



# TECHNICAL SHEET

## PRODUCT: MACHINE CRACKED WALNUTS

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### Product world class walnuts from the deep south

Our orchards are located in the south of Chile, near the small town of Mulchén - Warrior Eagle in the native language - about 600 km south of Santiago. A pioneer view and sense of innovation drove our partners to invest in the walnut industry in 2005, when the feasibility of the cultivar was very uncertain for such weather conditions. Nowadays, our vertical integrated business model, from the orchard to your table, and our associative strategy, make possible to have unique world class walnuts, with strong quality assurance processes, harvested in the best Chilean orchards.

#### Color

Color sorting is according to Chilean Walnut Commission color chart standard. Percentages allowed should be the following.

#### Physical Parameters

Halves and Pieces	Halves	Large Pieces	Medium/ Small pieces	Color	Immediate Darker Color	Defects	%
90/10	> 90%	≤10%		Extra Light	≤ 10%	Stains and Shrivelled	≤ 4%
80/20	> 80%	≤20%	< 30%	Light	≤ 12%	Seriously Shrivelled	≤ 2%
70/30	> 70%	≤30%	*of the Total	Light Amber	≤ 15%	Insect damage	≤ 1%
60/40	> 60%	≤40%	percentage of	Amber	N/A	Mold	≤ 0.5%
50/50	> 50%	≤50%	Large Pieces	Extra Light/Light	< 2%	Total Defects	≤ 4%
40/60	> 40%	≤60%		(80%) (20%)		Impurities	According to clients requirements..
30/70	> 30%	≤70%					
20/80	> 20%	≤80%					

### Structure

Appearance : Typical of the product  
Flavour : Good typically nut flavor, free from rancid or foreign flavors

#### Nutritional Information

	100 g
Total Calories (kcal)	654
Protein (g)	15,2
Total Fat (g)	65,2
Saturated Fat (g)	6,1
Trans fat (g)	0
Monounsaturated fat (g)	8,9
Polyunsaturated fat (g)	47,2
Cholesterol (mg)	0
Carbohydrate (g)	13,7
Sodium (mg)	2

Reference "USDA National Nutrient Database for Standard Reference" Release 23 (2010)

#### Comments

- Machine and hand sorted.
- Walnuts dried at 30° C.
- 20'' (10,000 Kg. app) y 40'' (20,000 Kg. app) containers.
- Crop period: March - May.
- Processing Period: All year.

#### Chemical Parameters

Moisture content : ≤ 5%  
Peroxide Values : < 1.5 meq / Kg.

#### Microbiological Parameters

Molds and Yeast : <1000 CFU/g  
E.coli : < 500 CFU/g  
Salmonella : negative in 50 g  
Total Aflatoxins : ≤ 4ppb  
Aflatoxin B1 : ≤ 2ppb

#### Packaging Properties

**Primary Package** : 75 microns polietilene bulk Modified Atmosphere.

**Units** : 10 kilograms.

**Secondary Package** : Corrugate Carton Box.

**Net Weight** : 10 kilograms.

**Shelf Life** : For 12 month: Store under fresh, clean and dry conditions.  
For 24 month: Store under refrigeration conditions.

#### Storage and Manipulation

This product should be stored in a clean, fresh and dry area, away from strong odors and contaminating products.