



# TECHNICAL SHEET

## PRODUCT: LARGE/MEDIUM/SMALL PIECES

**Commercial Offices**  
España 460 Of. 504 • Temuco, Chile.

**Mobile**  
+56 9 7850 1669

**Email**  
sales@southernwalnuts.cl

### 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 Structure

Large Pieces	Min Large	Max Immediate Darker Color	Medium Pieces	Min Medium	Max Immediate Darker Color	Small Pieces	Min Small	Max Immediate Darker Color
Extra Light	≥80%	≤20%	Extra Light	≥80%	≤20%	Extra Light	N/A	≤20%
Light	≥80%	≤15%	Light	≥80%	≤15%	Light	N/A	≤15%
Light Amber	≥80%	≤15%	Light Amber	≥80%	≤15%	Light Amber	N/A	≤15%
Amber	≥80%	10% different color	Amber	≥80%	10% different color	Amber	N/A	10% different color

#### Nutritional Facts

	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)

#### Packaging Properties

**Primary Package** : 75µ polietilene bulk Modified Atmosphere  
It is allowed 1% O2 at closing the bag \*

**Secondary Package** : Corrugate Carton Box.

**Net Weight** : 10 kg.

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

#### Chemical Standards

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

#### Defects

Stains and Shrivelled	≤4%
Seriously Shrivelled	≤2%
Insect damage and Rancidity	≤1%
Dead Mold	≤0.5%
Max.Allowed Impurities	≤4% according to client requirements

#### Comments

- 20' containers (10.000 kg.app) and 40' (20.000 kg app)
- Crop period : March - May
- Processing Period : All year.

\* Modified Atmosphere gas composition changes through time

#### Storage and Manipulation

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

### Structure

Varieties : Chandler, Serr and others.  
Appearance : Typical of the product .  
Taste and smell : Good typically nut flavor, free from rancid or foreign flavors.  
Color : Extra Light, Light, Light Amber, Amber.