



TECHNICAL SHEET

PRODUCT: WALNUT

COMMERCIAL NAME: LARGE/MEDIUM/SMALL PIECES

Version: 001

Head Office Plant:

Phone/Fax: 056-2-25738200
Ruta 5 Sur Km 52, Paine, Chile

Walnut and Almond Processing Plant
www.huertosdelvalle.cl

Product Description

Dried fruit from varieties grown from *Juglans regia* L., whose outer shell and woody partition from between the halves of the kernel (internal central) has been removed.

Sizes: Large >13mm ≤19mm / Medium >9mm ≤13mm / Small >3mm ≤9mm

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.

Physical Structure

Large Pieces			Medium Pieces			Small Pieces		
Min Large	Max Immediate Darker Color		Min Medium	Max Immediate Darker Color		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



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

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

Defects

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

Nutritional Facts

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)

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.