



PREMIUM CHILEAN WALNUT GROWERS & EXPORTERS

MELIFÉN

FROM THE FARAWAY SOUTH

PRODUCT QUALITY SHEET

INSHELL WALNUT

CAT 1



Serr Variety



Chandler Variety



Howard Variety



Tulare Variety

PRODUCT	Natural inshell walnut "Cat 1".
PACKING	10 or 25 kg bags, Carton Boxes, etc.
CONTAINER LOAD	1 FCL '20 = 10.000 kg
BEST BEFORE	12 months.
SIZE	<30, >30, >32, >34, >36 and between.
UNDER/OVER CALIBER:	10% Maximum*
MOISTURE	5% Maximum in kernels.
ODOR & TASTE	Caracteristic (no rancid)**
ALERGEN:	Yes

NOTA: Walnuts processed on lines exclusively for nuts without gluten trace. Keep the product in its packing, closed, in a cool and dry place and not exposed to sunlight.

* See Chilean Norm 528 NCC available in our website

** It is considered rancid when free acidity is over 1g/100 g (%) of oleic acid in walnut oil.

TOLERANCES OF DEFECTS

EXTERNAL		INTERNAL	
DEFECT	MAXIMUM	DEFECT	MAXIMUM
1. Opened	10%	1. Slight Shriveling	15%
2. Slight Stain	9%	2. Inactive Mold	8%
3. Broken or Damaged	8%	3. Insects Damage	5%
4. Serious Stain	7%	4. Serious Shriveling/Empty	8%
5. Adhering Hull	5%	5. Active Mold	2%
Total Defects	10%	Total Defects	15%

NUTRITIONAL FACTS

Per 100 g

Energy (kcal)	604.00
Proteins (g)	19.18
Total fat (g)	53.10
Saturated fat (g)	4.34
Monounsaturated fat (g)	7.71
Polyunsaturated fat (g)	41.05
Trans fat (g)	0.00
Cholesterol (mg)	0.00
Carbohydrates (g)	12.34
Fiber (g)	7.53
Sugar (g)	4.06
Sodium (mg)	5.80

Source: Econut Quality Department - 2018

COLOR TOLERANCES

CARACTERISTIC	MAXIMUM
1. Extra Light & Light	≥30%
2. Yellow	≤20%
3. Amber	≤20%