



PREMIUM CHILEAN WALNUT GROWERS & EXPORTERS

MELIFÉN

FROM THE FARAWAY SOUTH

PRODUCT QUALITY SHEET

SHELLED WALNUT PIECES

PRODUCT Natural bulk shelled walnut "Pieces".
Machine and hand cracked.

PACKAGING 10 kg. carton boxes with 2 bags (5 kg.) or 1
bag (10 kg.).
Packed in modified atmosphere with
Nitrogen.

CONTAINER LOAD 1 FCL '20 = 10.000 kg

SIZES (mm) Large Pieces (>13mm),
Medium Pieces (6-13mm)

BEST BEFORE 12 months.

COLOR TOLERANCE 80% Minimum of predominant color Ref.
Color Chart CHWC.

CUT TOLERANCE 75% Minimum of predominant cut.

FORM/TYPE 6/8 or less of an entire halve.

MOISTURE 5% Maximum.

ODOR & TASTE Characteristic (no rancid)*

ALERGEN: Yes

NOTE: 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.

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



Extra Light-Light
Large Pieces



Extra Light-Light
Medium Pieces

TOLERANCE OF DEFECTS, IMPURITIES
AND FOREIGN MATERIAL

DEFECT	L. PIECES	M. PIECES	SM. PIECES
1. Mild Dry	6%	9%	9%
2. Mild Spots	6%	9%	9%
3. Severe Spots	4%	6%	6%
4. Severe Dry	4%	6%	6%
5. Inactive Mold	4%	6%	6%
6. Insect Damage	2%	3%	3%
7. Active Mold	0.5%	0,5%	1%
Total Defects	6%	9%	9%
Shells	0,02%	0,02%	0,02%
Septum	0,02%	0,02%	0,02%
Foreign Material	0	0	0

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