



PREMIUM CHILEAN WALNUT GROWERS & EXPORTERS

**MELIFÉN**

FROM THE FARAWAY SOUTH

PRODUCT QUALITY SHEET

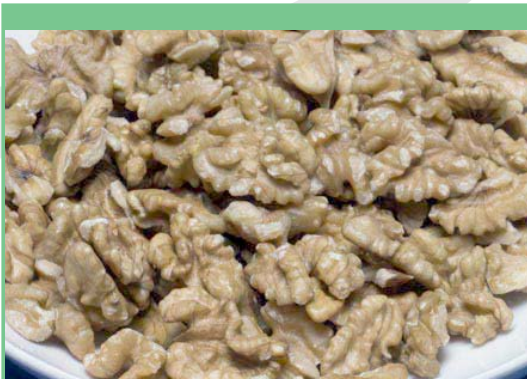
SHELLED WALNUT MACHINE CRACKED  
**EXTRA LIGHT - LIGHT  
 HALVES & PIECES**



Extra Light-Light Halves\*  
80-20



Extra Light-Light Halves\*  
70-30



Extra Light - Light Halves\*  
20-80

<b>PRODUCT</b>	Natural bulk machine cracked shelled walnut. "Halves & Pieces Mixes". Machine cracked.
<b>MIXES</b>	80-20 to 20-80.
<b>PACKING</b>	10 kg. carton boxes with 2 bags (5 kg.) or 1 bag (10 kg.). Packed in modified atmosphere with Nitrogen.
<b>CONTAINER LOAD</b>	1 FCL '20 = 10.000 kg
<b>BEST BEFORE</b>	12 months.
<b>COLOR</b>	85% Minimum of predominant color Ref. Color Chart CHWC.
<b>SIZE</b>	90% Minimum of predominant size.
<b>MOISTURE</b>	5% Maximum.
<b>ODOR &amp; TASTE</b>	Caracteristic (no rancid)*
<b>ALERGEN:</b>	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.

\* Halves are considered 7/8 minimum of the intact fruit halves.

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

TOLERANCE OF DEFECTS, IMPURITIES  
AND FOREIGN MATERIAL

DEFECT HALVES

1. Mild Dry	6%
2. Mild Spots	6%
3. Severe Spots	4%
4. Severe Dry	4%
5. Inactive Mold	4%
6. Insect Damage	2%
7. Active Mold	0.5%
Total Defects	6%
Shells	1 u/10 kg
Septum	5 u/10 kg
Foreign Material	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