



PREMIUM CHILEAN WALNUT GROWERS & EXPORTERS

MELIFÉN

FROM THE FARAWAY SOUTH

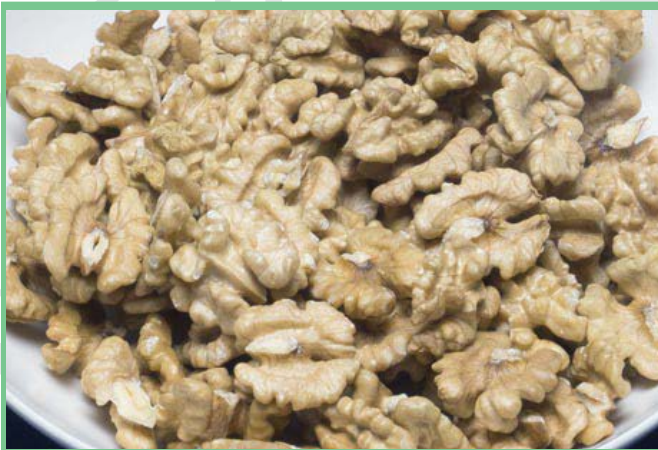
PRODUCT QUALITY SHEET

SHELLED WALNUT HAND CRACKED
EXTRA LIGHT HALVES
LIGHT HALVES

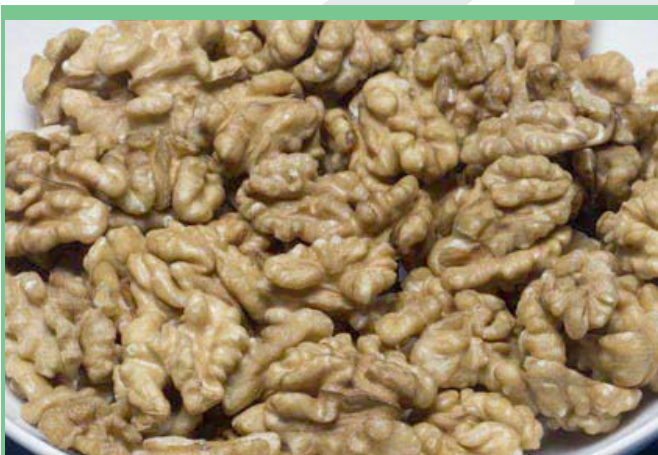
PRODUCT	Natural bulk shelled walnut "Halves". Hand Cracked	BEST BEFORE	12 months.
PACKING	10 kg. carton boxes with 2 bags (5 kg.) or 1 bag (10 kg.). Packed in modified atmosphere with Nitrogen.	COLOR	Extra Light and Ligh. 85% Minimum of predominant color Ref. USDA Color Chart.
CONTAINER LOAD	1 FCL '20 = 10.000 kg	FORM/TYPE	90% Minimum of predominant type (Halves).
SIZES (u/k)	280 to 330 ; 330 - 380 ; 380 - 430 ; 430 - 480 ; >480	MOISTURE	5% Maximum.
		ODOR & TASTE	Caracteristic (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.

* 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.



Extra Light Halves*



Light Halves*

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
Cholesterol (mg)	0.00
Trans Fat (g)	0.00
Carbohydrates (g)	12.34
Fiber (g)	7.53
Sugar (g)	4.06
Sodium (mg)	5.80

Source: Econut Quality Department - 2018