



PREMIUM CHILEAN WALNUT GROWERS & EXPORTERS

MELIFÉN

FROM THE FARAWAY SOUTH

QUALITY SHEET

SHELLED WALNUT CHOPPED & NATURAL

PRODUCT	Shelled walnut natural and chopped.
PACKING	14 kg. carton boxes with 2 bags (7 kg.) or 1 bag (14 kg.) Packed in modified atmosphere with Nitrogen.
SIZES	3 to 6 mm diameter
LOAD CAPACITY	14.000 kgs per 20' Container

BEST BEFORE	12 months.
COLOR	70% Minimum Light color
FORM/TYPE	Sticks and cubes
MOISTURE	5% Maximum.
ODOR & TASTE	Characteristic (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.

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



Predominant Form



Predominant Natural Color

TOLERANCE OF DEFECTS IMPURITIES AND FOREIGN MATERIAL

DEFECT STICKS

1. Mild Dry	9%
2. Mild Spots	9%
3. Severe Spots	6%
4. Severe Dry	6%
5. Inactive Mold	6%
6. Insect Damage	3%
7. Active Mold	0,5%
Total Defects	9%
Shells	0,01%
Septum	0,01%
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