

SHELLED WALNUT

INDUSTRIAL TYPE



Mitad Reseca Grave



Mitad Hongo Inactivo



Mitad Daño por Insecto



Mitad Hongo Activo

PRODUCT PACKING

Natural bulk shelled walnut. Machine Cracked Halves.
 10 kg. Carton boxes with 2 bags (5 kg.) or 1 bag (10 kg.).
 Packed in modified atmosphere with Nitrogen.

BEST BEFORE

12 months.

COLOR

Light Amber - Amber predominant color

CUT

Halves* predominant with 50% Minimum

MOISTURE

5% Maximum.

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.

* 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	QUARTER & MIXES	PIECES	SM. PIECES
1. Mild Dry	80%	80%	80%	NA
2. Mild Spots	100%	100%	100%	NA
3. Severe Spots	100%	100%	100%	NA
4. Severe Dry*	30%	30%	30%	30%
5. Inactive Mold*	30%	30%	30%	30%
6. Insect Damage*	20%	20%	20%	NA
7. Active Mold*	5%	5%	5%	5%
Tot. Severe Defects(*)	50%	50%	50%	50%
Shells	5 u/10 kg	10 u/10 kg	0,04%	0,04%
Septum	15 u/10 kg	15 u/10 kg	0,04%	0,04%
Foreign Material	0	0	0	0

NUTRITIONAL FACTS

Per 100 g

Energy (kcal)	653.75
Proteins (g)	15.00
Total fat (g)	65.00
Saturated fat (g)	6.13
Monounsaturated fat (g)	8.75
Polyunsaturated fat (g)	47.50
Cholesterol (mg)	0.00
Carbohydrates (g)	13.75
Fiber (g)	6.25
Sugar (g)	2.63
Sodium (mg)	2.50