

SHELLED WALNUT CHOPPED SEASONED

PRODUCT	Chopped and roasted Shelled walnut, seasoned with natural spice powders.
PACKING	14 kg. carton boxes with 2 bags (7 kg.) or 1 bag (14 kg.) Packed in modified atmosphere with Nitrogen.
LOAD CAPACITY	14.000 kgs per 20' Container
TYPES	BASIL, GARLIC, ONION, OREGANO, PEPPER
SIZE	3 to 6 mm predominant
BEST BEFORE	12 months.
FORM	Sticks and cubes. 95% minimum of Walnut into the product.
MOISTURE	5% Maximum.
ODOR & TASTE	Walnut 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.
100% Natural product.

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



Predominant Onion Look



Predominant Oregano Look



Example in Use

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