

- Product sheet -
INSHELL WALNUTS

PRODUCT:

Inshell Walnuts: Chandler and Serr.

PACKAGING:

25 kgs and 10 kgs polypropylene bags.

SIZE:

30+, 30/32, 32+, 32/34, 34+,34/36, 36+, 28/30, 30-.
Up to 10% of inferior caliber is allowed.

MOISTURE:

Maximum: 8.5% average and 5% for kernel.

ODOR AND FLAVOUR:

Walnuts characteristic (no rancid)

ALERGENS:

Yes, contains walnuts (Juglans Regia).

BEST BEFORE:

12 months after packaging.

External defects tolerance (%):

	Cat. Extra	Cat. I	Cat. II
Open shell	7	10	15
Slight stains	7	9	12
Imperfect shell	7	8	10
Cracked walnuts			
Broken walnuts			
Split walnuts			
Serious stains	5	7	8
Adhering hull	3	5	6
Max. external defects	10	10	15

Colors tolerance (%):

	Cat. Extra	Cat. I	Cat. II
Extra Light and Light	≥ 50	≥ 30	≥ 20
Yellow	≤ 10	≤ 20	≤ 40
Ambar	≤ 10	≤ 20	≤ 30

Nutritional Facts (per 100g)		
	UNIT	MEASUREMENT
Energy	kcal	610.00
Proteins	grams	18
Total fat	grams	59
Saturated fat	grams	4.13
Monounsat. fat	grams	7.75
Polyunsat. fat	grams	42.5
Cholesterol	miligrams	0
Carbohydrates	grams	12.75
Fiber	grams	7.25
Sugar	grams	3.63
Sodium	miligrams	4.5

Internal defects tolerance (%):

	Cat. Extra	Cat. I	Cat. II
Slight shriveling	10	15	15
Inactive fungus	6	8	8
Serious shriveling	6	8	8
Empty nuts			
Insect damage	5	5	7
Rancidity	2	2	3
Active fungus	1	2	2
Max. Internal defects	10	15	15

