



Product: Inshell Walnuts

Origin:

Chile

Variety: Chandler

Product Description

Natural inshell walnut "Cat 1".

Composition and Structure

Size: <30, >30, >32, >34, >36 and betweens

Under or over caliber: 10% Maximum

Variety: Chandler

Moisture: 5% Maximum **Appearence:** Characteristic

Flavour and taste: Characteristic, no rancid

Physical & Chemical Composition

Color Tolerance:

1. Extra Light & Light 30% 2. Yellow 20%

Microbiological Specification

Internal defects:

1. Slight Shriveling 15%

- 2. Inactive Mold 8%
- 3. Insects Damage 5%

3. Amber 20%

Other defects::

- 1. Opened 10%
- 2. Slight Stain 9%
- 3. Broken or Damaged 8%
- 4. Serious Stain 7%
- 5. Adhering Hull 5%

Maximum Total Defects 10%

- 4. Serious Shriveling/Empty 8%
- 5. Active Mold 2%

Alergen: Yes

Our Products are:

GMO free Suitable for vegetarians Suitable for vegans

*Walnuts processed on lines exclusivelly for nuts without gluten trace.

Nutritional Information (100g)

Calories:

Saturated Fat:

604.00 kcal

Proteins: 19.18 gr

Total Fat: 53,1 gr

Sodium: 5 mg 4,34 gr Trans Fat:

0 gr

Monounsaturated fat: 7,71 gr

Guaranteed Shelf life: 12 Months

Polyunsaturated fat: 41,05 gr

Cholesterol: 0 mg

Carbohydrates: 12,34 gr

Storage condition:

For optimal storage, keep the product in a cool and dry place, not exposed to sunlight, with a temperature between 4–12°C and RH: 50–70%

Availability

Harvest: April

Process: April-May

Available: From Abril

Packing and Export

Container 40": 20.000 Kgs.

Sales format:

- 10 kgs Cardboard Boxes
- 10 kgs polypropilene bags
- 25 kgs polypropilene bags



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