

GENERAL DESCRIPTION

In shell walnut, which are well dried, clean, free from excessive defects and damages, and packed under sanitary conditions.

ORIGIN

Chile

1.- EXTERNAL DEFECTS TOLERANCE ACCORDING TO CATEGORIES

EXTERNAL DEFECTS	QUALITY CLASSIFICATION		
	EXTRA	CAT I	CAT II
Open Shell	7%	10%	15%
Slight Stains	7%	9%	12%
Imperfect Shell	7%	8%	10%
Cracked Walnut			
Broken Walnut			
Serious Stains	5%	7%	8%
Adhering hull	3%	5%	6%
Total External Defects	10%	10%	15%

Note: Percentages shall be calculated on the basis of weight.

2.- INTERNAL DEFECTS TOLERANCE ACCORDING TO CATEGORIES

INTERNAL DEFECTS	QUALITY CLASSIFICATION		
	EXTRA	CAT I	CAT II
Light Shriveling	10%	15%	15%
Dead Mold	6%	8%	8%
Serious Shriveling	6%	8%	8%
Empty Nuts			
Insect injury	5%	5%	7%
Rancidity	2%	2%	3%
Decay	1%	2%	2%
Total Internal Defects	10%	15%	15%

Note: Percentages shall be calculated on the basis of weight.

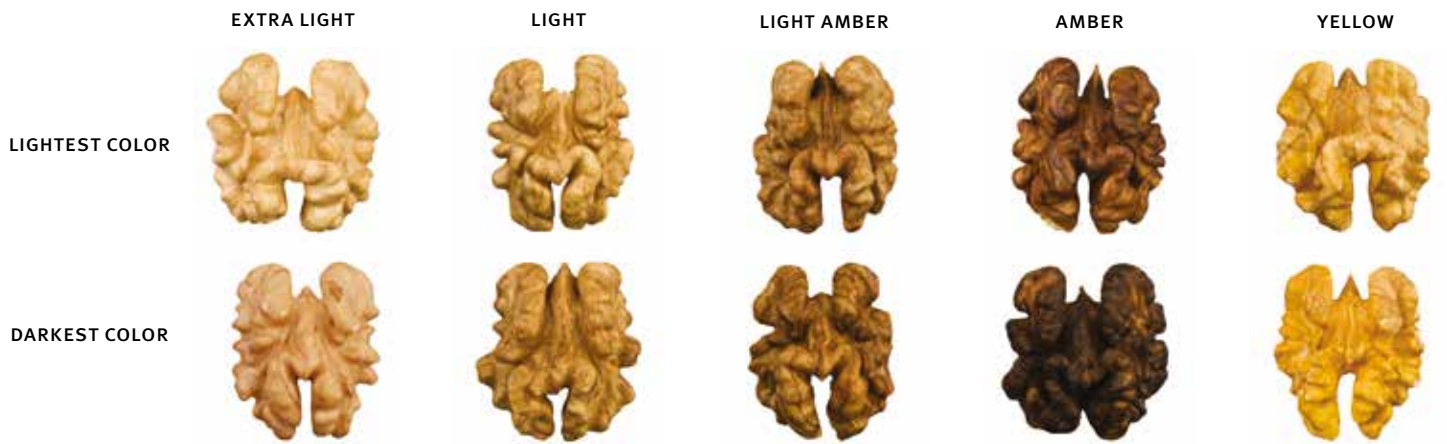
3.- KERNELS COLOR TOLERANCE

KERNELS COLOR	QUALITY CLASSIFICATION		
	EXTRA	CAT I	CAT II
Extra Light - Light	≥ 50%	≥ 30%	≥ 20%
Yellow	≤ 10%	≤ 20%	≤ 40%
Amber	≤ 10%	≤ 20%	≤ 30%





COLOR CLASSIFICATION



CHEMICAL ANALYSIS

MOISTURE (KERNEL)

Max. 5 % (oven drying method)

MICROBIOLOGICAL

Mold & Yeast	< 10.000 CFU / gr.
E. Coli	< 500 CFU / gr.
Salmonella	Negative in 50 gr.
Total Aflatoxins	max. 4 ppb
Aflatoxin B1	max. 2 ppb

NUTRITIONAL INFORMATION

VALUE PER 100 GR. OF WALNUT

Energy	688 Kcal
Carbohydrate	4,1 g
Protein	17,9 g
Total fat	66,6 g
Fiber	7,2 g
Cholesterol	< 0,1 mg