TECHNICAL SPECIFICATIONS MECHANICALLY CRACKED WALNUT





GENERAL DESCRIPTION

ORIGIN

Mechanically cracked walnut kernels, which are well dried, clean, free from excessive defects and damages, and packed under sanitary conditions.

Chile

SIZE GRADES	HALVES 7/8 or better	LARGE PIECES >13 mm	MEDIUM PIECES 12 - 9 mm	PIECES 6 - 9 mm	PIECES 3 - 6 mm	WALNUT FLOUR <3 mm	PACKAGING
HALVES	≥ 80 %	< 20%		≤ 7% (Included in 20%)		1 X 10 kg multilayer polietilene bag, nitrogen flushed	
HALVES & PIECES	≥ 20% < 80% (specify proportion in label)	≥ 2	11%	≤ 7% (included in 19%)		3% ed in 7%)	1 X 10 kg multilayer polietilene bag, nitrogen flushed
LARGE PIECES > 13 mm		≥ 75%	< 25%	≤ 7% (included in 25%)		3% ed in 7%)	1 X 11 kg multilayer polietilene bag, nitrogen flushed
MEDIUM PIECES 12 - 9 mm			≥ 75%	< 25%	≤ 7% (included in 25%)	≤ 3% (included in 7%)	1 X 13 kg multilayer polietilene bag, nitrogen flushed
PIECES 6-9mm				≥ 75%	< 25%	≤ 3% (included in 25%)	1 X 13 kg multilayer polietilene bag, nitrogen flushed
PIECES 3-6mm					≥ 95%	≤ 5%	1 X 13 kg multilayer polietilene bag, nitrogen flushed

 $\label{Note:Percentages} \textbf{Note:} \ \ \textbf{Percentages shall} \ \ \textbf{be} \ \ \textbf{calculated} \ \ \textbf{on the basis of weight}.$

DEFECTS TOLERANCES

	QUALI EXTRA	TY CLASIFIC CAT I	ATION CAT II
Light Stain Light Shriveling	4%	6%	9%
Dark stein Shriveling Dead Mold	2%	4%	6%
Insect injury Rancidity	1%	2%	3%
Decay	0,20%	0,50%	1%
Total Defects	4%	6%	9%

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

FOREIGN MATERIALS TOLERANCES

	SHELL (UNITS PER CASE)	SEPTUM (UNITS PER CASE)
Halves	1 Unit / 10 Kg	5 Unit / 10 Kg
Quarters	1 Unit / 10 Kg	5 Unit / 10 Kg
Pieces	2 grms / 10 Kg	2 grms / 10 Kg

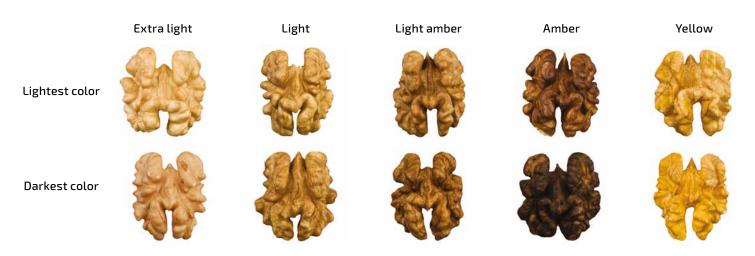
^{*}Septum is the woody partition from between the halves of the kernel.

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COLOR CLASSIFICATION



Note: Extra Light, Extra Light - Light (Min 60% Extra light), Light, Light Amber grades may contain 15% of the next darker color, including not more than 2% of the second darkest color.

CHEMICAL ANALYSIS

MOISTURE

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