

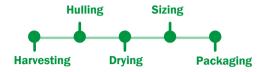
# IN-SHELL WALNUTS CHANDLER VARIETY

INGREDIENTS 100% WALNUT | G.M.O FREE | ORIGIN ARGENTINA

## **TECHNICAL SHEET**

Sizes: -32 | 32/34 | 34/36 | 36+

Process description:



	JAN FEB MAR APR MAY JUN JUL AUG SEP OCT NOV DEC
Harvest period:	• •
Processing period:	• • •

CHEMICAL SPECIFICATIONS		MICROBIOLOGICAL SPEC	MICROBIOLOGICAL SPECIFICATIONS		
Total aflatoxins	≤ 1.84 µg/kg	E. coli	Not found in 1 g		
Peroxide value	≤ 1 meq/kg	Staphylococcus aureus	Not found in 1 g		
Acidity (% Oleic.Acid)	≤ 0.5 %	Salmonella ssp.	Not found in 25g		
Moisture	≤8%	Coliform bacteria (at 30°C and 2	L5°C) Less than1 cfu/g		

DEFECTS		NUTRITIONAL INFORMATION	
Shape	≤ 12%		g / 100g
Cracked	≤ 10 %	Total calories	657 kcal
Damage due to disease, insects, arachnids	≤ 7%	Carbohydrates	11 g
Spots and colour defects	≤ 10 %	Proteins	16 g
Open hull or shell	≤ 4 %	Total fats	61 g
Attached seed or mesocarp	5 %	Saturated fats	5.2 g
Empty units	≤8%	Unsaturated fats	55.8 g
Unevenness in size	≤ 10 %	Monounsaturated fats	9.3 g
Internal alterations	≤ 12%	Polyunsaturated fats	46.5 g
Walnut fragments weight/weight)	≤ 5 %	Trans fats	0 g
Foreign matter (weight/weight)	≤ 1 %	Fiber	6.1 g
Total defect tolerance	≤ 12 %	Sodium	Not found

STORAGE			
Conditions	In a cool, dry place, protected from moisture.	Expiration	One year from harvest date

## **PACKAGING**

### **10 KG BAGS**

**Bag dimensions** 510 mm x 850 mm

**Net weight** Net 10 Kg





#### CONTAINER

21 Pallets

**1955 palletized bags** In a 40' Dry HC container









