



KERNEL WALNUTS

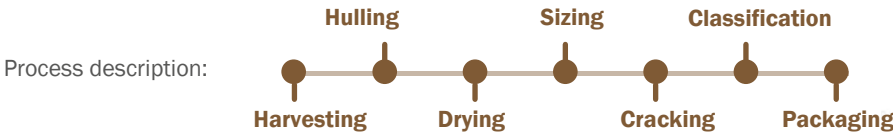
CHANDLER VARIETY

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

TECHNICAL SHEET

Colour: **Extra light** **Light** **Light - Amber**

Products: **80/20 - Mix - Small mix - Quarters - Pieces - Mix light amber-amber**



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

CHEMICAL SPECIFICATIONS		MICROBIOLOGICAL SPECIFICATIONS	
Total aflatoxins	≤ 1.84 µg/kg	<i>E. coli</i>	Not found in 1 g
Peroxide value	≤ 1 meq/kg	<i>Staphylococcus aureus</i>	Not found in 1 g
Acidity (% Oleic Acid)	≤ 0.5 %	<i>Salmonella ssp.</i>	Not found in 25g
Moisture	≤ 5 %	Coliform bacteria (at 30 °C and 45 °C)	Less than 1 ufc/g

COLOUR					NUTRITIONAL INFORMATION	
Colour %	Extra light	Light	Light amber	Amber		g / 100g
Extra light	≥ 85 %	< 15%	2% (incl. en 15%)	0%	Total calories	657 kcal
Light			< 15%	2% (incl. en 15%)	Carbohydrates	11 g
Light amber		≥ 85 %	≥ 85 %	< 15%	Proteins	16 g
Amber				≥ 85 %	Total fats	61 g
DEFECTS					Saturated fats	5.2 g
					Unsaturated fats	55.8 g
					Monounsaturated fats	9.3 g
					Polyunsaturated fats	46.5 g
					Trans fats	0 g
					Fiber	6.1 g
					Sodium	Not found
Damage due to disease, insects, arachnids		≤ 5%				
Spots and colour defects		≤ 10 %				
Unevenness in size		≤ 10 %				
Walnuts fragments (weight/ weight)		≤ 5 %				
Foreign matter (weight/ weight)		≤ 1 %				
Total defect tolerance		≤ 12 %				

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

PACKAGING

10 KG BOX	CONTAINER
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Box dimensions
232 mm x 326 mm x 395 mm

2 three-layer crystal bags
of 75 microns of 5 kg
within a cardboard box

Net weight
Net 10 Kg



21 Pallets

1512 palletized boxes
In a 40' Dry HC container

