



High quality walnuts
to generate high profit.

Mechanically cracked walnut
Variety: Chandler

TECHNICAL SPECIFICATIONS

GENERAL DESCRIPTION

Walnuts are manipulated under the highest and most demanding quality standards, reaching outstanding products.

SIZE GRADES	HALVES	QUARTERS (13-9mm)	PIECES (9-3mm)
Halves	$\geq 80\%$	$< 20\%$	
Large Pieces/Quarters		$\geq 90\%$	$< 10\%$
Halves & Pieces	$\geq 40 - < 47\%$	$\geq 40 - < 47\%$	$\leq 6-20\%$

QUALITY CLASIFICATION

CAT. I

(According to 453/2013 Senasa Resolution)



Halves, Quarters and Pieces Physical and Chemical Specifications

Humidity	$\leq 5\%$
Acidity	$\leq 0,5\%$
Peroxide Index	≤ 1 meq/kg
B1 Aflatoxin	$\leq 0,3 \mu\text{g/kg}$
B2, G1 y G2 Aflatoxin	$\leq 0,1 \mu\text{g/kg}$
Diseases injuries, insects, arachnids and internal alterations (of unites in the sample)	$\leq 5\%$
Color Defects (of unites in the sample)	$\leq 10\%$
Stains (of unites in the sample)	$\leq 10\%$
Fragments lower to the Type (weight/weight)	$\leq 10\%$
Foreign materials (weight/weight)	$\leq 1\%$
Not-uniform caliber	$\leq 10\%$
Total defects	$\leq 12\%$



COLOR TOLERANCE

According to Chilean Walnut Commission Technical Standards.



Blends are allowed and must be specified on the label

COLOR	EXTRA LIGHT-LIGHT
% Extra Light-Light	>= 90%

MICROBIOLOGICAL ANALYSIS

E. Coli Negative in	1gr
Salmonella Negative in	25gr
Pseudomona Aeruginosa Negative in	1gr
Clostridium Perfringens Negative in	25gr
Staphylococcus áureos Negative in	1gr

NUTRITIONAL INFORMATION

Energy	654 Kcal
Carbohydrate	13,7 gr
Protein	15,2 gr
Total fat	65,2 gr

Value per 100 gr of walnut



PACKAGING OPTIONS

Primary
Transparent Bag, 75 microns, 3 layers.
Residual Oxygen: $\leq 5\%$
Bag net weight
5 KG



Secondary:
Paper board Box containing
2 transparent bags
Box net weight
10 KG



LOADING CAPACITY

2.000 boxes in a 40' Dry HC Container loose loaded

1.470 boxes in a 40' Dry HC Container palletized

