



High quality walnuts
to generate high profit.

Inshell walnut
Variety: Chandler

TECHNICAL SPECIFICATIONS

GENERAL DESCRIPTION

Inshell walnut, produced in Uco Valley, Mendoza, placed at a height of 4.265 feet. This perfect terroir confers a distinguished flavor and light color to the fruit.

QUALITY CLASIFICACION

Extra and I

(According to Chilean Walnut Commission Technical Standards)

Defects tolerance according to categories (in percentage)

EXTERNAL DEFECTS	Cat. Extra	Cat. I
1. Open Shell	7	10
2. Slight Steins	7	9
3. Imperfect Shell	7	8
4. Cracked Shell		
5. Cracked Walnut		
6. Broken Walnut		
7. Serious Stains	5	7
8. Adhering Hull	3	5
TOTAL EXTERNAL DEFECTS	10	10

INTERNAL DEFECTS	Cat. Extra	Cat. I
1. Light Shirvelling	10	15
2. Dead Mold	6	8
3. Serious Shirvelling	6	8
4. Empty Nuts		
5. Insect Injury	5	5
6. Rancidity	2	2
7. Decay	1	2
TOTAL INTERNAL DEFECTS	10	15





COLOR TOLERANCE

According to Chilean Walnut Commission Technical Standards.



COLOR	Cat. Extra	Cat. I
% Extra Light-Light	≥ 50	≥ 30
% Yellow	≤ 10	≤ 20
% Amber	≤ 10	≤ 20

SIZES



-32 mm



32-34 mm



34-36 mm



+36 mm

MICROBIOLOGICAL ANALYSIS

Moisture max.	8%
Total Aflatoxins max.	4ppb
Aflatoxin B1 max.	2 ppb
Mold and Yeast	< 10.000 CFU/gr
E. Coli	Negative in 1 gr
Salmonella	Negative in 25 gr

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

BAG SIZE
520 x 700 mm



NET WEIGHT
10 KG



LOADING CAPACITY

2.000 bags in a 40' Dry HC Container loose loaded

1.900 bags in a 40' Dry HC Container palletized

