



# inshell walnuts

## data-sheet

### physical parameters

#### sizes

from 28 to 36+

**varieties:** chandler and serr

### colour

extra light / light / light amber / amber / yellow

### internal defects

- 10% mild dry
- 6% fungus dry
- 2% rancidity
- 5% damaged by pest
- 1% fungus active (star rot)
- 10% total defects

### external defects

- 10% imperfect shell
- 9% slight stains
- 7% serious stains
- 5% adhering hull
- 10% defects total

### chemical parameters

**humidity:** 5% maximum  
**peroxide value:** <1,5 meq/kg  
maximum residue: according to destination

### microbiological requirement

**mold and yeasts:** 1000 cfu/g  
**e.coli:** 500 cfu/g  
**salmonella spp:** absent in 50 gr  
**listeria m:** absent in 50 gr  
**aflatoxins total:** max. 4ppb  
**aflatoxins b1:** max 2ppb

### packaging specifications

#### packaging

- 1.- branded bags of 10 kg. or 25 kg. each
- 2.- 10 kg. boxes

**product durability:** 12 months at recommended storage condition.

### labeling

product description / category / variety / origin / crop / net weight / csg / county / province / exporter / csp / county and province packing / lot

### storage and manipulation

store in a clean, cool and ventilated space (optimum temperature: 10° c, 50-60% relative humidity)

- **GMO free**
- **suitable for vegetarian**
- **suitable for vegan**



### nutritional information

(100 gr)

energy (kcal)	654	monounsaturated fats (g)	8,9
proteins (g)	15,2	polyunsaturated fats (g)	47,2
total fats (g)	65,2	cholesterol (mg)	0
saturated fats (g)	6,1	available carbohydrates (g)	13,7
trans fatty acids (g)	0	sodium (mg)	0