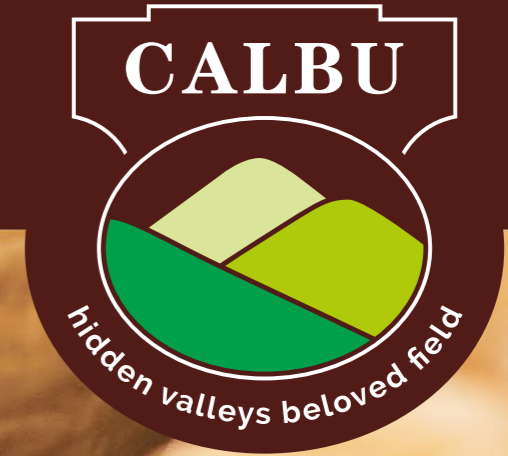




Walnuts
from
Chile



Technical sheet

Walnuts / SHELLED





Shelled Halves Hand Cracked



Product description

Dry nut of the specie *Junglans Regia* whose outer shell and septum has been **manually removed**. The kernels are in halves including those who lost 1/8 of it's surface

Varieties

Chandler & Serr

Appearance

Typical nut fruit, without strong odors or rancidity

Taste

Typical of the fruit

Moisture

4 - 5%

Expiration

Calbu recommends 12 months from the packaging date indicated on the product as long as the storage conditions are respected.



Quality

Halves ≥ 90% Quarters and pieces ≤ 10%

Colors



extra light

Extra light ≥ 85%
Light ≤ 15%
Light amber ≤ 2% (inc. 15%)
Yellow ≤ 5% (inc. 15%)



Light

Light ≥ 85%
Light amber ≤ 15%
Amber ≤ 2% (inc. 15%)
Yellow ≤ 5% (inc. 15%)



Light amber

Light amber ≤ 85%
Amber ≤ 15%
Yellow ≤ 5%



Amber

Amber ≥ 90%

DEFECTS	% MÁXIMUM
Slight Shriveling and Stains	4%
Serious Shriveling and Inactive fungus	2%
Insect Damage and Rancidity	1%
Active fungus	0.2%
Impurities	0.02%
Maximum Allowed	4%

NUTRITION FACTS	
PER 100GR.	Chandler
Energy (kcal)	579,2
Proteins (g)	21,02
Total Fat (g)	50,44
Saturated (g)	4,550
Monounsaturated (g)	7,020
Polyunsaturated (g)	38,860
Omega 3 (g)	7,530
Omega 6 (g)	31,330
Carbohydrates (g)	10,29
Fiber (g)	7,66

MICROBIOLOGICAL PARAMETERS	
Fungus and yeast	< 10.000 UFC/g
E. coli	< 10 UFC/g
Salmonella	negative in 50 g
Total Plate Count	< 100.000 UFC/ g
Coliforms	< 1.000 UFC/g
Yeasts	< 1.000 UFC/g

CHEMICAL PARAMETERS	
Aflatoxin B1	<2 ppb
Aflatoxin B1, B2, G1, G2	<4 ppb
Heavy Metals	In accordance with the European legislation

STORAGE CONDITIONS
Keep in a cool and dry place, free from strong odors and possible contaminants. Optimum T ° (4-12 ° c) and H ° (50-70%).

ORIGIN Chile. South America.

HARVEST DATE April

ALLERGEN PRODUCT
GMO FREE

PACKAGING

 5 KGS Carton box

 10 KGS Carton box



Shelled Quarters



Product description

Dry nut of the specie *Juglans Regia* whose outer shell and septum has been manually or mechanically removed. The kernels are in quarters including those who lost more than 1/8 and less than 1/2 of it's surface

Varieties

Chandler & Serr

Appearance

Typical nut fruit, without strong odors or rancidity

Taste

Typical of the fruit

Moisture

4 - 5%

Expiration

Calbu recommends 12 months from the packaging date indicated on the product as long as the storage conditions are respected.



Colors



extra light light

Extra light light $\geq 85\%$
Light amber $\leq 15\%$



Light amber

Light amber $\leq 85\%$
Amber $\leq 15\%$

Quality

Quarters $\geq 75\%$

Pieces $\leq 25\%$

DEFECTS % MÁXIMUM

Slight Shriveling and Stains	4%
Serious Shriveling and Inactive fungus	2%
Insect Damage and Rancidity	1%
Active fungus	0.2%
Impurities	0.02%
Maximum Allowed	4%

NUTRITION FACTS

PER 100GR.	Chandler
Energy (kcal)	579,2
Proteins (g)	21,02
Total Fat (g)	50,44
Saturated (g)	4,550
Monounsaturated (g)	7,020
Polyunsaturated (g)	38,860
Omega 3 (g)	7,530
Omega 6 (g)	31,330
Carbohydrates (g)	10,29
Fiber (g)	7,66

MICROBIOLOGICAL PARAMETERS

Fungus and yeast	< 10.000 UFC/g
E. coli	< 10 UFC/g
Salmonella	negative in 50 g
Total Plate Count	< 100.000 UFC/ g
Coliforms	< 1.000 UFC/g
Yeasts	< 1.000 UFC/g

CHEMICAL PARAMETERS

Aflatoxin B1	<2 ppb
Aflatoxin B1, B2, G1, G2	<4 ppb
Heavy Metals	In accordance with the European legislation

STORAGE CONDITIONS

Keep in a cool and dry place, free from strong odors and possible contaminants. Optimum T ° (4-12 ° c) and H ° (50-70%).

ORIGIN

Chile. South America.

HARVEST DATE

April

ALLERGEN PRODUCT GMO FREE

PACKAGING



11 KGS

Carton box.



Shelled Pieces



Product description

Dry nut of the specie *Juglans Regia* whose outer shell and septum has been manually or mechanically removed. The kernels are in pieces including those who lost more than 1/2 of it's surface

Varieties

Chandler & Serr

Appearance

Typical nut fruit, without strong odors or rancidity

Taste

Typical of the fruit

Moisture

4 - 5%

Expiration

Calbu recommends 12 months from the packaging date indicated on the product as long as the storage conditions are respected.



Colors



extra light light

Extra light light $\geq 85\%$
Light amber $\leq 15\%$



Light amber

Light amber $\leq 85\%$
Amber $\leq 15\%$

Quality

Pieces $\leq 75\%$

DEFECTS % MÁXIMUM

Slight Shriveling and Stains	4%
Serious Shriveling and Inactive fungus	2%
Insect Damage and Rancidity	1%
Active fungus	0.2%
Impurities	0.02%
Maximum Allowed	4%

NUTRITION FACTS

PER 100GR.	Chandler
Energy (kcal)	579,2
Proteins (g)	21,02
Total Fat (g)	50,44
Saturated (g)	4,550
Monounsaturated (g)	7,020
Polyunsaturated (g)	38,860
Omega 3 (g)	7,530
Omega 6 (g)	31,330
Carbohydrates (g)	10,29
Fiber (g)	7,66

MICROBIOLOGICAL PARAMETERS

Fungus and yeast	< 10.000 UFC/g
E. coli	< 10 UFC/g
Salmonella	negative in 50 g
Total Plate Count	< 100.000 UFC/ g
Coliforms	< 1.000 UFC/g
Yeasts	< 1.000 UFC/g

CHEMICAL PARAMETERS

Aflatoxin B1	<2 ppb
Aflatoxin B1, B2, G1, G2	<4 ppb
Heavy Metals	In accordance with the European legislation

STORAGE CONDITIONS

Keep in a cool and dry place, free from strong odors and possible contaminants. Optimum T ° (4-12 ° c) and H ° (50-70%).

ORIGIN

Chile. South America.

HARVEST DATE

April

ALLERGEN PRODUCT GMO FREE

PACKAGING



12 KGS

Carton box.



www.calbu.cl

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