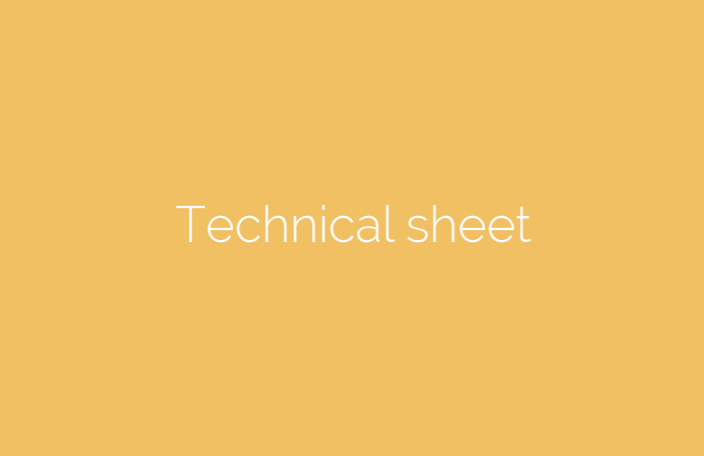




Walnuts
from
Chile



Technical sheet

Walnuts / Shelled





Shelled Halves

Product description

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

Varieties Chandler & Serr

Appearance

Typical nut fruit, without strong odors or rancidity

Taste Typical of the fruit

Moisture 4 – 5%



Quality

Halves $\geq 90\%$ Quarters and pieces $\leq 10\%$

Colors



Extra light



Light



Light amber



Amber

Extra light $\geq 85\%$
Light $\leq 15\%$
Light amber $\leq 2\%$ (inc. 15%)
Yellow $\leq 5\%$ (inc. 15%)

Light $\geq 85\%$
Light amber $\leq 15\%$
Amber $\leq 2\%$ (inc. 15%)
Yellow $\leq 5\%$ (inc. 15%)

Light amber $\geq 85\%$
Amber $\leq 15\%$
Yellow $\leq 5\%$ (inc. 15%)

Amber $\geq 90\%$

DEFECTS	MAXIMUM %
Slight Shriveling and Stains	4%
Serious Shriveling and Inactive fungus	2%
Insect Damage and Rancidity	1%
Inactive Fungus activo	0%
Impurities	0,02%
Maximum Allowed	4%

NUTRITION FACTS	PER 100GR.
Energy (kcal)	729,8
Proteins (g)	13,18
Total Fat (g)	65,2
Saturated (g)	8,9
Monounsaturated (g)	18,2
Polyunsaturated (g)	72,9
Carbohydrates (g)	13,35
Fiber (g)	3,52
Source: Chilenuit	

MICROBIOLOGICAL PARAMETERS	
Fungus and yeast	< 1000 UFC/g
E. coli	< 500 UFC/g
Salmonella	negative in 50 g
Total Aflatoxin	max.4 ppb.
Aflatoxin B1	max. 2 ppb.

PACKAGING
Primary Package: Polyethylene sealed-bag and modified atmosphere to avoid oxidation. Net weight 5 kg each.
Secondary package: Calbu printed carton box contains two primary package sealed-bags.
Net Weight: 10 kg
Shelf-life: Store in a clean, fresh, dry and away from strong odors and other contamination sources, 12 months minimum without opening the primary package.



Shelled Quarters

Product description

Dry nut of the specie *Juglans Regia* whose outer shell and septum has been **manually removed**. The kernels are in quarters including those who lost more than 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%



Colors

Extra light light

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

Light amber

Light amber $\geq 85\%$
Ambar $\leq 15\%$

Quality

Quarters $\geq 75\%$ Pieces $\leq 25\%$

DEFECTS MAXIMUM %

Slight Shriveling and Stains	4%
Serious Shriveling and Inactive fungus	2%
Insect Damage and Rancidity	1%
Inactive Fungus activo	0%
Impurities	0,02%
Maximum Allowed	4%

NUTRITION FACTS PER 100GR.

Energy (kcal)	729,8
Proteins (g)	13,18
Total Fat (g)	65,2
Saturated (g)	8,9
Monounsaturated (g)	18,2
Polyunsaturated (g)	72,9
Carbohydrates (g)	13,35
Fiber (g)	3,52
Source:	Chilenut

MICROBIOLOGICAL PARAMETERS

Fungus and yeast	< 1000 UFC/g
E. coli	< 500 UFC/g
Salmonella	negative in 50 g
Total Aflatoxin	max.4 ppb.
Aflatoxin B1	max. 2 ppb.

PACKAGING

Primary Package: Polyethylene sealed-bag and modified atmosphere to avoid oxidation. Net weight 5 kg each.

Secondary package: Calbu printed carton box contains two primary package sealed-bags.

Net Weight: 10 kg

Shelf-life: Store in a clean, fresh, dry and away from strong odors and other contamination sources, 12 months minimum without opening the primary package.



Shelled Pieces

Product description

Dry nut of the specie *Junglans Regia* whose outer shell and septum has been **manually 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%



Colors

Extra light light

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

Light amber

Light amber $\geq 85\%$
Ambar $\leq 15\%$

Quality

Pieces $\geq 75\%$

DEFECTS MAXIMUM %

Slight Shriveling and Stains	4%
Serious Shriveling and Inactive fungus	2%
Insect Damage and Rancidity	1%
Inactive Fungus activo	0%
Impurities	0,02%
Maximum Allowed	4%

NUTRITION FACTS PER 100GR.

Energy (kcal)	729,8
Proteins (g)	13,18
Total Fat (g)	65,2
Saturated (g)	8,9
Monounsaturated (g)	18,2
Polyunsaturated (g)	72,9
Carbohydrates (g)	13,35
Fiber (g)	3,52

Source: Chilenut

MICROBIOLOGICAL PARAMETERS

Fungus and yeast	< 1000 UFC/g
E. coli	< 500 UFC/g
Salmonella	negative in 50 g
Total Aflatoxin	max.4 ppb.
Aflatoxin B1	max. 2 ppb.

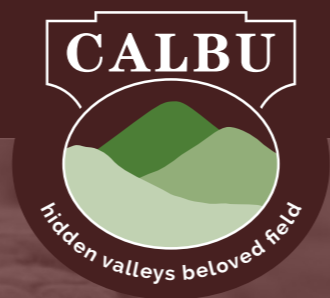
PACKAGING

Primary Package: Polyethylene sealed-bag and modified atmosphere to avoid oxidation. Net weight 5 kg each.

Secondary package: Calbu printed carton box contains two primary package sealed-bags.

Net Weight: 10 kg

Shelf-life: Store in a clean, fresh, dry and away from strong odors and other contamination sources, 12 months minimum without opening the primary package.



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