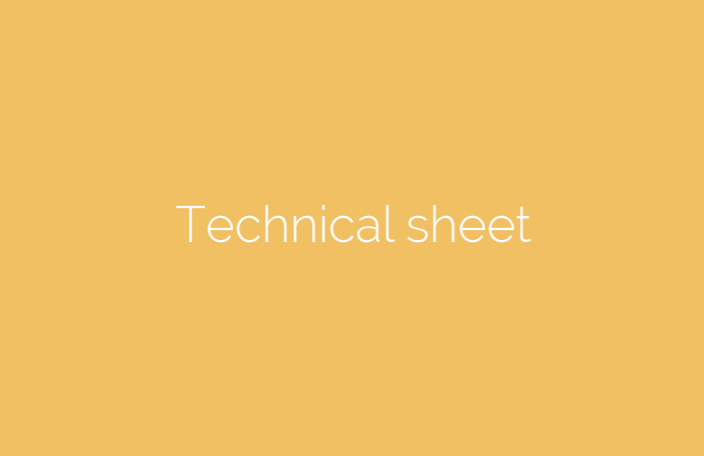




Walnuts
from
Chile



Technical sheet

Walnuts /Inshell



Inshell

Product description

Fruit of the specie *Junglans Regia*. The presentation of the product is dry with it's outer shell, free from outer husk and sized.

Varieties

Chandler, Serr, Howard and Semilla

Appearance

Wrinkly walnut hard shell that encloses the kernel

Taste

Typical of the fruit

Moisture 8 – 9%



INTERNAL DEFECTS MAXIMUM %

Slight Shriveling	10%
Inactive Fungus	6%
Insect Damage	5%
Serious Shriveling	3%
Rancidity	2%
Active Fungus	1%

Max. Internal Defects 10%

EXTERNAL DEFECTS MAXIMUM %

Open shell	10%
Stains	8%
Imperfect Shell	7%
Serious Stains	5%
Adhering Hull	3%

Max. External Defects 10%

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

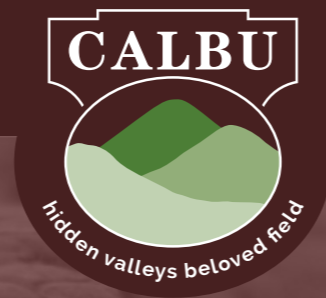
Source: Chilenut

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

Package: Polypropylene bags
Weight: 25 kg and 10 kg net weight
Shelf-life: Store in a clean, fresh, dry and away from strong odors and other contamination sources, 12 months minimum.



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