

Nogales de la Sierra SA

Shelled Walnut, Mechanically cracked walnut

Variety: Chandler

High quality walnuts

produced in Famatina Valley

La Rioja, placed at a height of 6300 feet. Perfect conditions confers an excellent flavor and light color to the nut.

TECHNICAL SPECIFICATIONS

SIZES GRADE	HALVES	Quarters (13-9mm)	PIECES (9-3mm)
Halves	$\geq 80\%$	$< 20\%$	
Large Pieces/Quarters		$\geq 90\%$	$< 10\%$
Halves & Pieces	$\geq 40 - < 47\%$	$\geq 40 - < 47\%$	$\leq 6-20\%$

QUALITY CLASSIFICATION

CAT. I

(According to 453/2013 Senasa Resolution)

Halves, Quarters and Pieces Physical and Chemical Specifications

Humidity	$\leq 5\%$
Acidity	$\leq 0,5\%$
Peroxide Index	≤ 1 meq/kg
B1 Aflatoxin	$\leq 0,3$ $\mu\text{g}/\text{kg}$
B2, G1 y G2 Aflatoxin	$\leq 0,1$ $\mu\text{g}/\text{kg}$
Diseases injuries, insects, arachnids and internal alterations (of unites in the sample)	$\leq 5\%$
Color Defects (of unites in the sample)	$\leq 10\%$
Stains (of unites in the sample)	$\leq 10\%$
Fragments lower to the Type (weight/weight)	$\leq 10\%$
Foreign materials (weight/weight)	$\leq 1\%$
Not-uniform caliber	$\leq 10\%$
Total defects	$\leq 12\%$

COLOR TOLERANCE

(According to Chilean Walnut Commission Technical Standards)

Blends are allowed and must be specified on the label

COLOR	EXTRA LIGHT-LIGHT
% Extra Light	$\geq 90\%$

MICROBIOLOGICAL ANALYSIS

E. Coli Negative in	1 gr
Salmonella Negative in	25 gr
Pseudomona Aeruginosa Negative in	1 gr
Clostridium Perfringens Negative in	25 gr
Staphylococcus áureos Negative in	1 gr

NUTRITIONAL INFORMATION

(Value per 100 gr of Walnut)

Energy	654 Kcal
Carbohydrate	13.7 gr
Protein	15.2 gr
Total fat	65.2 gr

PACKAGING OPTIONS

Primary

Transparent Bag, 75 microns, 3 layers.

Residual Oxygen: <= 5%

Bag net weight 5 KG

Secondary:

Paper board Box containing

2 transparent bags

Box net weight 10 KG

LOADING CAPACITY

2.000 boxes in a 40' Dry HC Container loose loaded

1.470 boxes in a 40' Dry HC Container palletized