

TECHNICAL SHEET



VARIETIES

Halves premium,
Hand-cracked

ARGENTINEAN WALNUTS

DEFECTS TOLERANCES

| | |
|----------------------|--------|
| Slight Shriveling | < 4% |
| Slight Stains | |
| Serious Stains | < 2% |
| Serious Shriveling | |
| Inactive Fungus | < 1% |
| Insect Damage | |
| Rancidity | < 0,2% |
| Active fungus, decay | |

MICROBIOLOGICAL AND CHEMICAL

| | |
|-----------------|-----------------|
| Moisture | < 5% |
| FFA | < 0,4% |
| Afla toxines | < 1 Ppb |
| Mold | < 1.000 CFU/g |
| Yeast | < 1.000 CFU/g |
| Fecal Coliforms | < 10 CFU/g |
| Salmonella Spp | Negative in 25g |
| Staphyloc A. | < 10 CFU/g |
| E.Coli | < 10 CFU/g |

OTHERS

| | |
|----------------|---------------------|
| Shell | max. 1 unit in 10Kg |
| Septum | max. 5 unit in 10Kg |
| Foreign matter | 0 unit |

Packaging (bulk): 10 Kg carton boxes, including 1 polyamide and polyeth and polyethylene sealed-bag (75 microns, UV blocking), and modified atmosphere (nitrogen), to avoid oxidation. Bags complying E.U. plastic low migration standards n° 10/2011.

Storage and Shelf-life: Store in a clean, cool, dark and dry place (50% RH), away from strong odors, cereals, and other sources of contamination. Validity of 12 months if stored at 10°C.

Shipments: Harvest in April. Shipments by full containers, worldwide all year round. It is recommended to plan your purchase in March / April, to ensure the best delivery times. A 20' FCL contains 10.000 Kg, and a 40' FCL 20.000 Kg.

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Agro Ruggeri
GROWERS
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Process: Inshell drying process: artificial, at max 30°C 100% Hand-cracked and sorted.
No GMO, no additives, no ionization process.

Shape: To be considered a "half", 7/8 or more of the kernel has to be intact, and maintain its characteristic form. To be considered as "Halves", minimum of 90% of the lot should be half kernels, and the remaining amount large pieces.

LIGHTEST COLOR / DARKEST COLOR



EXTRA LIGHT



LIGHT



LIGHT AMBER



AMBER



YELLOW

| COLOR % | ALLOWED PERCENTAGE | | | |
|---------------------|--------------------|-------|--------------------|--------------------|
| LABEL | EXTRA-LIGHT | LIGHT | LIGHT-AMBER | AMBER |
| Extra-Light | ≥ 85 | < 15 | < 2 (incl. in 15%) | 0 |
| Light | – | ≥ 85 | < 15 | < 2 (incl. in 15%) |
| Extra-Light + Light | ≥ 85 | | < 15 | < 2 (incl. in 15%) |
| Light Amber | – | – | ≥ 85 | < 15 |

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