



ORGANIC WALNUTS, KERNEL

Process: Inshell drying process: 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 maintainits characteristic from. To be considered as "Halves", minimum of 90% of the lot should be half kernels, and the remaining amount large pieces

DEFECTS TOLERANCES	
Slight Shriveling	< \(\Delta^0 \rangle \)
Slight Stains	470
Serious Stains	
Serious Shriveling	< 2%
Inactive Fungus	
Insect Demage	< 1%
Rancidity	
Active fungus, decay	< 0,2%

Packaging (bulk): Two 5 Kg vacuum bags for box.

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.

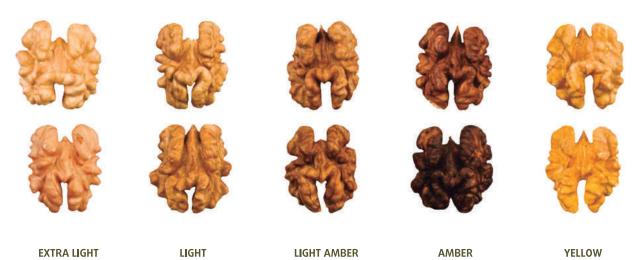






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LIGHTEST COLOR / DARKEST COLOR



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



