



SEA QUEEN

## MECHANICALLY AND HAND CRACKED WALNUT

### GENERAL DESCRIPTION

Mechanically cracked walnut kernels belonging to the species *Junglas Regia* from Chile, well dried, clean, free from excessive defect, and packed under sanitary conditions.

Varieties: Chandler and Serr



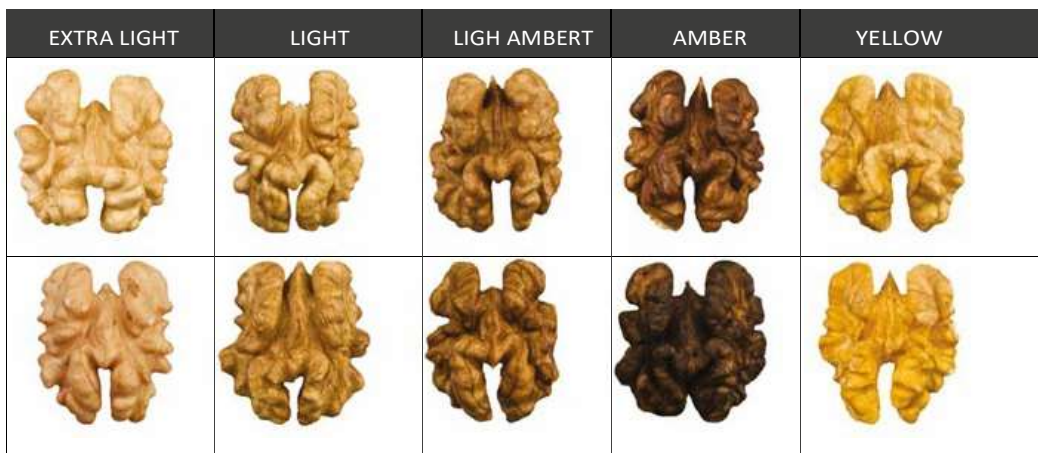
### QUALITY CLASSIFICATION

Size grades	Halves (3/4 or better)	Quarters	Large pieces (> 9 mm.)	Medium pieces (6-9 mm.)	Small pieces (3-6 mm.)	Walnut flour (< 3 mm.)	Packaging
<b>Halves</b>	≥ 80%	≤ 20%	≤ 7% (Included in 20%)				1 X 10 kg multilayer polietilene bag, nitrogen flushed
<b>Halves &amp; Pieces</b>	≥ 20% ≤ 80% (specify prop in label)	—	—	≤ 20%	≤ 3% (included in 20%)	≤ 1% (included in 3%)	1 X 10 kg multilayer polietilene bag, nitrogen flushed
<b>Quarters</b>	—	≥ 75%	≤ 25%	≤ 7% (included in 25%)	≤ 3% (included in 7%)	≤ 1% (Included in 3%)	1 X 10 kg multilayer polietilene bag, nitrogen flushed
<b>Large pieces (&gt; 9 mm.)</b>	—	—	≥ 75%	≤ 25%	≤ 5% (included in 25%)	≤ 1% (Included in 5%)	1 X 10 kg multilayer polietilene bag, nitrogen flushed
<b>Medium pieces (6-9 mm.)</b>	—	—	—	≥ 75%	≤ 3%	≤ 1% (Included in 3%)	1 X 10 kg multilayer polietilene bag, nitrogen flushed
<b>Small pieces (3-6 mm.)</b>	—	—	≤ 10%	—	—	≤ 2%	1 X 10 kg multilayer polietilene bag, nitrogen flushed

Percentages shall be calculated on the basis of weight.

### COLOR CLASSIFICATION

Color	Extra light	Light	Light amber	Amber	Yellow
Extra light	≥ 80%	< 15%	2% (included in 15% previous)	0%	5% (included in 15% previous)
Light	—	≥ 80%	< 15%	2% (included in 15% previous)	10% (included in 15% previous)
Light amber	—	—	≥ 80%	< 15%	5% (included in 15% previous)
Amber	—	—	—	≥ 80%	—



### FOREIGN MATERIALS TOLERANCES

#### DEFECTS TOLERANCES

Slight Stain Slight Shriveling	< 6%
Dark stein Shriveling Dead Mold	< 4%
Insect injury Rancidity	< 2%
Decay	0,20%
Total Defects	< 4%

Percentages shall be calculated on the basis of weight.

#### MICROBIOLOGICAL PARAMETERS

Mold & Yeast	< 1.000 CFU / gr
E. Coli	< 500 CFU / gr.
Salmonella	Negative in 50 gr.
Total Aflatoxins	max. 4 ppb
Aflatoxin B1	max 2 ppb

#### NUTRITIONAL INFORMATION

value per 100 gr. of walnut	
Energy	654 Kcal
Carbohydrate	4,1 g
Protein	17,9 g
Total fat	65,6 g
Trans fat (g)	0
Fiber	7,3 g
Cholesterol	< 0,1 mg
Sodium (mg)	2

	Shell (units per case)	Septum (units per case)
Halves	1 Unit / 10 Kg	5 Unit / 10 Kg
Quarters	1 Unit / 10 Kg	5 Unit / 10 Kg
Pieces	2 grms / 10 Kg	2 grms / 10 Kg

\*Septum is the woody partition from between the halves of the kernel.

#### CHEMICAL ANALYSIS

Moisture content	5 % Max (oven drying method)
Peroxide Value	<1.5 meq/kg

#### STORAGE & PACKAGING:

Package type	Net 10 kilos cardboard box with 2 bags of 5 kilos net sealed with modified atmosphere (nitrogen and CO2)/ 6x 1kg
Shelf Life	For 14 months under fresh and dry conditions. away from heat sources
Relative Humidity	50-60%

#### OTHERS

20'' (10,000 Kg aprox) containers  
Crop period March- May.