

TECHNICAL SHEET

VARIETIES
CHANDLER



WE DOO NOW

ARGENTINEAN WALNUTS, INSHELL

PROCESS: ARTIFICIAL DRYING AT MAX. 30° C WE OFFER DIFFERENT SELECTIONS:

FIELD RUN: FIRST MECHANICAL SELECTION OF EXTERNAL MATERIALS AND DUST BEFORE DRYING.
AIR SORTING.

WASHED: HAND SELECTION AND REMOVAL OF MAIN DEFECTED.

WASHING PROCESS WITH WATER BEFORE PACKAGING. AIR AND HAND SORTING.

DEFECTS TOLERANCES

EXTERNAL DEFECTS %	EXTRA	CAT. I	CAT. II
Open Shell	7	10	15
Slight Stains	7	9	12
Imperfect Shell			
Cracked Walnuts			
Broken Walnuts	7	8	10
Split Walnuts			
Serious Stains	5	7	8
Adhering Hull	3	5	6
Max. External Defects	10	10	15

INTERNAL DEFECTS %	EXTRA	CAT. I	CAT. II
Slight shriveling	10	15	10
Inactive fungus	6	8	8
Serious Shriveling			
Empty Nuts	6	8	8
Insect Damage	5	5	7
Rancidity	2	2	3
Active Fungus			
Indication Of Decay	1	2	2
Max. Internal Defects	10	15	15

COLOR %	EXTRA	CAT. I	CAT. II
Extra-light & Light	≥80	≥ 30	≥ 20
Yellow	≤10	≤ 20	≤ 40
Amber %	≤10	≤ 20	≤ 30

SIZE: RANGE FROM -28 TO 36+, UP TO 10% OF INFERIOR CALIBERS ARE ALLOWED. ALSO SOLD UNSIZED.

PACKAGING (BULK): 10 KG AND 25KG PROPYLENE BAGS/CARTONS

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 MARCH / APRIL. SHIPMENTS BY FULL CONTAINERS, FROM MARCH TO NOVEMBER. IT IS RECOMMENDED TO PLANIFY YOUR SHIPMENTS IN MARCH/APRIL A 20` FCL CONTAINS 10.000 KG, AND 40` FCL 20.000 KG.

