

TECHNICAL SHEET

HALVES PREMIUM,
HAND-CRACKED



WE
DOO
NOW

ARGENTINEAN WALNUTS

DEFECTS TOLERANCES

EXTERNAL DEFECTS %

Slight Shriveling	< 4%
Slight Stains	
Serious Stains	
Serious Shriveling	< 2%
Inactive Fungus	
Insect Damage	< 1%
Rancidity	
Active Fungus, Decay	< 0,2%

OTHER

Shell	max. 1 unit in 10 kg
Septum	max. 5 unit in 10 kg
Foreign Matter	o unit

MICROBIOLOGICAL AND CHEMICAL

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

Packaging (Bulk): 10kg Valbifrut-printed carton boxes, including 2X5kg polyamide and polyeth and polyethylene sealed-bag (75 microns, uv blocking).

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 40´ FCL 20.000 KG.





ARGENTINEAN WALNUTS

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 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