

HALVES WALNUTS TECHNICAL SPECIFICATION :

[Summary](#)

PRODUCT: Halves of walnuts.



Conventional



Organic

DESCRIPTION: Fruit of walnut tree(*Junglus regia*). GMO FREE . NOT IRRADIATED. WITHOUT ADDED INGREDIENTS.

Origin: SPAIN/ Others

TARGET: General public except allergy to **nuts**

ORGANOLEPTICAL: It presents a typical colour of product: variable brown intensity, according to variety and process. Flavour according to variety, without strange flavours. Typical odor according to variety, without strange odors.

SPECIFICATIONS:

Quality requeriments (maxims values):					
	HALVES	QUARTER	BROKEN	SHELL AND FOREIGN MATERIAL ⁽¹⁾	OTHER DEFECTS
<i>Standard</i>	80%	20%	5%	0,1%	5%

(1) The tolerance is zero for crystals and metals

Chemical requeriments:	
	MAXIMUM LIMIT
MOISTURE	5%

Microbiological requeriments:	
	MAXIMUM LIMIT
<i>Aerobic plate count</i>	<50000 ufc/g
<i>Yeast and Mould</i>	<5000 ufc/g
<i>Coliforms</i>	<100ufc/g
<i>E. coli</i>	Absence/1 gr
<i>Listeria monocytogenes</i>	Absence/25 gr
<i>Salmonella</i>	Absence/25 gr

Packaging:	
FORMAT OF PACKAGING	Box with bag (10 kg)
	Box with bag (10 kg) under Vacuum

STORAGE CONDITIONS: Store in a dry and cold place, and protected from light. Different storage conditions could affect to shelf life product.

SHELF LIFE: Twelve months after manufacturing in good storing conditions.

EXPECTED USE: Use as ingredient in food industry.

QUARTER WALNUTS TECHNICAL SPECIFICATION :

[Summary](#)

PRODUCT: Quarter of walnuts.

Conventional

Organic

DESCRIPTION: Fruit of walnut tree(*Junglus regia*). GMO FREE . NOT IRRADIATED. WITHOUT ADDED INGREDIENTS.

Origin: SPAIN/ Others

TARGET: General public except allergy to **nuts**

ORGANOLEPTICAL: It presents a typical colour of product: variable brown intensity, according to variety and process. Flavour according to variety, without strange flavours. Typical odor according to variety, without strange odors.

SPECIFICATIONS:

Quality requeriments (maxims values):					
	HALVES	QUARTER	BROKEN	SHELL AND FOREIGN MATERIAL ⁽¹⁾	OTHER DEFECTS
Standard	20%	80%	15%	0,1%	5%

(1) The tolerance is zero for crystals and metals

Chemical requeriments:	
	MAXIMUM LIMIT
MOISTURE	5%

Microbiological requeriments:	
	MAXIMUM LIMIT
<i>Aerobic plate count</i>	<50000 ufc/g
<i>Yeast and Mould</i>	<5000 ufc/g
<i>Coliforms</i>	<100ufc/g
<i>E. coli</i>	Absence/1 gr
<i>Listeria monocytogenes</i>	Absence/25 gr
<i>Salmonella</i>	Absence/25 gr

Packaging:	
FORMAT OF PACKAGING	Box with bag (10 kg) Box with bag (10 kg) under Vacuum

STORAGE CONDITIONS: Store in a dry and cold place, and protected from light. Different storage conditions could affect to shelf life product.

SHELF LIFE: Twelve months after manufacturing in good storing conditions.

EXPECTED USE: Use as ingredient in food industry.

PIECE WALNUTS TECHNICAL SPECIFICATION :

[Summary](#)



Conventional



Organic

PRODUCT: Piece of walnuts

DESCRIPTION: Fruit of walnut tree(*Junglus regia*). GMO FREE . NOT IRRADIATED. WITHOUT ADDED INGREDIENTS.

Origin: SPAIN/ Others

TARGET: General public except allergy to **nuts**

ORGANOLEPTICAL: It presents a typical colour of product: variable brown intensity, according to variety and process. Flavour according to variety, without strange flavours. Typical odor according to variety, without strange odors.

SPECIFICATIONS:

Quality requeriments (maxims values):		
	SHELL AND FOREIGN MATERIAL ⁽¹⁾	OTHER DEFECTS
Standard	0,1%	5%

(1) The tolerance is zero for crystals and metals

Chemical requeriments:	
	MAXIMUM LIMIT
MOISTURE	5%

Microbiological requeriments:	
	MAXIMUM LIMIT
<i>Aerobic plate count</i>	<50000 ufc/g
<i>Yeast and Mould</i>	<5000 ufc/g
<i>Coliforms</i>	<100ufc/g
<i>E. coli</i>	Absence/1 gr
<i>Listeria monocytogenes</i>	Absence/25 gr
<i>Salmonella</i>	Absence/25 gr

Packaging:	
FORMAT OF PACKAGING	Box with bag (10 kg) Box with bag (10 kg) under Vacuum

STORAGE CONDITIONS: Store in a dry and cold place, and protected from light. Different storage conditions could affect to shelf life product.

SHELF LIFE: Twelve months after manufacturing in good storing conditions.

EXPECTED USE: Use as ingredient in food industry.

INSHELL WALNUTS TECHNICAL SPECIFICATION :

[Summary](#)



Conventional



Organic

PRODUCT: Inshell walnut

DESCRIPTION: Fruit of walnut tree(*Junglus regia*). GMO FREE . NOT IRRADIADATED. WITHOUT ADDED INGREDIENTS.

Origin: SPAIN (La Mateta, Vimbodí- Prades)

TARGET: General public except allergy to **nuts**

ORGANOLEPTICAL: It presents a typical colour of product: variable brown intensity, according to variety and process. Flavour according to variety, without strange flavours. Typical odor according to variety, without strange odors.

SPECIFICATIONS:

Quality requeriments (maxims values):			
	SHELL AND FOREIGN MATERIAL	SHELL DEFECTS	KERNEL DEFECTS
<i>Standard</i>	0,1%	10%	10%

Chemical requeriments:	
	MAXIMUM LIMIT
MOISTURE	5%

Microbiological requeriments:	
	MAXIMUM LIMIT
<i>Aerobic plate count</i>	<50000 ufc/g
<i>Yeast and Mould</i>	<5000 ufc/g
<i>Coliforms</i>	<100ufc/g
<i>E. coli</i>	Absence/1 gr
<i>Listeria monocytogenes</i>	Absence/25 gr
<i>Salmonella</i>	Absence/25 gr

Packaging:	
FORMAT OF PACKAGING	Big bag of 300 kg Raffia sac of 10 kg

USUAL SIZES (mm): <28, 28/30, 30/32, 32/34, >34.

STORAGE CONDITIONS: Store in a dry and cold place, and protected from light. Different storage conditions could affect to shelf life product.

SHELF LIFE: Eighteen months after manufacturing in good storing conditions.

EXPECTED USE: Use as ingredient in food industry.