



General Specification: Steam Treated Organic Light Halves and Pieces 20% Product Code Number: 2G482025

1. General Description:

- 1.1. This product is solely of clean, California Walnut Meats, which meet United States Department of Agriculture Standards. Product complies with Current Good Manufacturing Practices (FDA Regulation 21 CFR 110) as well as the provisions of Federal Food, Drug and Cosmetic Act and its amendments. All products are inspected and graded by Grower Direct Nut's Quality Department at time of packing to confirm products meet this specification. In addition to internal grading, all products are certified at time of packing to United States Department of Agriculture Standards by the DFA of California.
- 1.2. Flavor/Aroma: Characteristic of natural, clean, fresh walnut flavor; free of rancid, stale or other off flavors or aromas
- 1.3. Commodity: Walnut Kernels [2]
- 1.4. Type: Organic [G]

2. Physical Requirements:

- 2.1. Color: Light [4]
 - 2.1.1. Minimum of 85% Light
 - 2.1.2. Maximum of 15% Darker than Light
 - 2.1.3. Maximum of 2% Darker than Light Amber
- 2.2. Size: Halves and Pieces [8]
- 2.3. Percentage of Halves: Minimum of 20% Halves on Average [20]
- 2.4. Screen Size
 - 2.4.1. Maximum of 18% through a 24/64 inch round hole screen.
 - 2.4.2. Maximum of 3% through a 16/64 inch round hole screen.
 - 2.4.3. Maximum of 1% through a 6/64 inch round hole screen.
- 2.5. Packaging
 - 2.5.1. Packed into a White boxes 9 inch fiber case: 25 pounds [25]
 - 2.5.2. Packed with a blue polyethylene liner.
- 2.6. Labels: Standard
- 2.7. Shell: Average of 1 shell per 200 Lbs.
- 2.8. Treatment: Steam Treated
- 2.9. Defects
 - 2.9.1. 5% Damage according to USDA standards
 - 2.9.2. 2% Serious Damage according to USDA standards
 - 2.9.3. 1% Very Serious Damage according to USDA standards
 - 2.9.4. 5 % Total Defects

3. Chemical Requirements:

- 3.1. Moisture Maximum of 4.3% ASTA Method 2.1
- 3.2. Free Fatty Acid Maximum of 1.5 % AOCS Ca5a40
- 3.3. Peroxide Value Maximum of 3.0 meq/Kg AOCS Cd 8b-90

4. Microbiological Requirements

- 4.1. Yeast Maximum of 5,000 cfu/g AOAC 2014.05
- 4.2. Mold Maximum of 5,000 cfu/g AOAC 2014.05
- 4.3. E. coli Negative AOAC 991.14
- 4.4. Salmonella Negative/25g AOAC 2013.01

5. Storage and Handling:

- 5.1. Cold storage required to insure quality 32°F-40°F (1-4°C), less than 50% Relative Humidity

Approved by:

_____ Product Manager Date Lucio Salazar-CEO Date

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