

Technical Information

Shelled English Walnuts

Product Description: This product is comprised solely of clean, California grown walnut kernels which meet the United States Department of Agriculture (USDA) standards and inspected by the Dried Fruit and tree nuts Association (DFA). The nuts are freshly produced from the latest crop and are processed and packaged in accordance with Good Manufacturing Practices (GMP) under sanitary conditions.

Physical Characteristics*

Size:

- True Halves - Half count 85% or higher
- Halves & Pieces - Mixture of walnut halves & pieces containing 8 to 12% halves by weight.
- 32/24 Pieces - Walnut pieces screened over 24/64 round hole screen and through a 32/64 round hole screen.
- 24/16 Pieces - Walnut pieces screened over 16/64 wire mesh screen and through a 24/64 round hole screen.
- 16/08 Pieces - Walnut pieces screened over 8/64 wire mesh screen and through a 16/64 wire mesh screen.
- 32/24 Diced – Walnut pieces screened over 24/64 round hole screen and through a 32/64 round hole screen.
- 24/16 Diced- Walnut pieces screened over 16/64 wire mesh screen and through a 24/64 round hole screen.
- Walnut Meal - All material that will pass through an 8/64 round hole screen. Produced solely from previously certified merchantable shelled walnuts.

Color:

- Light - Natural light walnut color. A tolerance of 15% by weight is provided for kernels darker than light.
- Combination - Natural light and light amber walnut color. A tolerance of 15% by weight is provided for kernels darker than light amber.
- Bakers Chop-Light amber and amber walnut color. A tolerance of 15% by weight is provided for kernels darker than amber.

Flavor:

- Clean, fresh walnut flavor, free from rancid, bitter, stale or other off flavors.

Shelf Life:

- 24 months after initial harvest under proper storage and handling.

Storage & Handling:

- For maximum shelf life, store between 35-40°F
- Do not store or ship with onions, garlic or other odiferous products.

Packaging:

- Product is packaged in taped corrugated boxes, which contain a poly liner. Each case is identified with the product type, color and size, as well as the name of the producer, Poindexter Nut Company, the date of manufacture, and the net weight.

- Case weights are as follows:

True Halves	22 lbs.	72 cases per pallet
Halves & Pieces	25 lbs.	72 cases per pallet
All Other Product	30 lbs.	72 cases per pallet
- To ensure the highest quality product, staples are not used to seal the boxes. Special packaging such as vacuum packing or nitrogen flushing can be accommodated at the buyer's request.

Organic/Conventional Status:

- Unless otherwise specified, product is farmed conventionally.
- 100% Organic walnuts are available for most sizes and specifications. Poindexter Nut is certified by CCOF.

* Deviations in technical specification of size and color are available to customers on approval from Poindexter Nut Company. Technical assistance is available upon request.

Defects:

1. Total defects not to exceed (NTE) 8% of the total weight.
2. Defect tolerances
3. Not well dried - NTE 8% for the total weight
4. Discoloration
5. Affecting 1/8 (12.5%) but less than 1/4 (25%) of the kernel - NTE 8% of the total weight.
6. Affecting 1/4 (25%) but less than 1/2 (50) kernel - NTE 4% of the total weight.
7. Affecting 1/2 (50.5%) or more of the kernel - NTE 2% of the total weight.
8. Shriveled
9. Affecting 1/8 (12.5%) but less than 1/4 (25%) of the kernel - NTE 8% of the total weight.
10. Affecting 1/4 (25%) but less than 1/2 (50) of the kernel - NTE 4% of the total weight.
11. Affecting 1/2 (50.5%) or more of the kernel - NTE 2% of the total weight.
12. Dust or Meal - NTE 5% of the total weight
13. Shell contamination - NTE 0.05% of the total weight.
14. Foreign material - NTE 0.05% of the total weight.
15. Insect injury - NTE 2% of the total weight.
16. Insect infestation - There is no tolerance for live insects in any lot.
17. Decay and rancidity - NTE 2% of the total weight.
18. Mold
19. Undefined visible mold - NTE 8% of the total weight.
20. Gray or white mold affecting 1/8 (12.5%) but less than 1/4 (25%) of the kernel - NTE 4% of the total weight.
21. Any fruiting mold - green, black, or yellow - or any white or gray mold affecting 1/4 (25%) or more of the kernel - NTE 2% of the total weight.

Microbiological: Testing and certification is available at an extra cost to match any customer-supplied tolerances. Tighter specifications may incur additional costs for Steam Pasteurization (in house process) or PPO treatment (out sourced).

D.F.A. Grade: Merchantable, Class 1 or 2.

Nutritional Information
(Approximate analysis)

Nutrient	Per 1 Oz.	Per 100 grams
Calories	178	636
Protein, g	4	14
Carbohydrates, g	4	15
Total Fat, g	19	69
..... Saturated Fat, g	2.1	7.9
..... Monounsaturated Fat, g	3.5	12.4
..... Polyunsaturated Fat, g	13.7	49.0
Cholesterol, mg	0	0
Dietary Fat, g	2.7	9.6