



# Guerra Nut Shelling Company

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VERSION 3

## INGREDIENT SPECIFICATIONS

**PRODUCT:** Cal-Best Light Halves and Pieces

**ITEM CODE #:** 11162

**SIZE:** Halves with pieces over a 9/16" screen

**COLOR:** Light permits a 15% tolerance for kernels "darker than Light". Included in this 15% tolerance is a 2% tolerance for kernels darker than "Light Amber".

**TYPE:** English Walnuts

**PACKAGING:** 25 lb Cardboard Cartons

**CROP YEAR:** 2017 - 2018

**PROCESS:** Electronically and manually sorted for shell and color

**DESCRIPTION:**

- Walnuts are dried and packed under sanitary conditions.
- USDA Guidelines Met
- Kosher Certified by the Orthodox Union for Passover and year-round use
- FDA Guidelines Met
- DFA Inspected for color, shell, and defect. To contain less than .05% shell per 200g sample.
- Processed in a facility that processes tree nuts (walnuts only).
- Gluten free, Non-GMO
- Produced by growers in the state of California, USA.
- Shelf-life is 15-18 months from pack date if stored at case recommended storage conditions.

## MICROBIOLOGICAL PROFILE

E. Coli < 3.0/g

YEAST < 5,000/g

MOLD < 25,000/g

SALMONELLA - Negative/375g