


## QUALITY PRODUCT SPECIFICATION

	CHILE WALNUT IN SHELL CHANDLER US Nº1						
	PRODUCT DESCRIPTION:						
	100% PURE WALNUT FRUIT ( <i>JUGLANS L.</i> ) WITHOUT PRESERVATIVES AND ADDITIVES						
	VARIETIES:						
	CHILE ORIGIN WALNUT: CHANDLER						
	CATEGORIES:						
	CATEGORY I - ACCORDING TO CHILEAN WALNUT COMMISSION QUALITY RECOMMENDATIONS						
	SIZES: (UNITS/ OUNCE)						
	DIFFERENT SIZES AVAILABLE MEASURED IN WIDTH (mm), ACCORDING TO SIEVES USED DURING SIZING. <b>FINAL PRODUCT SIZE WILL BE AS STATED IN SALES CONTRACT.</b>						
	NUTRITIONAL COMPOSITION (Nutrients in 100g)*						
Energy		654 kcal	Proteins		15,23 g	Salt (Natural Sodium)	0,005 g
Total Fat		65,21 g	Carbohydrates		13,71 g		
- Saturated Fatty Acids		6,13 g	- Sugars		2,61 g	Fiber	6,7 g
*SOURCE: USDA							

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FINISHED PRODUCT CHARACTERISTICS							
PHYSICAL		MICROBIOLOGICAL		CHEMICAL		ORGANOLEPTIC	
Parameters	Tolerance	Parameters	Tolerance	Parameters	Tolerance		
<b>Tolerance for external defects</b>		Salmonella	Absent/25g	Moisture	8,00%	External Color:	Brownish, typical of california walnuts
Total defects	10,00%	E. coli	< 10 ufc/g	Acidity (% Oleic Acid)	1,00%		
Other shell defects	7,00%	Total Coliforms	1000 ufc/g	Peroxid Index (meqO2/Kg)	5	Texture:	Firm and compact
Seriously damaged	3,00%	Total Flora	50.000 ufc/g	Aflatoxins B1	<2 ppb		
Splitting walnut (attached)	7,00%	Enterobacter	100 ufc/g	Total Aflatoxins	<4 ppb	Taste and Odour:	Fresh and typical of walnuts
<b>Tolerance for kernel defects (weight %)</b>		Yeasts & moulds	5000 ufc/g				
Total defects	10,00%					Aspect:	Uniform walnut
Mouldy	6,00%						
Rancid	2,00%						
Insect damage	5,00%						
<b>Kernel colour grade (weight %)</b>							
Light	> 50%						
Yellow	< 10%						
Amber	< 10%						
<b>Sizing (weight %)</b>							
Undersize	10,00%						

### EU regulation of application

IN AGREEMENT WITH EU REGULATION 165/2010 ABOUT CONTAMINANTS IN FOODS, SPECIFICALLY AFLATOXIN CONTENT IN NUTS  
IN AGREEMENT WITH EU REGULATION 396/2005 ABOUT PESTICIDES RESIDUES ON FOOD  
IN AGREEMENT WITH EU REGULATION 1881/2006 ABOUT HEAVY METALS RESIDUES ON FOOD  
IN AGREEMENT WITH EU REGULATION 2073/2005 ABOUT MICROBIOLOGICAL HYGIENE ON FOOD  
IN AGREEMENT WITH EU REGULATION 1830/2003 ABOUT GMO TRACEABILITY, WE DECLARE THIS PRODUCT IS GMO FREE

### Shelf Life

24 MONTHS: ORIGINAL UNOPENED BOXES AND BAGS, UNDER RECOMMENDED STORAGE CONDITIONS  
24 MONTHS: BAGS IN A PROTECTIVE ATMOSPHERE, UNDER RECOMMENDED STORAGE CONDITIONS

### Storage and Transport Conditions

KEEP AND TRANSPORT IN A FRESH AND A DRY PLACE  
RELATIVE HUMIDITY <60%

### Allergens

OUR FACILITIES STORE OTHER NUTS. STORAGE IS DONE WITH PHYSICAL SEPARATION OF THE ALLERGENS AND WITH NO MANIPULATED, NO OPENED PACKAGING.  
OUR FACILITIES HAVE A PLAN OF SCHEDULED PRODUCTION, INCLUDING A WET CLEANING STEP WHEN SWITCHING BETWEEN ALLERGENS

WE DECLARE THAT OUR PRODUCTS HAVE NO CONTAMINATION WITH OTHER ALLERGENS CATEGORIES. OUR PRODUCTS HAVE MINIMAL POSSIBILITY OF CROSS CONTAMINATION WITH OTHER NUTS DIFFERENT THAN THE ONE FORMULATED AS MAIN INGREDIENT. PEANUT CONTAMINATION IS NOT POSSIBLE, UNLESS OTHERWISE STATED SPECIFICALLY.

### Distributor company

Name:  
Address:

Sanitary Number  
Registration: 40.0023952/AL