



QUALITY PRODUCT SPECIFICATION



CALIFORNIA WALNUT US Nº1 JUMBO/LARGE			
PRODUCT DESCRIPTION:			
100% PURE WALNUT FRUIT (<i>JUGLANS L.</i>) WITHOUT PRESERVATIVES AND ADDITIVES			
VARIETIES:			
DIFFERENT VARIETIES OF CALIFORNIA WALNUTS			
CATEGORIES:			
US Nº 1 COMMERCIAL			
SIZES: (UNITS/ OUNCE)			
JUMBO/LARGE			
NUTRITIONAL COMPOSITION (Nutrients in 100g)			
Energy	654 kcal - 2736 kJ	Proteins	15,23 g
Total Fat	65,21 g	Carbohydrates	13,71 g
- Saturated Fatty Acids	6,13 g	- Sugars	2,61 g
Sodium	2 mg		

FINISH PRODUCT CHARACTERISTICS							
PHYSICAL US Nº 1		MICROBIOLOGICAL		CHEMICAL		ORGANOLEPTIC	
Parameters	Tolerance	Parameters	Tolerance	Parameters	Tolerance		
Tolerance for external defects		Salmonella	Absent/25g	Moisture	8,00%	External Color:	Brownish, typical of California walnuts
Total defects	5,00%	E. coli	<10 ufc/g	Acidity (% Oleic Acid)			
Total serious damage	3,00%	Total Coliforms	1000 ufc/g	Peroxid Index (meqO2/Kg)	5	Texture:	Firm and compact
Splits	10,00%	Total Flora	50.000 ufc/g	Aflatoxins B1	<2 ppb		
Tolerance for kernel defects		Enterobacter	100 ufc/g	Total Aflatoxins	<4 ppb	Taste and Odour:	Fresh and typical of walnuts
Insect damage	5,00%	Yeasts & moulds	5000 ufc/g				
Insect, mold and serious damage	6,00%					Aspect:	Uniform walnut
Total kernel defects	10,00%						
Kernel colour grade							
Light & Light amber	70,00%						
Light	40,00%						

EU regulation of application

IN AGREEMENT WITH EU REGULATION 915/2023 ABOUT CONTAMINANTS IN FOODS
 IN AGREEMENT WITH EU REGULATION 396/2005 ABOUT PESTICIDES 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

*Allergens: When purchased in bulk size original packaging, manufacturer allergen policy will apply.
 When purchased in quantities that need re-packaging, our allergen policies will apply.*

Component	Manufacturer			Nuts in Bulk (Applies when bought in small quantities that need re-packaging)		
	In Product	Processed in Same Equipment	Handled on Site	In Product	Processed in Same Equipment	Handled on Site
Cereals containing GLUTEN and products thereof	NO	NO	NO	NO	YES	YES
EGGS or its derivatives	NO	NO	NO	NO	NO	NO
FISH or its derivatives	NO	NO	NO	NO	NO	NO
CRUSTACEANS / SHELLFISH	NO	NO	NO	NO	NO	NO
MOLLUSCS	NO	NO	NO	NO	NO	NO
PEANUTS or derivatives	NO	NO	NO	NO	YES	YES
SOYA BEANS or derivatives	NO	NO	NO	NO	YES	YES
MILK (LACTOSE) or its derivatives	NO	NO	NO	NO	YES	YES
NUTS, tree nuts:	NO	NO	NO	NO	YES	YES
CELERY, including celeriac and its derivatives	NO	NO	NO	NO	YES	YES
MUSTARD, referring to all parts of the plant and derivatives thereof	NO	NO	NO	NO	YES	YES
SESAME SEEDS or derivatives	NO	NO	NO	NO	YES	YES
SULPHITES >10ppm – Sulphite quantity to be given in ppm	NO	NO	NO	NO	YES	YES
LUPIN seeds or derivatives	NO	NO	NO	NO	NO	NO