



DATA SHEET	Revisión	00
IN SHELL WALNUTS	Fecha	16.12.2018
Elaborado por: Departamento de Calidad		

Product Definition	Edible fruit that is obtained from the species <i>Junglans regia</i> (commonly called Nogal) of the varieties Serr, Chandler, California, Howard. The nuts are separated according to size by means of sieves, selected by hand and packed.
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Quality Characteristics	Characteristics	Definition
	Flavor and Odour	Slightly sweet, typical with no flavor or stale aroma
	Skin adhered	Pieces of external vegetal cover adhered to the woody shell of soft consistency
	Bonded helmet	Peel that is partially separated in the suture line
	Slight stain	Alterations of black, brown, reddish-brown, gray or other colour that contrast strongly with the background colour of the shell and that in total represent from 10.0% up to 20% of the surface of the shell
	Serious or severe stain	Alterations of black, brown, brown-reddish, gray or other colour that contrast strongly with the background colour of the shell and that in total exceed 20.0% of the surface of the shell
	Insect damage	Presence of holes in the shell, which shows damage by the presence of insects
	Inactive fungus	Fungal presence that includes white or gray mycelium of dry appearance, detectable to the naked eye
	Active fungus	Presence of notorious mycelium on the surface of the skin
	Material Foreigner	Material foreign to the vegetable nature of the walnut, visually detectable material and inedible.
	Size	Limit of the equatorial diameter expressed in millimeters that defines the size of the nut. It is determined by calibers: +36, 34/32, 32 / 30,30 / 28, 28, -28

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Tolerance of defects	External defects	Extra Category	Category I	Category II
	Open Helmet	7%	10%	15%
	Mild steins	7%	9%	12%
	Imperfect Shell Triturated nut Broken nut Split nut	7%	8%	10%
	Severe stains	5%	7%	8%
	Skin adhered	3%	5%	6%
	Total defects	10%	10%	15%
	Internal Defects	Extra Category	Category I	Category II
	Slight shriveling	10	15	15
	Inactive fungus	6	8	8
	Serius Shriveling Empty nuts	6	8	8
	Insect damage	5	5	7
	Rancidity	2	2	3
	Active fungus; indication of decay	1	2	2
	Total internal defects	10	15	15

Moisture: shell/kernel ≤9%

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Sizes	Maximum 10% of the caliber inferior to that indicated in the inscription, including in this figure 4% of the caliber immediately below as mentioned
Storage	Semi-perishable product, requires basic conditions of hygiene and storage for optimal conservation: clean, fresh, dry place, free of insects and polluting substances in its packaging, without direct light. Fumigated product free of larvae, insect and/or part of these
Lifetime	A year after date manufacture
Usage recommendations	Product not recommended for people with intolerance to the dry fruits
Package	In polyethylene bags of 10 or 25 kg, with or without printing, according to customer requirements
Ingredients	In shell walnuts
Consumption	As a snack, in the preparation of bakery products, bakeries, etc.
Origen	Chile

Allergens	This product is processed in lines that only process nuts so it is free of food allergens such as: milk, eggs, crustaceans, fish, soy, mustard, sesame seeds, lupins, celery, almonds, peanuts, gluten, sulfites and any derivative of the aforementioned products
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Nutritional Information	Parameter	100g	30g	% VD (*)
		Energy Value(Kcal)	498	298,8
	Proteins (g)	12,8	7,7	15,4
1 porción= 30g	Lipids (g)	50,1	30,1	42,9
	Carbohydrates (g)	23,1	13,9	4,6
	Dietary Fiber (g)	5,9	3,5	14,2
	Calcium (mg)	55	33,0	3,3
	Phosphorus (mg)	336	201,6	20,2
	Iron (mg)	0	0,0	0,0
	Potassium (mg)	448	268,8	7,7
	Sodium (mg)	0	0,0	0,0
	Vitamin B1 (mg)	0,36	0,2	14,4
	Vitamin B2 (mg)	0,04	0,02	1,4

(*) Daily value base on a 2000 kcal diet.

Microbiological Parametres according: Reglamento Sanitario de los Alimentos Artículo 173 inciso 14.7	Fungus/yeast	1x 10 ³ ufc/g (cada una)	
	Coliforms	5x10 ² ufc/grs	
	Salmonella en 50g.	Ausencia	
Reglamento Sanitario de los Alimentos Artículo 169	Mycotoxins	Total Aflatoxins (B1 B2 G1 G2)	5 ppb

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