

	DATA SHEET	Revisión	00
	SHELLED WALNUTS MACHINE CRACKED (MC)	Fecha	16.12.2019
	Elaborado por: Departamento de Calidad		

Product Definition	<p style="text-align: center;">Edible fruit obtained from Walnut <i>sp. Junglans Regia</i>. Walnuts in halves correspond to the complete cotyledon of the fruit which is submitted to the elimination of the shell and septum or woody membrane mechanically. Nuts are cleaned, impurities are extracted, separated by shapes and colour by a laser sorter, then walnuts are packed in 2 bags of 5 kg each in modified atmosphere. The product is fumigated.</p>
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Terms and Definitions	Term	Definition
	Flavor and Odour	
Colour		Extra Light (beige), Light (honey), Amber Light (brown) and Amber (dark brown).
Size		<ul style="list-style-type: none"> • Halves: one of the cotyledons of the kernel, including those missing up to 12.% (1/8") • Large Pieces: Seed piece that is smaller than a halve of the seed. (equal to 50% an less than 87,5%) • Pieces: piece of seed less than 50% of the cotyledon • Small Pieces: pieces wich shall pass through between sieve 9 to 6 mm
Serious Shriveling		Walnut that to the naked eye, shows dehydration (wrinkling) equal to or greater than 25% of the surface.
Insects damage		Presence of dead insects (at any stage of development), traces of their presence (webs, feces, etc) or clear damage caused by these, detectable to the naked eye.
Inactive Fungus		Fungal presence that includes to gray mycelia of dry appearance, detectable to the naked eye.
Active Fungus		Visually detectable presence of vegetative forms of various fungi that affect the kernel, producing wet decomposition of its tissues
Impurities		Remnants of vegetable matter from the walnut
Material Foreigner		Material foreing to the vegetable nature of the walnut, visually detectable material and inedible.

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Colour Tolerance	Extra Light: 15% maximum Light which may include 1,0% de Amber light and 1,0% yellow
	Light: 15% maximum Light Ámbar which may include 1,0% de Amber light and 2,0% yellow.
	Amber light: 15% maximum Amber which may include 3,0% yellow
	Ámbar: 10% máximo Ámbar incluyendo 3,0% Amarillo.

Minimum tolerances established for shelled walnuts machine cracked

Size	Halves	Large pieces	Pieces	Small pieces
Halves	≥90%	<10%	≤3% incluido en el 10% anterior	
Halves and large pieces	>20% y <90% (specify proportion in marketing)	≥11%		≤7% included in quarters and pieces tolerance
Large pieces		≥75%	<25%	≤7% included in pieces tolerance
Pieces			≥75%	<25%
Small pieces				≥75%

Tolerance for defects (máximo percentage by mass)

	Halves	Quarters	Pieces
Sligth shriveling	4%	6%	9%
Slight stains			
Serius stains	2%	4%	6%
Serius shriveling			
Inactive fungus			
Insect damage	1%	2%	3%
Rancidity			
Active fungus, decay	0.2	0.5	1
Total defects	4	5	9
Impurities	0.02% (2 g per 10 kg)		
Foreign matter	Absent	Absent	Absent

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General Requirements:

- Moisture content: $\leq 5\%$
- Shelled walnuts must fulfill pesticide residue tolerances set up in domestic, international or destination country regulations, as appropriate

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 of manufacture
Usage recommendations	Product not recommended for people with intolerance to the dry fruits
Package	Corrugated cardboard cartons of 10 kg each with inner polythlene bags (2x 5 kg) in modified atmosphere.
Ingredients	Shelled walnuts, gas Indural 4.0 (80% N y 20% CO2)
Consumption	Direct consumption, as a snack, in bakery and pastries.
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.

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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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