



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

Product Definition	<p style="text-align: center;">Edible fruit obtained from Walnut <i>sp. Juglans Regia</i>.</p> <p>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. Nuts are hand cleaned, impurities are extracted, 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	Slightly sweet, typical with no flavor or stale aroma
	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") as long as the characteristics from is maintained. • 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
	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 noticeable 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
	Ámber: 10% máximo Ámbar incluyendo 3,0% Amarillo.

Tolerance of defects and damages	Defects	Halves	Large Pieces	Pieces
	Inactive Fungus Serious	2.0%	4,0%	6,0%
	Active Fungus	0.2%	0.5%	0.5%
	Rancidez	1,0%	2,0%	3,0%
	Insects Damage			
	Material Foreigner	Absent	Absent	Absent
	Total of damages	4,0%	6,0%	9,0%
	Moisture	5,0%	5,0%	5,0%

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	Corrugated cardboard cartons of ten 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

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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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