



## ARGENTINEAN WALNUTS

	0/
Slight Shriveling	< 4%
Slight Stains	
Serious Stains	
Serious Shriveling	< 2%
Inactive Fungus	
Insect Demage	< 10/0
Rancidity	
Active fungus, decay	< 0.2%

Moisture	< 5%	
FFA	< 0,4%	
Afla toxines	< 1 Ppb	
Mold	< 1.000 CFU/g	
Yeast	< 1.000 CFU/g	
Fecal Coliforms	< 10 CFU/g	
Salmonella Spp	Negative in 25g	
Staphyloc A.	< 10 CFU/g	
E.Coli	< 10 CFU/g	

OTHERS

Shell max. 1 unit in 10Kg

Septum max. 5 unit in 10Kg

Foreign o unit
matter

**Packaging (bulk):** 10 Kg Valbifrut-printed carton boxes, including 1 polyamide and polyeth and polyethylene sealed-bag (75 microns, UV blocking), and modified atmosphere (nitrogen), to avoid oxidation. Bags complying E.U. plastic low migration standards no 10/2011.

Storage and Shelf-life: Store in a clean, cool, dark and dry place (50% RH), away from strong odors, cereals, and other sources of contamination. Validity of 12 months if stored at 10°C.

Shipments: Harvest in April. Shipments by full containers, worldwide all year round. It is recommended to plan your purchase in March / April, to ensure the best delivery times. A 20' FCL contains 10.000 Kg, and a 40' FCL 20.000 Kg.

GROWERS

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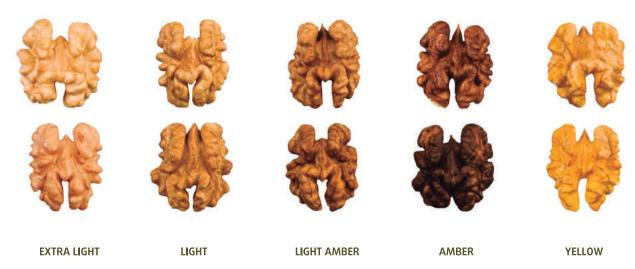


## ARGENTINEAN WALNUTS

**Process:** Inshell drying process: artificial, at max 30°C 100% Hand-cracked and sorted. No GMO, no additives, no ionization process.

**Shape:** To be considered a "half", 7/8 or more of the kernel has to be intact, and maintain its characteristic from. To be considered as "Halves", minimum of 90% of the lot should be half kernels, and the remaining amount large pieces.

## LIGHTEST COLOR / DARKEST COLOR



COLOR %	ALLOWED PERCENTAGE			
LABEL	EXTRA-LIGHT	LIGHT	LIGHT-AMBER	AMBER
Extra-Light	≥ 85	< 15	< 2 (incl. in 15%)	0
Light	-	≥ 85	< 15	< 2 (incl. in 15%)
Extra-Light + Light	≥ 85		< 15	< 2 (incl. in 15%)
Light Amber	_	_	≥85	< 15



