



**VALVALLE**  
— CHILE —

## Technical specifications SHELLED WALNUTS - HALVES

### PRODUCT DESCRIPTION:

Mechanically cracked walnuts, presented in halves including those pieces who conserve 7/8 or more of the kernel intact, free from foreign materials, selected and packed under sanitary conditions.

**VARIETIES:** Chandler, Howard, Serr, Sunland y Hartley.

**COLOR:** Extra Light; Light; Light-Amber; Amber.



### PHYSICAL PARAMETERS:

Size grade	% Halves	% Large pieces	% Medium pieces
Halves	≥ 90%	≤ 10%	≤ 3%
Color:	% Color	% Different Color N°1	% Different Color N°2
Extra Light	≥ 90%	≤ 8% Light	≤ 2% Light-Amber
Light	≥ 92%	≤ 8% Light-Amber	≤ 2% Amber
Light-Amber	≥ 92%	≤ 8% Amber	-
Amber	≥ 100%	-	-

### DEFECTS TOLERANCES

Slight shriveling and stains	6%
Serious shriveling	4%
Insect damage and rancidity	2%
Active fungus	0,50%
Impurities	2 units per box

**MAX. DEFECTS** 6%

### MICROBIOLOGICAL PARAMETERS

Fungus and yeast	< 1.000 CFU/g
E. Coli	< 100 CFU/g
Salmonella	Negative in 25 g
Total Aflatoxins	Max. 4 ppb
Aflatoxin B1	Max. 2 ppb

### NUTRITIONAL INFORMATION

Energy	655 kcal
Carbohydrate	13,35 g
Protein	15,4 g
Total Fat	65,5 g
Fiber	7,4 g
Cholesterol	< 0,1 mg

*Value per 100 gr.*

### STORAGE:

Store in clean, fresh and dry area.  
Free from contaminants.  
10 – 15 °C  
R.H: < 70%  
Validity of 12 months.

### PACKAGING:

10 kg carton box.  
2 sealed-bags per box.  
5 kg per sealed-bag.  
Modified atmosphere.

**MOISTURE:** Max. 5%

**CHILE***NUT*



Exportadora Valvalle / [www.valvalle.com](http://www.valvalle.com) / Fundo El Nogal s/n, Peñaflores, Santiago. Chile. / T: 562 28111668.

## Technical specifications SHELLED WALNUTS - LARGE PIECES

### PRODUCT DESCRIPTION:

Mechanically cracked walnuts, presented in large pieces of kernels (14mm-19mm), free from foreign materials, selected and packed under sanitary conditions.

**VARIETIES:** Chandler, Howard, Serr, Sunland y Hartley.

**COLOR:** Extra Light; Light; Light-Amber; Amber.



### PHYSICAL PARAMETERS

Size grade:	% Large pieces	% Medium pieces
Large pieces (14mm-19mm)	≥ 90%	≤ 10%
Color:	% Color	% Different Color
Extra Light - Light	≥ 85%	≤ 15% Light Amber - Amber
Light Amber - Amber	≥ 90%	≤ 10% Darker color

### DEFECTS TOLERANCES

Slight shriveling and stains	6%
Serious shriveling	4%
Insect damage and rancidity	2%
Active fungus	0,50%
Impurities	10 units per 100 kgs

**MAX. DEFECTS** **6%**

### MICROBIOLOGICAL PARAMETERS

Fungus and yeast	< 1.000 CFU/g
E. Coli	< 100 CFU/g
Salmonella	Negative in 25 g
Total Aflatoxins	Max. 4 ppb
Aflatoxin B1	Max. 2 ppb

### NUTRITIONAL INFORMATION

Energy	655 kcal
Carbohydrate	13,35 g
Protein	15,4 g
Total Fat	65,5 g
Fiber	7,4 g
Cholesterol	< 0,1 mg

*Value per 100 gr.*

### STORAGE:

Store in clean, fresh and dry area.  
Free from contaminants.  
10 – 15 °C  
R.H: < 70%  
Validity of 12 months.

### PACKAGING:

10 kg carton box.  
2 sealed-bags per box.  
5 kg per sealed-bag.  
Modified atmosphere.

**MOISTURE:** Max. 5%



**VALVALLE**  
— CHILE —

## Technical specifications SHELLED WALNUTS - MEDIUM PIECES

### PRODUCT DESCRIPTION:

Mechanically cracked walnuts, presented in medium pieces of kernels (9mm-14mm), free from foreign materials, selected and packed under sanitary conditions.

**VARIETIES:** Chandler, Howard, Serr, Sunland y Hartley.

**COLOR:** Extra Light; Light; Light-Amber; Amber.



### PHYSICAL PARAMETERS

Size grade:	% Medium Pieces	% Other sizes
Medium pieces (9mm-14mm)	≥ 90%	≤ 10%
Color:	% Color	% Different Color
Extra Light - Light	≥ 85%	≤ 15% Light Amber - Amber
Light Amber - Amber	≥ 90%	≤ 10% Darker color

### DEFECTS TOLERANCES

Slight shriveling and stains	6%
Serious shriveling	4%
Insect damage and rancidity	2%
Active fungus	0,50%
Impurities	10 pieces per 100 kgs

**MAX. DEFECTS**

**6%**

### MICROBIOLOGICAL PARAMETERS

Fungus and yeast	< 1.000 CFU/g
E. Coli	< 100 CFU/g
Salmonella	Negative in 25 g
Total Aflatoxins	Max. 4 ppb
Aflatoxin B1	Max. 2 ppb

### NUTRITIONAL INFORMATION

Energy	655 kcal
Carbohydrate	13,35 g
Protein	15,4 g
Total Fat	65,5 g
Fiber	7,4 g
Cholesterol	< 0,1 mg

*Value per 100 gr.*

### STORAGE:

Store in clean, fresh and dry area.

Free from contaminants.

10 – 15 °C

R.H: < 70%

Validity of 12 months.

### PACKAGING:

10 kg carton box.

2 sealed-bags per box.

5 kg per sealed-bag.

Modified atmosphere.

**MOISTURE:** Max. 5%

**CHILE***NUT*



Exportadora Valvalle / [www.valvalle.com](http://www.valvalle.com) / Fundo El Nogal s/n, Peñaflores, Santiago. Chile. / T: 562 28111668.