

Shelled walnuts



frunut

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Halves

100 % Hand Cracked

• Colors

• Extra Light

Type: Halves minimum 95%. From 250 to 335 Units/ kg.
Color: Minimum 85% of extra light color (15% color immediately inferior).

• Light

Type: Halves minimum 95%. From 250 to 335 Units/ kg.
Color: Minimum 85% of light color (15% color immediately inferior).

• Light Ambar

Type: Halves minimum 95%. From 250 to 335 Units/ kg.
Color: Minimum 85% of light ambar color (15% color immediately inferior).

• **Ingredients:** 100% Walnuts.

• Packaging

Type: Polyethylene bulk of 85 microns, UV Blocked, modified atmosphere (80% N and 20% Co2).

Packaged type: Cardboard.

Unit per package: 2x5 Kg.

Net Weight: 10 kg.

Shelf life: min.12 months.

• Chemical Structure

Humidity: 5 % max.

Rancidity test: Negative.

Peroxide number: <1.5 meq / kg.

Aflatoxins B1: 1 ppb. max.

Total Aflatoxins: 1 ppb. max.

• Microbiological Requirements

S.aureus: <100 CfU / g.

E.coli: <10 CfU / g.

Total coliform: < 1000 CfU / g.

Yeasts: <500 CfU / g.

Salmonella: Absence 25 g.

WALNUTS		
Nutrition Information		
	1 Oz (28 g)	1/4 c (30 g)
Calories	185	196
Protein	4.32 g	4.57 g
Carbohydrate	3.89 g	4.11 g
Dietary Fiber	1.9 g	2.0 g
Sugars	0.74 g	0.78 g
Total Fat	18.49 g	19.56 g
Saturated Fat	1.74 g	1.84 g
Trans Fat	N/A	N/A
Cholesterol	0 mg	0 mg
Iron	0.82 mg	0.87 mg
Calcium	28 mg	29 mg
Sodium	1 mg	1 mg
Magnesium	45 mg	47 mg
Potassium	125 mg	132 mg
Vitamin A	6 IU	6 IU
Vitamin A	0 RAE	0 RAE
Vitamin C	0.4 mg	0.4 mg
Vitamin E	0.20 mg	0.21 mg

Source: FNS

• Harvesting period

• March - april - may

• Processing period

January | February | March | April | May | June | July | August | September | October | November | December

