

GENERAL INFORMATION

Description	Walnuts kernel which has been cracked and graded into pieces.
Ingredient	100% walnut kernel
Origin	USA
Specs control no.	WN-NAO-USDA-1102
Issued date	20/02/2021

SPECIFICATIONS

Organoleptic properties	Flavor	Good typical walnut taste, free from rancidity and free of foreign smell.		In-house method	
	Taste				
	Texture	Typical of product			
	Appearance				
Physical properties	Parameter	Specification	UOM	Test method	
	Size				
	Pieces retain on the sieves 25/64"	5	%Max	In-house method	
	Pieces pass through the sieves 25/64"	85	%Min		
	Pieces pass through the sieves 15/64"	10	%Max		
	Pieces pass through the sieves 8/64"	3	%Max (include in 10%)		
	Color				
	Light	85	%Min	As per United States Standards for standards for grades of shelled Walnuts (<i>Juglans regia</i>) – September 21, 2017 and per DFA of California - Walnut Inspection Manual and per visual checking of SOP	
	Light Amber (LA)	15	%Max		
	Amber	2	%Max (include in LA)		
	Defects				
	Damage				
	Mold/ Discolored/ Shriveled	5	%Max		
	Serious damage				
Mold/ Discolored/ Shriveled	2	%Max (included in 5% damage)			
Very serious damage					
Mold/ Discolored/ Shriveled Insect Injury/ Rancidity/ Decay	1	%Max (included in 2% Serious damage)			
Shell & foreign material					
	0.05	%Max (included in Very Serious damage)			
Chemical properties	Moisture	5.0	% Max	IR/Halogen Moisture Analyzer	
	FFA (as linoleic acid)	1.0	% (w/w) Max	ISO 660: 2009	
	Peroxide Values	2	Meq/kg fat Max	ISO 3960:2007	
	Aflatoxin total	10	ppb Max	AOAC 2005.08 ISO 160502:2003 or equivalent	
Microbiological properties	TPC	5.0×10^4	cfu/g Max	AOAC ISO 6579 - 1: 2017	
	Coliforms	1.0×10^1	cfu/g Max		
	E. coli	< 10	cfu/g Max		
	Yeast & Mold	2.0×10^3	cfu/g Max		
	Salmonella	Absent in 25g	cfu/g		
Food safety	Aflatoxin	If contractually agreed, testing will comply with imported country regulations			
	Pesticide residue	Complies with all federal and state regulations			

Heavy metal

If contractually agreed, testing will comply with imported country regulations

NUTRITIONAL INFORMATION (Value per 100g)

Calories	654 kcal	% Daily Value (*) as per USDA standard reference database for nutrients:
Total fat	65 g	83%
Saturated fat	6.1 g	30%
Cholesterol	0 mg	
Sodium	2 mg	0%
Total carbohydrate	14 g	5%
Dietary fiber	6.7 g	24%
Total sugars	2.6 g	
Added sugars	0 g	
Protein	15 g	30%
Vitamin D	0.00 mcg	0%
Calcium	98.00 mg	8%
Iron	2.91 mg	16%
Potassium	441 mg	9%

(*) The % Daily Value (DV) tells you how much a nutrient in a serving of food contribute to a daily diet. 2,000 calories a day is used for general nutrition advice.

CERTIFICATIONS

	Yes	No
BRC	<input checked="" type="checkbox"/>	<input type="checkbox"/>
FSMA	<input checked="" type="checkbox"/>	<input type="checkbox"/>
GFSI	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Kosher	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Halal	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Organic	<input type="checkbox"/>	<input checked="" type="checkbox"/>

DECLARATIONS

	Yes	No
Allergen	<input type="checkbox"/>	<input checked="" type="checkbox"/>
GMO	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Irradiation	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Ionization	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Free from MSG	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Free from artificial coloring	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Free from artificial flavoring	<input checked="" type="checkbox"/>	<input type="checkbox"/>

PACKING STORE, SHELF LIFE

Shelf life	10 Months from the date of packing
Storage conditions	Cool, dry, avoid direct sunlight, clean place (< 10 Deg C) and R.H 60-70%
Packing unit	Laminated bag in carton box
Primary packaging	Food grade vacuum bag and nitrogen flushed.
Secondary packaging	Cartons 395 x 295 x 245, 488 x 325 x 186 (mm) & as per customer's request
Labeling	As per customer's request
Net weight	2x5kgs, 1x10kgs or as customer's request
Manufacturer	Olam Viet Nam Ltd.