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AMBER HALVES +17mm

GENERAL INFORMATIONS

Origin : France
Crop : 2020
Shelf life : 1 year

Allergens : Nuts : walnut,
May contain traces of other nuts.



Picture no contractual

OGM : We certify that the kernels are produced with materials which have been grown from traditional methods to the exclusion of any "Genetically Modified Organisms" and do not require labelling or transcription of information on GMOs as defined by the EEC regulations 1829/2003 & 1830/2003.

Irradiation : The product has not been irradiated.

ASPECT

ARLEQUIN :

Sound walnuts kernels but which cannot be classified into superior quality; they can be dark brown coloured, to the exclusion of dark. They can have some losses, on condition that they keep all essential features of the overall general appearance, quality, preservation and presentation.

HALVES :

Kernel from a nut divided into two parts slightly equal and undamaged.

SENSORY PROPERTIES

Colour : Conform to the product category. Recommandation CEE/ONU/DDP 02

Smell : Frank and characteristic, without taste of mould and rancidity

Taste : Sweetness with bitterness in aftertaste

TOLERANCES

Weight in "damaged", "quarters", "brokens", "cracks" and fragments of skin respect to total weight : INF/Equal to 20 %.

Within the limits of this variation is accepted as maximum :

- Weight of "brokens" and / or quarters : 8 %
- Weight of cracks and fragments of skin : 1%

PHYSICAL PARAMETERS

Criteria	value (%)
Exogenic foreign material (stone; wood...)	Absence
Endogenous foreign bodies (fragment of shell...).	Inf. à 0,02
Insects dead or alive	Absence
Visible traces of disease	Inf./égal à 1
Rotting of kernels or rancidity	Inf./égal à 2
Mould kernels or slight traces of mould	Inf./égal à 2
Darkening of kernels but excluding black	Inf./égal à 7
Non conformity of kernels as regards minimum Characteristics (discolouration, traces of maggots withering or shrivelling)	Inf./égal à 7

CHEMICAL PARAMETERS

Criteria	value	Tolerance	References
Humidity	5 %	6%	CEE/ONU/DDP 02
Fats	Inf. à 70 %		
Aflatoxins B1	Inf. à 2 µg/kg		CE 1881/2006 CE 165/2010
Aflatoxins B1,B2, G1, G2	Inf. à 4 µg/kg		
Pesticide residue	Conform to		CE 90/642 2002/66/CE CE 396/2005

MICROBIOLOGICAL PARAMETERS

Criteria	Value	Tolerance	Methods
Salmonella/25g	Absence	0	NF V 08-052
Listeria monocytogenes/25g	Absence	0	BKR 23/2 – 11/02
Aerobic Plate Count	Inf. à 100 000 / g	500 000/g	NF V 08-051
Total coliforms	Inf. à 1 000 / g	10 000/g	NF V 08-018
E. Coli	Inf. à 10 / g	100 /g	NF V 08-053
Staphylococcus aureus	Inf. à 10 / g	100 /g	V 08-057-1
Yeast	Inf. à 500 / g	2 000/g	XPV 08-059
Mould	Inf. à 10 000 / g	50 000/g	XPV 08-059

STORAGE CONDITION

Transport : Transport at ambient temperature is possible.

Product in bulk

Temperature ° C : 4 à 7°C Tolerance : 10°C

Humidity % : 60 à 70% Max

Packed product : <10-12°C

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NUTRITIONAL INFORMATION (average in g per 100 g)	
Energy value	674 Kcal / 2800KJ
Carbohydrates	10.5
Sugar	3.4
Fat	63.8
Saturated fat	6
Proteins	14.5
Fibres	6.4
Salt	3.4mg
Sodium	1.36mg
Vitamins B1 et B2	0.5 mg
Vitamin E	5.1 mg
Mineral nutrients	1.9

USING INSTRUCTIONS

In conformity with the basic recommendations of food hygiene.

The respect of the best before end does not have an imperative character. The consumption of the product after the date indicated doesn't draw any risk of insalubrities, at worse a deterioration of sensory characters (taste and flavour).

Recommendations: we advice these product for coating, inclusion, consumption.

Packaging			
	Primary	Carton	Pallet 100x120 / Euro
In bulk 12.5kg without bag	/	Material : carton Unit/carton : 1	Cartons/layer : 10 /8 Layers/pallet : 5
In bulk 12.5kg with bag	Material : PEHD Net weight : 12.5kg	Gross weight : 13.3kg Size : 390x288x290	Height : 165cm Gross weight : 685kg/ 550kg
In bulk 10kg without bag	/	Material : carton Unit/carton : 1	Cartons/layer : 10 /8 Layers/pallet : 6
In bulk 10kg with bag	Material : PEHD Net weight : 10kg	Gross weight : 10.8kg Size : 390x288x250	Height : 170cm Gross weight : 670kg/ 540kg
Vacuum 2x6.25kg	Material : PA/PE Gross weight : 6.25kg Net weight : 6.75kg Size : 420x600	Material : carton Unit/carton : 2 Gross weight : 14.2kg Size : 470xx315x255	Cartons/layer : 7 /5 Layers/pallet : 6/5 Height :173/148 cm Gross weight : 620 kg/375kg
Tins 6x1.8kg	Material : white iron + varnish Gross weight : 2.2kg Net weight : 1.8kg Size : 156x260	Material : carton Unit/carton : 6 Gross weight : 13.9kg Size : 470x315x255	Cartons/layer : 7 / 5 Layers/pallet : 6 / 5 Height : 173 / 150 cm Gross weight : 605kg/ 370kg

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Packaging			
	Primary	Carton	Pallet 100x120 / Euro
Vacuum 5x2kg	Material : PA/PE Gross weight : 2.07kg Net weight : 2kg Size : 320x500	Material : carton Unit/carton : 5 Gross weight : 11.2kg Size : 390x288x290	Cartons/layer : 10 / 8 Layers/pallet : 5 Height : 165cm Gross weight : 560kg/ 470kg
Vacuum 10x1kg	Material : PA/PE Gross weight : 1.05kg Net weight : 1kg Size : 320x300	Material : carton Unit/carton : 10 Gross weight : 11.3kg Size : 390x288x320	Cartons/layer : 10 / 8 Layers/pallet : 5 Height : 180cm Gross weight : 565kg/ 470kg
Vacuum 12x1kg	Material : PA/PE Gross weight : 1.05kg Net weight : 1kg Size : 320x300	Material : carton Unit/carton : 12 Gross weight : 13.3kg Size : 390x288x350	Cartons/layer : 10 / 8 Layers/pallet : 5 Height : 195cm Gross weight : 665kg/ 530kg
Under change atmosphere 10x1kg	Material : PET/PETH Gross weight : 10.5kg Net weight : 1kg Size : 310x220	Material : carton Unit/carton : 10 Gross weight : 11.3 Size : 390x288x320	Cartons/layer : 10 / 8 Layers/pallet : 5 Height : 180cm Gross weight: 585kg/ 470kg