



# CHILEAN PREMIUM WALNUTS

**Varieties:** Serr, Chandler, Mixed Varieties.

**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 form. To be considered as “Halves”, minimum of 90% of the lot should be half kernels, and the remaining amount large pieces.



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	<15%	<2%(Incl.In15%)		
Light Amber	-	-	≥ 85%	< 15%

Color %	Extra	Cat. I	Cat. II
Extra-Light & Light	≥ 50	≥ 30	≥ 20
Yellow	≤ 10	≤ 20	≤ 40
Amber %	≤ 10	≤ 20	≤ 30

#### Microbiological and Chemical:

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

#### Defects Tolerances:

Slight Shriveling	: < 4%
Slight Stains	:
Serious Stains	:
Serious Shriveling	: < 2%
Inactive Fungus	:
Insect Damage	: < 1%
Rancidity	:
Active fungus, decay	: < 0,2%

External Defects %	Extra	Cat. I	Cat. II	Internal Defects %	Extra	Cat. I	Cat. II
Open shell	7	10	15	Slight shriveling	10	15	15
Slight stains	7	9	12	Inactive fungus	6	8	8
Imperfect Shell				Serious shriveling	6	8	8
Cracked walnuts				Empty nuts			
Broken walnuts	7	8	10	Insect damage	5	5	7
Split walnuts				Rancidity	2	2	3
Serious stains	5	7	8	Active fungus; indication of decay	1	2	2
Adhering hull	3	5	6	Max. Internal Defects	10	15	15
Max. External Defects	10	10	15				

## PRODUCTS

**All product specifications not included in this sheet are according to the Chilean Walnut Commission Standards.**

### Packaging

**Halves:** 10 kg carton boxes, including 1 polyamide and polyethylene sealed bag (75 microns, UV blocking), and modified atmosphere (nitrogen), to avoid oxidation. Bags complying E.U. plastic low migration standards n° 10/2011.

**Inshell:** Polypropylene bags. Weight: 25 kg and 10 kg net weight.

**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.

## AVAILABILITY

### 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.



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