



INSHELL WALNUTS (calibrated/processed)

DESCRIPTION

- **Product:** Organic walnut, free of pericarp
- **Commercial name:** walnuts in shell (calibrated/processed)
- **Net weight:** 20kg
- **Country of origin:** Romania
- **Technological Flow:** harvesting, cleaning and sorting the impurities and main defects, washing, drying, calibration and packaging
- **Intended use:** for direct consumption and / or food products, industry
- **Ingredients:** 100% walnut

SPECIFICATIONS

Variety: wild flora (sporadic crops, in decay)

- **Sorting:** manual mechanical
- **Color:** light and/or brownish

PHYSICAL PARAMETERS

- **Size (mm):**

	Calibre	SIZE (mm)	
	deviation	up to 12% < 29	at least 70% > 32
Premium product	29 - 32	≥ 29	< 32
	32 - 39	≥ 32	< 39
Industry product	24 - 29	≥ 24	< 29
	40	≥ 40	
Mix	Different calibres		

- **External defects:** max. 10 -15%
 - open shell (10-15%)
 - imperfect shell – cracked, broken, split (8-10%)
 - slight stains (9-12%)
 - serious stains (7-8%)
 - adhering hull (5-6%)
- **Internal defects:** max. 15%
 - slight shriveling (15%)
 - inactive fungus (8%)
 - serious shriveling (8%)
 - empty nuts (8%)
 - insect damage (5-7%)
 - rancidity (2-3%)
 - active fungus – decay (2%)
- **Color:**
 - light ≥ 50%
 - brownish ≤ 20%

CHEMICAL PARAMETERS

- **Moisture content:** ≤ 12%
- **Preservatives:** N / A *
- **Aflatoxins:**
 - B1 max. 2 (ppb) µg/kg
 - B1+B2+G1+G2 max. 4 (ppb) µg/kg
- **Heavy metals:**
 - Cd max. 1,0 mg/kg
 - Pb max. 5,00 mg/kg
- **Pesticide residues:** N/A
- **Radioactivity:** N/A
- **Allergens:** potentially allergenic product



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MICROBIOLOGICAL PARAMETERS

- *Salmonella spp.*: absence in 25g
- *E. Coli*: min. 100 ufc/g and max. 1000 ufc/g
- **Coliforms**: < 10 cfu/g
- **Molds and yeasts**: ≤ 10.000 cfu/g
- **Insoluble ash**: < 1g/kg

NUTRITION FACTS

NUTRIENTS	VALUES/100g
Calories (kcal)	699
Protein (g)	15,0
Total Fat (g)	66,0
saturated (g)	8,0
monounsaturated (g)	12,0
polyunsaturated (g)	46,0
Carbohydrates (g)	9,0
Sodium (mg)	6,0

PACKAGING

- Bags of polypropylene

LABELING

- Producer
- Net weight
- Date of production
- Lot
- Specie
- Shelf Life
- Ecological status

The labels are approved by the organic certification bodies according to the statute ECO / NOP. It can be add more labels based on customer requirements, but they do

not replace the main / original label. Secondary label content shall be established by the client.

GENERAL INFORMATION:

- **Harvesting period**: september-november
- **Processing period**: october to may

STORAGE:

- **Temperature**: ≤ 10° C
- **R.H.**: < 70%
- **Shelf Life**: 12 months

Storing must be done in a clean, cool, dark place and at the distance of strong odors, grain or other sources of contamination.

THE PRODUCT IS

- Organic
- NON GMO
- Suitable for vegetarians
- Suitable for vegans

CERTIFICATIONS

- **RO- ECO – 008**: collecting, processing and sale of products from the wild flora
- **USDA Organic Regulations, 7 CFR part 205 (NOP) - bio.inspecta AG**: collecting, handling and processing of products from the wild flora
- **HACCP - Codex Alimentarius/ ISO 9001:2008/ ISO 14001:2004 - DEKRA Certification GmbH**: collecting, processing, preservation, storage and transportation of medicinal plants, fruits and mushrooms

*N/A - not applicable



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