



Technical specifications

PRODUCT: INSHELL WALNUT

VARIETY: CHANDLER

PRODUCT DESCRIPTION:

Dried fruit of the Juglans Regia species, produced in Valle de Uco, Mendoza, Argentina. It is presented with its shell, free of green hull, washed, brushed and calibrated.

APPEARANCE: Hard and rough shell, which encloses the walnut seed.

MOISTURE: 7-9%.

CALIBER (in mm.)



La Maruca

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Mendoza - Argentina
EST. 2015

QUALITY CATEGORY:

- EXTRA CATEGORY
- CATEGORY 1

EXTERNAL DEFECTS	EXTRA CATEGORY	CATEGORY 1
Open shell	7%	10%
Slight stains	7%	9%
Imperfect shell		
Cracked walnut	7%	8%
Broken walnut		
Split walnut		
Serious stains	5%	7%
Adhered hull	3%	5%
TOTAL EXTERNAL DEFECTS	10%	10%

* Percentages shall be calculated based on sample weight.

INTERNAL DEFECTS	EXTRA CATEGORY	CATEGORY I
Slight shriveling	10%	15%
Inactive fungus	6%	8%
Serious shriveling	6%	8%
Empty nut		
Insect damage	5%	5%
Rancidity	2%	2%
Active fungus, indication of decay	1%	2%
TOTAL INTERNAL DEFECTS	10%	15%

* Percentages shall be calculated based on sample weight.

KERNEL COLOR TOLERANCE

Kernel color	EXTRA CAT.	CAT. I	CAT. II
EXTRA LIGHT-LIGHT	>50%	>30%	>20%
YELLOW	<10%	<20%	<40%
AMBER	<10%	<20%	<30%



Extra light



Light



Light amber



Yellow



Amber

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NUTRITIONAL INFORMATION

Energy	688 Kcal.
Carbohydrates	4.1 gr.
Protein	17.9 gr.
Total fat	66.6 gr.
Fiber	7.2 gr.
Cholesterol	<0.1 gr.

*Values per 100 gr.

CHEMICAL PARAMETERS

Aflatoxins B ₁	<2 ppb
Aflatoxins B ₁ , B ₂ , G ₁ , G ₂	<4 ppb
Heavy metals	In accordance with european legislation

MICROBIOLOGICAL PARAMETERS

Moisture	8% max.
Peroxide	<1.5% meq/kg.
Mold and yeast	<10.000 UFC/gr.
E.Coli	<500 UFC/gr.
Salmonella	Negativ in 50 gr.
Total plaque count	<100.000 UFC/gr.

PACKING

- 25 kg. bags.
- 10 kg. bags

STORAGE

- Product needs to be stored in a dry area, away from strong odors and contaminating products.
- Optimal storage temperature: 3°C
- Optimal atmospheric humidity: 60-70% RH