



18400 Enterprise Rd.
Escalon, CA 95320
Phone: (209) 838-2000
Fax: (209) 838-2007

Baker's Pieces

Description: Natural walnuts, consisting of pieces which pass through a 3/8 square hole screen, but are larger than meal. Nut kernels are clean, well-dried, free from excessive defects and damage, and graded in accordance with USDA and DFA standards for grades of shelled walnuts.

Color: Combination of light, light amber, and amber grade material. (Please contact American Council for Food Safety & Quality for color chart if desired.)

Variety: This product is made from any number of different hard shell walnut varieties, including Payne, Ashley, Vina, Franquette, Eureka, Serr, among others.

Physical Specifications	Baker's Pieces
Color	Predominantly light and light amber with some amber material (less than 10%).
Shell Fragment	1 per 250 lbs.
Meal	0 to 0.3%
Metal or Glass	None allowed
Total Defect	Not to exceed 5% by weight

Packaging: 25lb or 30lb net corrugated cardboard carton made of food grade material. Carton is labeled with GoldRiver Orchards Label. Plastic liner inserted in case to preserve freshness.

Religious Certification: Certified Kosher by the Orthodox Rabbinical Council of San Francisco.

Storage Conditions and Shelf Life: Shelf life at ambient conditions (70°F) three (3) months.

Optimum Storage Conditions of 40-50°F are ideal for shelled walnuts and will significantly improve shelf life.

Safety: All products are produced, stored, and shipped in accordance with the Good Manufacturing Practices of the USDA.

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Nutritional Information: (approximate analysis)			Microbiological Standards	
Nutrient	Per 1 oz	Per 100 grams		
Calories	178	636	1) Standard plate count	<50,000/g
Protein, g	4	14	2) Yeast	<5,000/g
Carbohydrates, g	4	15	3) Mold	<20,000/g
Total Fat, g	19	69	4) Coli form	<1,000/g
-Saturated Fat, g	2.1	7.9	5) E. Coli	Negative
-Monounsaturated Fat, g	3.5	12.4	6) Staphylococci	Negative
-Polyunsaturated Fat, g	13.7	49.0	7) Salmonella	Negative
Cholesterol, mg	0	0	8) Aflatoxin	None Detected
Dietary Fat, g	2.7	9.6	The ranges of value obtained through various private and government investigations are true and accurate to the best of our knowledge. Variations may occur due to crop differences, year to year. Analysis and range of values obtained by various private and government sources may vary from actual data obtained from current or future crop years.	