



# Baker's Pieces



**Product Description:** Different varieties of natural walnuts, consisting of pieces which pass through a 5/16" square hole screen but are larger than meal. This is a combination of light, light amber, and amber grade material. This product is made from any number of different hard shell walnut varieties including Chandler, Tulare, Howard, Gillet, Ivanhoe, among others.

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<i>Physical Specifications</i>	<i>Baker's Pieces</i>
<b>Color</b>	Predominantly light and light amber with some amber material (< 10%)
<b>Shell Fragment</b>	≤1 piece per 1,200 lbs.
<b>Meal</b>	≤ to 0.3%
<b>Metal or Glass</b>	None Allowed
<b>Total Defect</b>	Max 5% by weight per USDA No 1

## **Packaging Properties**

- ❖ Packaging: 30lb net corrugated carton made of food grade material. Carton is pre-printed with GoldRiver Orchards brand. Plastic liner inserted in the case to preserve freshness.
- ❖ Shelf Life: At ambient conditions (70°F) three months. 32-40° F for one year.
- ❖ Storage Conditions: 32-40°F at 50% relative humidity.
- ❖ Nitrogen Flush Vacuum Pack or Steam Pasteurization available upon request.

## **Chemical Parameters**

Moisture Content ≤6%  
Peroxide Values <2.0 meq/kg  
Free Fatty Acid (FFA) <1%

## **Microbiological Parameters**

Mold ≤10,000 CFU/g  
Yeast ≤10,000 CFU/g  
Standard Plate Count <50,000 CFU/g  
Coliform: <1,000CFU/g  
E.coli Negative  
Salmonella Negative

## **Nutritional Information**

**(100g)**

**Total Calories** 654kcal  
**Protein** 15.2g  
**Total Fat** 65.2g  
— Saturated 6.1g  
Fiber 6.7g  
Sugar 2.6g  
Cholesterol 0g  
Carbohydrates 13.7g

\*Reference "USDA National Nutrient Database for Standard Reference" May 2016

**Safety:** Processed in accordance to GFSI regulations and SQF Level Two certification following HACCP practices. Inspected and certified in accordance with USDA and DFA standards to meet U.S. No 1 under the California Walnut Marketing Order.