

Inshell Gillet Walnuts

Product Description

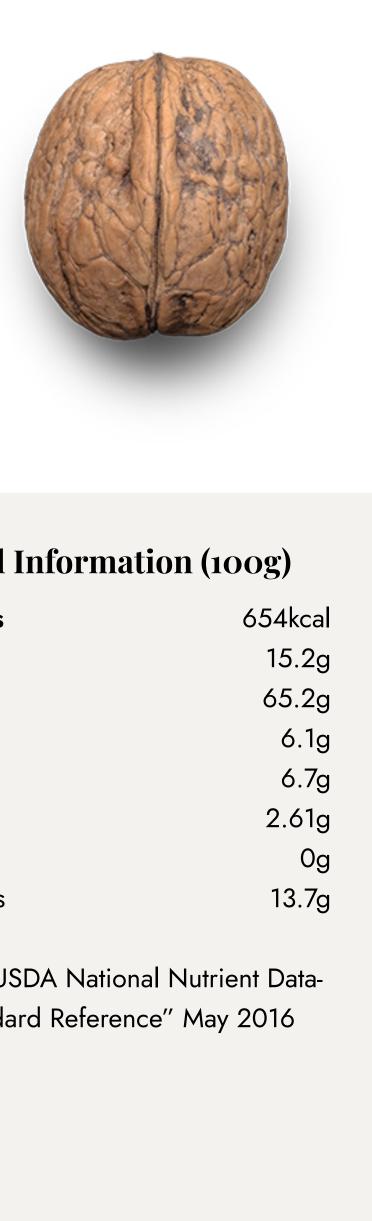
Natural inshell walnuts consisting of the Gillet variety.

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Characteristics	Inshell Gillet Walnuts
Color	Light kernel but turns light amber over time
Shell	Hard
Yield	Typically 49%-52%
Flavor	Excellent Preferred as best tasting
Halves Yield	Low

Packaging Properties

- Packaging: 10kg or 25kg sacks pre-printed with the GoldRiver Orchards brand.
- Shelf Life: At ambient conditions (70°F) three months. 32°-40° F for one year
- Storage Conditions: 32-40°F at 50% relative humidity



Safety

Safety: Processed in accordance to GFSI regulations and SQF Level Two certification following HACCP practices. Inspected and certified by the Dried Fruit Association (DFA) as meeting U.S. No 1 internal and No. 2 external as specified under the California Walnut Marketing Order.

Nutritional Information (100g)

Total Calories	65
Protein	
Total Fat	ć
Saturated	
Fiber	
Sugar	
Cholesterol	
Carbohydrates	

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