

# **Inshell Howard Walnuts**

## **Product Description**

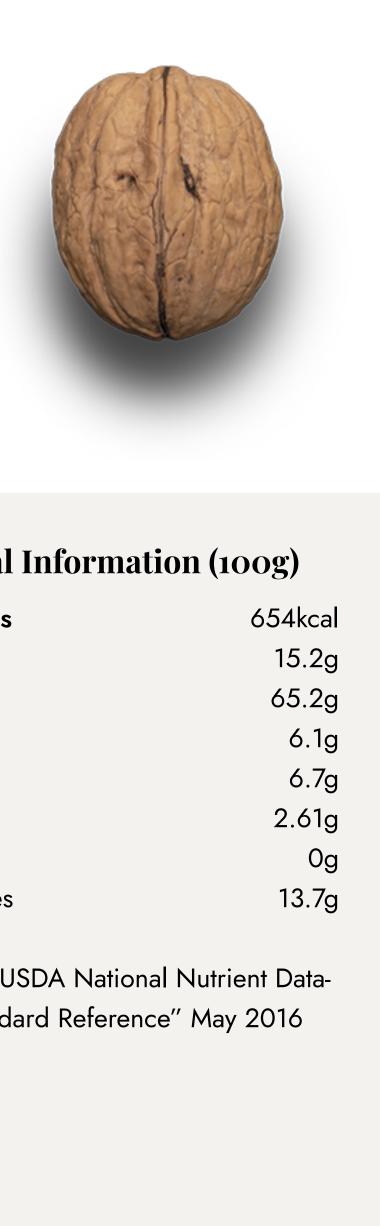
Natural inshell walnuts of the Howard variety.

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Characteristics	Inshell Howard Walnuts
Color	Light, though not as light as Chandler
Shell	Somewhat thin, thicker than Chandler
Yield	Typically 43%-50%
Flavor	Has more natural flavor than Chandler
Halves Yield	High, not as high as Chandler due to its thick- er shell

## **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