

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

Fax: (209) 838-2007

Combination Halves and Pieces

Product Description: Natural walnuts, consisting of halves and pieces which are larger than 1/2". This product is made from any number of different hard shell walnut varieties, including Chandler, Tulare, Howard, Gillet, Ivanhoe, among others.



Physical Specifications	Combination Halves & Pieces
Color	Predominantly light and light amber. Maximum 15% amber allowed.
Shell Fragment	≤1 piece per 1,200 lbs.
Meal	≤ to 0.3%
Metal or Glass	None Allowed
Total Defect	Max 5% by weight per USDA No 1

Packaging Properties

- ❖ Packaging: 25lb 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

 $\begin{array}{lll} \mbox{Mold} & \leq 10,000 \mbox{ CFU/g} \\ \mbox{Yeast} & \leq 10,000 \mbox{ CFU/g} \\ \mbox{Standard Plate Count} & < 50,000 \mbox{ CFU/g} \\ \mbox{Coliform} & < 1,000 \mbox{ CFU/g} \\ \mbox{E.coli} & \mbox{Negative} \\ \mbox{Salmonella} & \mbox{Negative} \\ \end{array}$

Nutritional Information

(100g) **Total Calories** 654kcal Protein 15.2g **Total Fat** 65.2g Saturated 6.1g Fiber 6.7g Sugar 2.6g Cholesterol og 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.