



CHILEAN WALNUTS INSHELL TECHNICAL SHEET



Varieties: Serr, Chandler, Mixed Varieties.

Process: Artificial drying at max. 30°C. We offer different selections:

1)Field Run: First mechanical selection of external materials and dust before drying. Air sorting.

2)Washed: Hand selection and removal of main defects. Washing process with water before packing. Air and hand sorting.

Defects Tolerance

External Defects %	Extra	Cat. I	Cat. II
Open shell	7	10	15
Slight stains	7	9	12
Imperfect Shell	7	8	10
Cracked walnuts			
Broken walnuts			
Split walnuts			
Serious stains	5	7	8
Adhering hull	3	5	6
Max. External Defects	10	10	15

Internal Defects %	Extra	Cat. I	Cat. II
Slight shriveling	10	15	15
Inactive fungus	6	8	8
Serious shriveling	6	8	8
Empty nuts			
Insect damage	5	5	7
Rancidity	2	2	3
Active fungus; indication of decay	1	2	2
Max. Internal Defects	10	15	15

Color %	Extra	Cat. I	Cat. II
Extra-Light & Light	≥ 50	≥ 30	≥ 20
Yellow	≤ 10	≤ 20	≤ 40
Amber %	≤ 10	≤ 20	≤ 30

All product specifications not included in this sheet are according to the Chilean Walnut Commission Standards.

Size: Range from -28 to 36+, up to 10% of inferior calibers are allowed. Also sold unsized.

Storage and Shelf-life: Store in a clean, cool, dark and dry place (50% RH), away from strong odors, cereals, and other sources of contamination. Validity of 12 months if stored at 10°C.

Shipments: Harvest in March / April. Shipments by full containers, from March to July . It is recommended to plan your purchase in March / April, to ensure the best delivery times.

A 20' FCL contains 10.000 kg, and a 40' FCL 20.000 kg.



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