



# Inshell Waterloo Walnuts

Description: Natural inshell walnuts consisting of the Waterloo variety. Meets #1 DFA (American Council for Food Safety & Quality) internal quality grade.

Color: Offered unbleached (natural).

Variety: Waterloo.

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Physical Specifications	Inshell Waterloo Walnuts
Color	External color: natural. Internal color: light.
Shell Fragment (per case)	Does not apply.
Meal	Does not apply.
Metal or Glass	None allowed
Total Defect	Not to exceed 5% by weight

Packaging: 50lb or 25kg sacks. Sacks are labeled with the GoldRiver Orchards logo.

Religious Certification: Certified Kosher by the Orthodox Rabbinical Council of San Francisco.

Storage Conditions and Shelf Life: Shelf life at ambient conditions (70°F) three (3) months.

Optimum Storage Conditions of 32-38°F are ideal for shelled walnuts and will significantly improve shelf life.

Safety: All products are produced, stored, and shipped in accordance with the Good Manufacturing Practices of the USDA.

# Inshell Walnuts



Nutritional Information: (approximate analysis)			Microbiological Standards	
Nutrient	Per 1 oz	Per 100 grams		
Calories	178	636	1) Standard plate count	<50,000/g
Protein, g	4	14	2) Yeast	<5,000/g
Carbohydrates, g	4	15	3) Mold	<20,000/g
Total Fat, g	19	69	4) Coli form	<1,000/g
-Saturated Fat, g	2.1	7.9	5) E. Coli	Negative
-Monounsaturated Fat, g	3.5	12.4	6) Staphylococci	Negative
-Polyunsaturated Fat, g	13.7	49.0	7) Salmonella	Negative
Cholesterol, mg	0	0	8) Aflatoxin	None Detected
Dietary Fat, g	2.7	9.6	The ranges of value obtained through various private and government investigations are true and accurate to the best of our knowledge. Variations may occur due to crop differences, year to year. Analysis and range of values obtained by various private and government sources may vary from actual data obtained from current or future crop years.	