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Baker's Pieces

Product Description: Different varieties of natural walnuts, consisting of pieces which pass though a 5/16" square hole screen but are larger than meal. This is a combination of light, light amber, and amber grade material. This product is made from any number of different hard shell walnut varieties including Payne, Ashley, Vina, Franquette, Eureka, Serr, etc.



Physical Specifications	Baker's Pieces
Color	Predominantly light and light amber with some amber material
Chall Evagment	< 10%

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Shell Fragment	1 per 750 lbs.
Meal	o to 0.3%
Metal or Glass	None Allowed
Total Defect	Not to exceed 5% by weight

Packaging Properties

- Packaging: 30lb net corrugated carton made of food grade material. Carton is labeled with GoldRiver Orchards label. Plastic liner inserted in case to preserve freshness.
- ❖ Shelf Life: At ambient conditions (70°F) three (3) months. 32 -40° F for one year.
- ❖ Storage Conditions: 32-40°F at 50% relative humidity

Chemical Parameters

Moisture Continent ≤4.3% Peroxide Values <2.0 meq/kg Free Fatty Acid (FFA) <1%

Microbiological Parameters

Mold ≤10,000 CFU/g
Yeast <10,000 CFU/g
Standard Plate Count <50,000 CFU/g
Coliform: <1,000CFU/g
E.coli Negative
Salmonella Negative

Nutritional Information

(100g) **Total Calories** 654kcal Protein 15.2g Total Fat 65.2g Saturated 6.1g Fiber 6.7g 2.6g Sugar 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 by the Dried Fruit Association (DFA) as meeting U.S. No 1 as specified under the California Walnut Marketing Order.