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Inshell Chandler Walnuts

Product Description

Natural inshell walnuts consisting of the Chandler variety.

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.

<u>Characteristics</u>	<u>Inshell Chandler Walnuts</u>
Color	Light
Shell	Thin
Yield	Typically 48%-51%
Flavor	Mild
Halves Yield	High percentage

Packaging Properties

- ❖ Packaging: 50lb or 25kg sacks labeled with the GoldRiver Orchard logo.
- ❖ Shelf Life: At ambient conditions (70°F) three months. 32°-40° F for one year
- ❖ Storage Conditions: 32-40°F at 50% relative humidity

Microbiological Parameters

- Mold: <20,000 CFU/g
- Yeast <10,000 CFU/g
- Standard Plate Count :<50,000 CFU/g
- Coliform: <1,000 CFU/g
- E.coli: : Negative
- Salmonella: : Negative 25g



Nutritional Information (100g)

Total Calories	654kcal
Protein	15.2g
Total Fat	65.2g
Saturated	6.1g
Fiber	6.7g
Sugar	2.61g
Cholesterol	0g
Carbohydrates	13.7g

*Reference "USDA National Nutrient Database for Standard Reference" May 2016

Chemical Parameters

- Moisture Content <4%
- Peroxide Values <2.0meq/KG
- Free Fatty Acid (FFA) <1%

