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Inshell Hartley Walnuts

Product Description

Natural inshell walnuts consisting of the Hartley 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 Hartley Walnuts</u>
Color	Light kernel
Shell	Hard
Yield	Typically 41%-44%
Flavor	Very good
Halves Yield	Low

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

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%

