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# Inshell Howard Walnuts

## Product Description

Natural inshell walnuts of the Howard 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 Howard Walnuts</u>
Color	Light, though not as light as Chandler
Shell	Somewhat thin, thicker than Chandler
Yield	Typically 43%-50%
Flavor	Has more natural flavor than Chandler
Halves Yield	High, not as high as Chandler due to its thicker shell

## Packaging Properties

- ❖ Packaging: 10kg 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

## 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

