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Inshell Waterloo Walnuts

Product Description

Natural inshell Waterloo walnuts consisting of the unique heirloom 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 amber |
| Shell | Hard |
| Yield | Typically 35%-42% |
| Flavor | Excellent Preferred as best tasting |
| Halves Yield | Low |

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

