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Inshell Gillet Walnuts

Product Description

Natural inshell walnuts consisting of the Gillet variety.



Characteristics	Inshell Gillet Walnuts
Color	Light kernel but turns light amber over time
Shell	Hard
Yield	Typically 49%-52%
Flavor	Excellent Preferred as best tasting
Halves Yield	Low

Packaging Properties

- Packaging: 10kg or 25kg sacks pre-printed with the GoldRiver Orchards brand.
- Shelf Life: At ambient conditions (70°F) three months. 32°-40° F for one year
- Storage Conditions: 32-40°F at 50% relative humidity

Safety

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.

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