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Inshell Howard Walnuts

Product Description

Natural inshell walnuts of the Howard variety.



| Characteristics | Inshell Howard Walnuts |
|-----------------|--|
| 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 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