

Specification:
Organic Walnut Diced 0-6 mm

Creation date: 21/09/2009

Revision date: 17/11/2022

Revision: 7

GENERAL CHARACTERISTICS

Product description:	Walnuts sorted, diced and calibrated.
Ingredients:	100% Walnuts (<i>Juglans regia</i>)
Origin:	Ukraine, Romania, Moldova, Bulgaria, Hungary, Poland, Chili, USA
Export code:	08023200
Allergens according to EU 1169/2011	This product contains walnuts and could contain traces of other nuts.

Use of the product: this product can be incorporated in many sweetened or salted culinary preparations.

Ionizing treatment: absence of ionizing treatment on the raw material and on the final product according to current EU regulation (1999/2/CE)

Genetically modified organisms: the raw materials and the final product are guaranteed without GMO according to current EU regulation (1829/2003).

Contaminants: According to current EU regulation. (1881/2006, 396/2005)

Suitable for: vegetarian and vegan, Koscher and Halal. Absence of substances of the current list of WADA

PHYSICOCHEMICAL CHARACTERISTICS

Texture:	Firm and crisp
Colour:	brown
Taste:	No taste rancid, typical taste of walnuts
Odour:	Typical of walnuts
Moisture	≤ 6%
Total Aflatoxins:	≤ 4 ppb
Aflatoxins B1:	≤ 2 ppb
Peroxide index:	≤ 5mEqO ₂ /kg
Free Fatty Acid (FFA):	≤ 2%
Calibre:	0/6 mm, min 90% in the defined calibre
Foreign bodies:	According to UNECE DDP-02 Standard

MICROBIOLOGICAL CHARACTERISTICS

	Goal	Tolerance
Total flora :	≤ 10 000 UFC/g	≤ 100 000 UFC/g
Enterobacteria :	≤ 1 000 UFC/g	≤ 10 000 UFC/g
Yeast & Moulds:	≤ 1 000 UFC/g	≤ 10 000 UFC/g
E. coli :	≤ 10 UFC/g	≤ 100 UFC/g
Salmonella :	Absent in 25 g	no

NUTRITIONAL VALUES for 100 g

Energy values :	2818 kJ / 674 kcal (+/-20%)
Fat :	65.4 g (+/- 8g)
which of saturated :	6.4 g (+/- 20%)
Carbohydrate :	12.5 g (+/- 20%)
which of sugars :	3.1 g (+/- 2g)
Fiber :	7 g (+/- 2g)
Protein :	16.2 g (+/- 20%)
Sodium :	0.005 g (+/- 0.150g)
Salt :	0.011 g (+/- 0.375g)

SHELF LIFE AND STORAGE CONDITIONS

Lifetime: 13 months as from the date of manufacturing, in the closed packing of origin, according to storage conditions below.

Storage conditions: store in a fresh and dry place, far away from light and humidity to a temperature lower than 10 °C and a humidity between 60 and 80%.

PACKAGING AND PALLETIZATION

Packing:	Palettization (Europe standard) :	Net weight pallet :
Carton of 10 bags of 1kg	5 layers of 8 carton	400 kg
Carton of 12.5kg with blue PE bag inside	5 layers of 8 carton	500 kg

Packaging adapted for food contact and according to current EU regulations.