



MAKIN NUT CO.

HULLER - PROCESSOR - ROASTER - EXPORTER

SINCE 1983

Technical sheet

Product: Walnuts

Commercial name: Greek Walnuts kernels
halves ½



Product Description

Walnuts are a shell fruit of the walnuts tree or “Juglans regia L.”, whose outer shell and woody partition from between the halves of the kernels has been removed.

Halves: Half kernels including those which have missing up to one eighth of its surface.

Structure

Appearance: Typical of the product

Taste and smell: Typical of Greek walnuts (sweet) free from rancid or foreign flavors

Color: Extra Light, Light and extra light amber, light amber

Insect damage: 1% Maximum

Physical Parameters

Min Halves	Quarters and small pieces	Immediate darker color	Mechanical damage	Shriveled	Foreign material
80%	20%	12%	5-10%	4%	0,01 %

Structure / Chemical parameter

Moisture content: 5% max.

Rancidity: Negative

Peroxide Values: <1,5 % meq/kg

Microbiological Specifications

E.Coli: <500 UFC/grs

Salmonela: Negative in 50 grs.

Total Aflatoxine: max.4ppb

Aflatoxin B1: max.2ppb

Package Properties

Packages: Carton box

Net Weight: 10 kg

Shelf-life: 12 months stored under recommended conditions.

Nutritional Information 100g

Toal calories (kcal)	646
Protein (g)	3,6
Total fat (g)	69
Trans fat (g)	0
Monounsaturated fat (g)	13,4
Polyunsaturated fat (g)	79,0
Cholesterol (g)	<0.5
Carbohydrate (g)	15,9
Calcium (mg)	139
Magnesium (mg)	495
Phosphorus (mg)	1000

Reference

<http://nutrition.med.uoc.gr/greektables/Main/main.htm>

Comments

Crop Period: October – November

Processing Period: October - January

Product Labelling

Labels contain as minimum:

Name of product

Supplier name

Country origin

Net Weight

Packing date / Expiring date

Storage and Manipulation

Cool, dry and good ventilation (optimal storage 7 degree of Celsius, 55-65%RH. Stored away from foodstuffs with an intense odor.