

Goodvalley

Walnuts

SPECIFICATION SHEET

VARIETY	Chandler, Serr, Howard,
	Hartley, Vina
TRACEABILITY	100% own crops and processes
FRUIT CONDITION	Inshell or shelled
DRYING METHOD	Oven Dried/Sun Dried
CROPS AND FACTORY LOCATION	Colchagua Valley, Chile

NUTRITIONAL INFORMATION (EVERY 100 G)

654 (KCAL) 65.2 (g) (MG)

15.2 (G) $O_{(G)}$

13.71_(G)

2 (MG)

POTASSIUM 441_(MG)

6.7 _(G)

PACKAGING**

TYPE	CARTON BOX	RETAIL DOYPACK
Description	Carton box with polyethylene blue bag inside	Resealable plastic doypack (stand alone)
Quantity	10 kg o 5 kg	1000 g, 500 g, 250 g
Design	Goodvalley or customer design.	Goodvalley or customer design.
Packaging		_





^{**}May vary according to customer requirements

PRODUCTION TIMELINE

JAN FEB MAR APR MAY JUN JUL AUG SEP OCT NOV DEC Harvesting and tunnel drying Sizing and Packaging

BIOCHEMICAL CHARACTERISTICS*

MOISTURE INSHELL WALNUT	8% max.
MOISTURE SHELLED WALNUT	5% max.
PEROXIDE NUMBER	< 1,5 meg / Kg

^{*}May vary according to customer requirements

STORAGE

GUARANTEED SHELF LIFE*	12 months from production date
STORAGE CONDITIONS	10°C ±3°C and 55% ±5% H°

^{*}May vary according to customer requirements

CERTIFICATIONS









