

WAREHOUSE

Alcácer 46 Bajo
46014 VALENCIA

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FACTORY

P.I. La Lloma
Sierra Perenchiza, 26
46960 – Aldaya (Valencia)

☎ + 34 961503200
☎ + 34 961503168

TECHNICAL SHEET

VERSION: 5.00 REVISION: 0

DATE: 26/01/2017

DESCRIPTION OF THE PRODUCT



PRODUCT: INSHELL WALNUT
FAMILY: JUGLANDACEAE
GENUS: Juglans
BOTANICAL NAME: Juglans regia
VARIETY: Hartley
TYPE: Jumbo Nº 1 Hartley

PHYSICAL CHARACTERISTICS

CALIBRE (diameter in mm): ≥ 32
OUT OF CALIBRE (%): ≤ 10
DANGEROUS FOREIGN MATTERS (%): Absence
MINOR FOREIGN MATTERS (vegetable origin) (%): < 1
INSECTS (ALIVE): Absence
DAMAGED/ ILL (%): ≤ 10
BROKEN INSHELL (%): ≤ 5
LOOSE KERNELS (%): < 1

CHEMICAL CHARACTERISTICS

MOISTURE (%): 3 - 4,3
PEROXIDE VALUE (meq O₂/kg): ≤ 3
ACIDITY (% oleic): ≤ 2
TOTAL AFLATOXINS (B1+G1+B2+G2) (ppb): < 4 (Reg. (CE) Nº 1881/2006 & subsequent amendments).
AFLATOXIN B1 (ppb): < 2 (Reg. (CE) Nº 1881/2006 & subsequent amendments).
PESTICIDE RESIDUES: According with European regulations (CE) Nº 396/2005 & subsequent amendments.
HEAVY METALS: According with European regulations (CE) Nº 1881/2006 & subsequent amendments.
GMOs: The product is free of GMOs (Genetically Modified Organisms) ($< 0,9\%$ in case of accidental contamination).
According with European regulations (CE) Nº 1829/2003, Nº1830/2003 & subsequent amendments.
IONIZING RADIATIONS: The product does not contain any ingredients treated with ionizing radiations.
(Directive 1999/2/CE, 1999/3/CE & subsequent amendments).

MICROBIOLOGICAL CHARACTERISTICS (Regulation (CE) Nº 2073/2005 & subsequent amendments)

AEROBES MESOPHYLIC (ufc/g): ≤ 50.000 **E. COLI (ucf/g)**: < 10
MOULDS AND YEASTS (ufc/g): < 25.000 **SALMONELLA (ufc/25g)**: Ausencia

NUTRITIONAL INFORMATION (Average values for 100g of product)

ENERGY VALUE: 2.783,8 kJ/ 666 kcal
FAT: 66,7 g
- of which saturated: 6,7 g
CARBOHYDRATES: 13,3 g
- of which sugars: 1,00 g
DIETARY FIBRE: 6,7 g
PROTEINS: 16,7 g
SALT: 0,005 mg

PACKAGING

Plastic material from 20g to 1200kg, suitable for foodstuff use.

SHELF LIFE AND STORAGE CONDITIONS

From 6 months to 1 year, conserved in fresh and dry place (T: $< 20^{\circ}$ C and RH $\leq 65\%$).
Keep out of direct light, rainwater, strong odours, protected from rodents and insects.

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DECLARATION OF ALLERGENS




PRODUCT:

INSHELL WALNUTS

THE LIST OF ALLERGENIC SUBSTANCES: (according to the Regulation (UE) N° 1169/2011)	Contains	Possibility of cross-contamination		
Lot number starts with ⇨		01	02	99
Cereals containing gluten, namely: wheat, rye, barley, oats, spelt, kamut or their hybridised strains, and products thereof.				
Crustaceans and products thereof.				
Eggs and products thereof.				
Fish and products thereof.				
Peanuts and products thereof.		X	X	
Soybeans and products thereof.			X	
Milk and products thereof (including lactose).				
Nuts, namely: almonds (<i>Amygdalus communis</i> L.), hazelnuts (<i>Corylus avellana</i>), walnuts (<i>Juglans regia</i>), cashews (<i>Anacardium occidentale</i>), pecan nuts (<i>Carya illinoensis</i> (Wangenh.) K. Koch), Brazil nuts (<i>Bertholletia excelsa</i>), pistachio nuts (<i>Pistacia vera</i>), macadamia or Queensland nuts (<i>Macadamia ternifolia</i>), and products thereof.	X			
Celery and products thereof.				
Mustard and products thereof.				
Sesame seeds and products thereof.			X	
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/L in terms of the total SO ₂ .		X	X	
Lupin and products thereof.			X	
Molluscs and products thereof.				

PRODUCT'S DESTINATION:

The whole population in general,
With the exception of persons allergic to declared substances in the table.
The product is not recommended as a food for children under age of 3.

ELABORATED BY:	REVIEWED BY:	APPROVED BY:
 Administration Department Date: 27/01/2017	 Quality Control Department Date: 27/01/2017	 Management Date: 27/01/2017

** The information contained in these technical characteristics does not suppose contractual document.
The information may change slightly according to climatic conditions, altitude and varieties.