



## Light Halves

**Description:** Natural walnuts, 80% halves or better by weight, and remainder 3/4 halves. Nut kernels are clean, well-dried, free from excessive defects and damage, and graded in accordance with USDA and DFA standards for shelled walnuts.

**Variety:** Various (Chandler, Tulare, & Howard)

Physical Specifications	Light Halves
Color	Light
Shell Fragment	Normal Spec 1 per 100 lbs. or better Japan Spec 1 per 200 lbs. or better
Meal	0 to 0.3%
Foreign Material	None Allowed
Total Defect	Not to exceed 1% by weight

**Packaging:** 22 lb. net in corrugated cardboard cartons with food grade poly-liner.

**Religious Certification:** Certified Kosher by the Orthodox Rabbinical Council of San Francisco.

**Storage Conditions and Shelf Life:** Shelf life at ambient temperatures (70° F) is three (3) months.

Optimum Storage Conditions of 32-38° F and 60% relative humidity are ideal for shelled walnuts and will significantly improve shelf life. Product kept under optimum storage conditions can be kept for 18-24 months from HARVEST date.