



Bakers Small Pieces

Description: Natural walnuts, consisting of pieces which pass over 1/8" screen and through 5/16" or 11/32" screen (per buyers requirement). 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.

| Physical Specifications | Bakers Small Pieces |
|---------------------------|-----------------------------|
| Color | Light, Light Amber, & Amber |
| Shell Fragment (per case) | 1 per 100lbs or better |
| Meal | 0 to 0.3% |
| Foreign Material | None Allowed |
| Total Defect | Not to exceed 1% by weight |

Packaging: 30 lb net wt. in corrugated cardboard carton 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.