



Bakers Medium Pieces

Description: Natural walnuts, consisting of pieces which pass over a 11/32" screen and pass through a 1/2" screen. 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 Medium Pieces
Color	Light, Light Amber, & Amber
Shell Fragment	1 per 100 lbs 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.