



Domestic Light Halves and Pieces

Description: Natural walnuts, % Halves by weight to be determined by buyer, and pieces which pass over 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 (Vina, Payne, Serr, and other varieties)

Physical Specifications	Light Halves & Pieces
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: 25 lb. net 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.