



Inshell Walnuts - Domestic

Description: Natural walnuts, size by count to be determined by buyer. Nut shells are clean, well-dried, free from excessive defects and damage, and graded in accordance with USDA and DFA standards for inshell walnuts.

Variety: Chandler, Hartley, Tulare, Howard, & Solano

Physical Specifications	Inshell Walnuts
Grade	US No. 1
Color (Internal)	Extra Light, Light, & Light Amber
Sizes*	Small, Medium, Large, Jumbo, & Super Jumbo
	None Allowed
	External – 10% by count for splits, 5% by count for other shell defects, <3%
	seriously damaged
Foreign Material	Internal – 10% by count of which <6% are
Total Defects	damaged by mold, insects, or other means

*Max 10% undersized

Packaging: 50lb. net in food grade poly sack

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 eight (8) 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 24 months from HARVEST date.