



## Inshell Walnuts

**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	Extra Light, Light, & Light Amber
Sizes	Small – 26mm
	Medium – 28mm
	Large – 30mm
	Jumbo – 32mm
	Super Jumbo – 34mm
Foreign Material	None Allowed
Total Defects	External – 10% by count for splits, 5% by count for other shell defects, <3% seriously damaged
	Internal – 10% by count of which <6% are damaged by mold, insects, or other means

**Packaging:** 10 kg, 25kg, or 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 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 12 months from HARVEST date.