

TECHNICAL SPECIFICATIONS - INSHELL WALNUTS

GENERAL DESCRIPTION

Inshell walnuts, which are well dried, clean, free from excessive defects and damages, and packed under sanitary conditions.

ORIGIN

Victoria

1 - EXTERNAL DEFECTS TOLERANCE ACCORDING TO CATEGORIES

Quality Classification	
External Defects	Class 1
Open Shell	10%
Serious Stain ≥20% surface area	7%
Imperfect Shell ≥20% surface area	8%
Broken Walnut	8%
Adhering Hull	10%
Total External Defects	10%

2 - INTERNAL DEFECTS TOLERANCE ACCORDING TO CATEGORIES

Quality Classification	
Internal Defects	Class 1
Serious Shriveling	8%
Dead Mould	4%
Empty Nuts	8%
Insect Injury	5%
Rancidity	2%
Total Internal Defects	10%

3 - KERNEL COLOUR TOLERANCE

Quality Classification	
Kernel Colour	Class 1
Extra Light - Light	≥30%
Yellow	≤20%
Amber	≤20%

Note - Percentages are calculated on the basis of count.

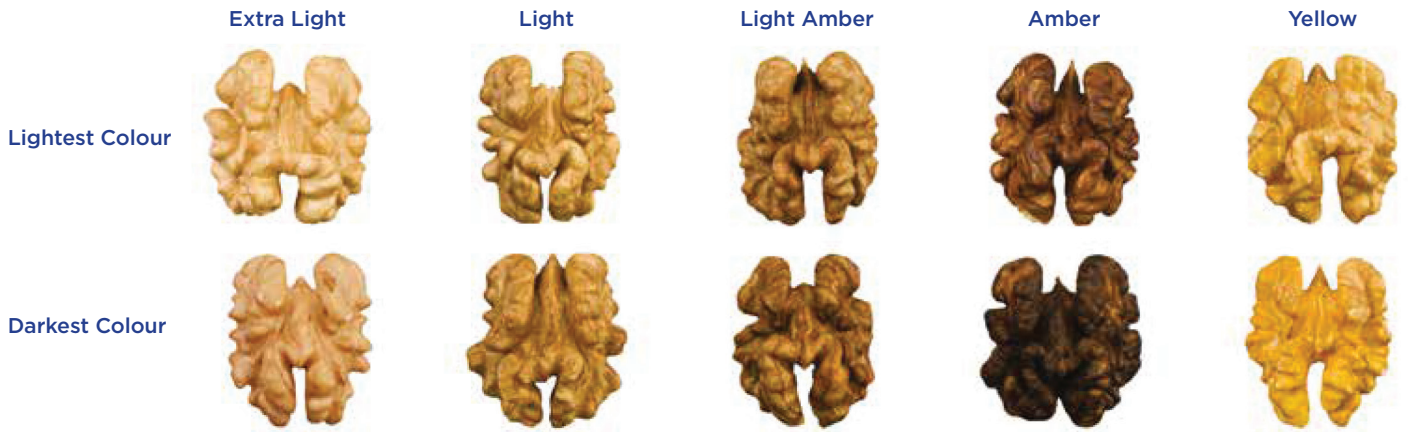
4 - WALNUT SIZE TOLERANCE

Quality Classification	
Walnut Size	Class 1
Nuts not conforming to the indicated sizing	10%



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COLOUR CLASSIFICATION



MOISTURE CONTENT

Moisture (Kernel)

Max. 5% (oven drying method)

NUTRITIONAL INFORMATION

Value per 100g of Walnuts	Per 100g
Energy (kJ)	2904
Protein (g)	14.4
Total Fat (g)	69.2
Saturated Fat (g)	4.4
Monounsaturated Fat (g)	12.1
Polyunsaturated Fat (g)	49.6
Omega 3 ALA	6280
Carbohydrate (g)	3
Sugars (g)	2.7
Dietary Fibre (g)	6.4



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