

PRODUCT SPECIFICATION

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PRODUCT DESCRIPTION

Product Name	Organic Walnut Light Pieces (2-4mm)
Product Code	CVZ19
Product Type	Kernels
Origin	Eastern Europe / Ukraine
Product Image	
Product Description	Organic walnut kernels, light pieces
Botanical Name	Juglans Regia
List of Ingredients	Walnut kernels
Usage	Food product intended for human consumption, directly or as an ingredient
Packaging	The packaging is in accordance to Comm. RG (EC) No. 1935/2004 and the Directives (EG) 11/2011 and 94/62.
Net Weight per Box	10 kg (2*5 kg vacuum bags)
Packaging Material	Primary packaging: PA/PE Secondary packaging: Corrugated box
Pallet Type	Euro stamped pallets 120*80mm

Quantity on Pallet	640 kg
Storage Conditions	At a temperature of 4°C to 12°C and a relative humidity of no more than 70%
Indication Shelf Life	12 months after packaging

SENSORIAL PARAMETERS

Appearance / Color	Walnut Light Pieces (2-4mm), not darker than light brown and/or lemon-yellow, with whitish core and dull, furrowed surface
Odour	Typical, characteristic odour of walnuts, free of foreign odour
Taste	Typical, characteristic flavour of walnuts, slightly bitter, without any off-flavour
Texture / Consistency	Firm to the bite, crunchy, not soft

PHYSICAL AND CHEMICAL PARAMETERS

Moisture	Max. 5%
Size	Pieces 100% / 2 to 4mm (Tolerance +/- 3%)
Purity	99,9%
Hard Shell Pieces	Max. 1 piece per box
Membrane Pieces	0-10 pieces per box
Color Range	No more than 15% should be darker than light, and within that 15%, only 2% may be darker than light amber
Foreign Content	Absent
Rotten or Deteriorated	≤ 0,35%
Living Pests	Absent
Free Fatty Acids	< 1 %
Peroxide Value	< 2 meq/kg

MICROBIOLOGICAL PARAMETERS

Total Plate Count	< 100.000 cfu/g
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Enterobacteriaceae	< 1.000 cfu/g
E. Coli	< 10 cfu/g
Moulds	< 10.000 cfu/g
Yeasts	< 1.000 cfu/g
Salmonella	Absent (in 125g)
Aflatoxine B1	≤ 2,0 µg/kg
Total Aflatoxine (B1, B2, G1, G2)	≤ 4,0 µg/kg
Bromide	≤ 5 mg/kg
Pyrrrolizidine Alkaloids	≤ 20 µg/kg
MOSH / MOAH until C10 - C50	≤ 2 mg/kg / ≤ 0,5 mg/kg
Phosphine	≤ 0,01 mg/kg
Glyphosate	≤ 0,01 mg/kg
Fosethyl-Al (Phosphonic Acid)	≤ 0,01 mg/kg

COLOR CLASSIFICATION

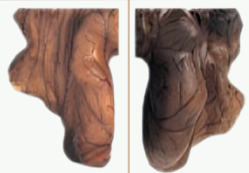
The walnut spectrum chart illustrates the wide range of color classifications available

EXTRA LIGHT No more than 15% should be darker than extra light, and within that 15%, only 2% may be darker than light



LIGHT No more than 15% should be darker than light, and within that 15%, only 2% may be darker than light amber

LIGHT AMBER No more than 15% should be darker than light amber, and within that 15%, only 2% may be darker than amber



AMBER No more than 10% should be darker than amber

SIZE CLASSIFICATION

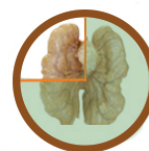
Halves (1/2)
Kernel Size +18mm



Quarters (1/4)
Kernel Size +10mm



Broken/Pieces (1/8)
Kernel Size From 3 to10mm



Powder/Flour
Kernel Size From 1 to3mm



ALLERGENS		NUTRITIONAL VALUE (PER 100GR)	
Mustard Seeds and Their Products	—	Energy	2860/693 kJ/ kCal
Nuts and Their Products	—	Proteins	15,23gr
Celery and Their Products	—	Fat	65,21gr
Crustaceans and Their Products	—	Saturated Fatty Acids	6,1gr
Hazelnuts	—	Monounsaturated Fatty Acids	8,9gr
Walnuts	+	Polyunsaturated Fatty Acid	47,2gr
Pecans	—	Trans Fatty Acids	0gr
Pistachios	—	Carbohydrates	8gr
Brazil Nuts	—	Total Sugar	2,61gr
Macadamia Nuts	—	Nutrient Fiber	6,7gr
Cashew Nuts	—	Cholesterol	0mg
Peanuts and Their Products	—	Salt	5mg
Sesame Seeds and Their Products	—	Iron	2,91mg
Soybeans and Their Products	—	Calcium	98mg

GMO STATUS	The product is in accordance to Comm. RG (EC) No. 1829/2003 and Comm.RG (EC) No.1830/2003 and is not produced with GMO
IONIZING RADIATION	The product is not treated with ionizing radiation
NANO-MATERIAL	The product contains no ingredients or other substances that contain or consist of nano-materials
GENERAL AND LEGAL REQUIREMENTS	The product complies with National and European food law in their current valid version, in particular the requirements of the EU Organic Regulation (EC) No. 848/2018 for ecological farming as amended. The product has not been irradiated and it has not been produced with any genetically modified organisms (GMO). The product has been manufactured, stored, packaged, inspected and labelled according to HACCP

STATE OF THE INFORMATION

Prepared	L. Sholubai	Approved	F. van Wijgerden	Date	01-11-2024	Location	Rotterdam / NL
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