

VARIETY CHANDLER

It is a variety developed by the breeding program of the University of Davis in the USA which is characterized by a tree of average vigor and fruit of extraordinary quality, which makes it the most planted variety in the world. It flowers in October and its harvest in the Melipilla area occurs in April. The fruit is large, with a peel ratio of over 50% and a flesh colour of 90 to 100% in the light and extra light category.

ORIGIN CHILE

· Metropolitana Region | Melipilla



SIZES



The walnuts must be uniform according to the sizes set out in Table 1, accepting a maximum of a 10% immediately below and included in this number to 4% of other sizes, indicated in the table.

COLOR TOLERANCES



Extra light and light %*	≥ 50%
Yellow %*	≤ 10%
Amber %*	≤ 10%

(*) Extra light, light, amber and yellow colors, according to Chilean Walnut Commission color chart (Annex 1).

NOTES

1. DARKEST COLOR: The chart shows the darkest color allowed within the category.
2. Optimal conditions to use this card are 1000 lux or above over the surface of evaluation provided by daylight fluorescent tubes.

EXTERNAL DEFECTS TOLERANCE

10%	Open Shell
8%	Slight Stains
7%	Imperfect Shell - cracked walnut broken walnut - split walnut
5%	Serious Stains
3%	Adhering hull
10%	Total External Defects

INTERNAL DEFECTS TOLERANCE

10%	Light Shriveling
6%	Inactive fungus
6%	Serious shriveling - empty nuts
5%	Insect damage
2%	Rancidity
1%	Active fungus - indication of decay
10%	Total Internal Defects

CHEMICAL PARAMETERS

Moisture (inshell walnut)	8 - 9%
Moisture (kernel)	5% maximum
Peroxide value	<1,5 meq/kg
Maximum residue	According to destination

MICROBIOLOGICAL REQUIREMENT

Mold and yeasts	< 1000 cfu/g
E.coli	< 500 cfu/g
Salmonella	Absent in 50 gr
Aflatoxins total	Max. 4ppb
Aflatoxins b1	Max. 2ppb

NUTRITIONAL INFORMATION (100 GR)

Energy (kcal)	654
Carbohydrates (g)	13,7
Nutritional proteins (g)	15,2
Total insaturated fats (g)	65,2
Monounsaturated fats (g)	8,9
Polyunsaturated fats (g)	47,2
Saturated fats (g)	6,1
Cholesterol (mg)	0
Sodium (mg)	0

PACKAGING, STORAGE AND MANIPULATION

Product durability
12 months at recommended storage condition

Storage
store in a clean, cool and ventilated space (optimum temperature: 10° c, 50-60% relative humidity)

- GMO free
- Suitable for vegetarian
- Suitable for vegan



BRANDED BAGS

- 10 KGS
- 25 KGS

BRANDED BOX

- 10 KGS