



Technical Information

Inshell English Walnuts

Product Description: This product is comprised solely of clean, California grown walnuts, which meet the United States Department of Agriculture (USDA) standards and inspected by the DFA of California under USDA guidelines. The nuts are freshly produced from the latest crop, unless otherwise specified, and are processed and packaged in accordance with Good Manufacturing Practices (GMP) under sanitary conditions.

Physical Characteristics:

Size:

- Mammoth – Not over 12%, by count, pass through a round opening 96/64" in diameter.
- Jumbo – Not over 12%, by count, pass through a round opening 80/64" in diameter.
- Large – Not over 12%, by count, pass through a round opening 77/64" in diameter; except for the Eureka variety and type, such limiting dimension as to diameter shall be 76/64".
- Medium – At least 88%, by count, pass through a round opening 77/64" in diameter, and not over 12%, by count, pass through a round opening 73/64" in diameter.
- Standard – Not over 12%, by count, pass through a round opening 73/64" in diameter.
- Baby – At least 88%, by count, pass through a round opening 74/64" in diameter, and not over 10%, by count, pass through a round opening 60/64" in diameter.

Mixed Size:

Categories for inshell walnuts are as follows and will be marked on the sacks with larger size indicated first:

- Jumbo/Large – Minimum of 70% Jumbo.
- Large/Medium – Minimum of 70% Large or greater sizes.
- Medium/Baby – Minimum of 70% Medium or greater sizes.

Variety or Type:

The variety or type of any lot, of walnuts in the shell may be specified in accordance with the facts as follows:

- (A) – If the lot is one named variety, that variety name may be specified, provided, that not over 10%, by count, of the walnuts in the lot are of another variety or type than that specified.
- (B) If the lot is a mixture of two or more distinct varieties or types it may be specified as "Mixed Varieties".

Flavor:

- Clean, fresh walnut flavor, free from rancid, bitter, stale or other off flavors.

External Defects

Tolerances for U.S. No. 1-External appearance-bright or fairly light; possible slight chalky deposit.

10%	Splits allowed in each grade
5% Damage	Broken shells greater than 1/4" in diameter Perforations aggregating more than 1/4" but not more than 3/8" in diameter Adhering hull affecting more than 1/20 (5%) but not more than 1/8 (12.5%) of shell surface Discoloration affecting more than 1/5 (20%) but not more than 1/3 (33%) of shell surface
3% Serious Damage	Perforations aggregating more than 3/8" in diameter Adhering hull affecting more than 1/8 (12.5%) of shell surface Discoloration affecting more than 1/3 (33%) of the shell surface

TOTAL OF 5% INCLUDING NOT MORE THAN 3% SERIOUS DAMAGE

Tolerances for U.S. No. 2-External appearance-identified as not bright

10% Damage or Serious Damage	Broken shells greater than 1/4" in diameter Adhering hull affecting more than 1/20 (5%) but not more than 1/8 (12.5%) of shell surface Perforations aggregating more than 3/8" in diameter discoloration affecting more than 1/3 (33%) of shell surface
--	--

5%	Adhering hull affecting more than 1/8 (12.5%) of shell surface
----	--

TOTAL OF 10% INCLUDING NOT MORE THAN 5% SERIOUS ADHERING HULL

Kernel Defects

Tolerances for U.S. No. 1

Tolerances for U.S No. 2

10%	Discoloration darker than Amber Not well dried-pliable and rubbery Shrivel more than 1/20 (5%) but not more than 1/8 (12.5%)	15%
-----	--	-----

6%	Wet-Undercured-Green Shrivel more than 1/8 (12.5%) of both halves or more than 1/2 (50%) of one of the halves Rancidity, decay, or rot Mold-conspicuous-any color or amount Mold-inconspicuous-white or gray affecting an aggregate area larger than 1 cm or 1/8 (12.5%) of the entire surface area-whichever is the lesser area	8%
----	--	----

5% 0%	Insect Damage Live Insect	5% 0%
----------	------------------------------	----------

Kernel Color

70% Light amber
40% Light included in Light Amber

60% Light Amber

Shelf Life:

- 12 – 18 months after initial harvest under proper storage and handling.

Storage & Handling:

- For maximum shelf life, store between 40-45 F°, away from excessive heat and moisture.
- Do not store or ship with onions, garlic or other odiferous products.

Packaging:

- Product is packaged in 50 pound or 25 kg food grade sacks. Each sack is identified with a numbered DFA inspection tag. In addition, tags may be added that may include a contract number, name of producer, variety, size, expiration date, etc.
- To ensure the highest quality, sacks are sewn closed.

USDA Grade: Merchantable, Class 1 or 2.

Last Updated: January 29, 2016

Mailing/Billing: P.O Box 122 Patterson, CA 95363
Shipping/Receiving: 16801 Hwy 33 Patterson, CA 95363

Telephone: 209.892.3458 Facsimile: 209.892.5036
Telephone: 209.892.3458 Facsimile: 209.892.5036

E-mail: kirk@pattersonnut.com / ihamilton@pattersonnut.com