



Specification Walnuts in shell

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| Article: | Junglans regia - stone fruit (botanically no nut) |
| Article description | Walnuts in shell, general origin |
| Origin | Chile, France, India, East Europe, USA (California) |
| Productdivisions | Walnuts are graded by different sized sifts. The grades begin with 22 mm and go up to 34 mm and bigger. |
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| Sensoric Requirements: | |
| Appearance / Look | brown, only light if bleached, dull surface |
| Odour / Smell | Characteristical, aromatic |
| Consistency | Firm, nutty |
| Taste | Characteristical, aromatic, nutty with typical origin's bitter taste. |
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| Physical microbiological Requirements: | |
| Living vermin | none |
| Mould | none |
| Impurities | none |
| Percentage of infestation | max. 1 % |
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| Chemical Requirements: | |
| Moisture | max. 5 % |
| Phostoxin | max. 0,05 mg / kg |
| Peroxide | max. 2 mVAL / kg |
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| Microbiological Requirements: | |
| Total plate count | max. 100.000 cfu/g |
| Coliforms bacteria | max. 1.000 cfu/g |
| E. Coli | max. 10 cfu/g |
| Salmonellae | negativ / 125 g |
| Yeast and Moulds | max. 10.000 cfu/g |
| Aflatoxin B1 | max. 2 ppb |
| Aflatoxin B1 + B2 + G1 + G2 | max. 4 ppb |
| | |
| Nutrition Facts per 100g: | |
| Calories | 663 kcal. / 2.738 kJ |
| Fat | 64 g |
| of which saturates | 5 g |
| mono unsaturated | 12 g |
| poly unsaturated | 47 g |
| Carbohydrates | 13,7 g |

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| | |
|------------------------------------|--|
| Sugars | 7 g |
| Fibre | 5,9 g |
| Protein | 14,8 g |
| Sodium | 2 mg |
| Calcium | 87 mg |
| Magnesium | 129 mg |
| | |
| Storage conditions | Cool and dry |
| Temperature | cool, 8 – 10 °Celsius |
| Air moisture | abt. 55 – 65 % |
| General | Walnuts are a sensitive natural product. The walnut kernels should be stored in clean and dry premises. It is absolutely essential to check the stored goods constantly – also during the recommended duration of storage. |
| Specials | There is always the danger that walnutkernels turn rancid – especially when storage's conditions are unsuitable. |
| | |
| Shelf life | In original packing from delivery 12 months at good storing conditions. |
| Packaging | Bags of 30 kg to 80 kg net. |
| | The packaging conforms to regulation (EC) No. 1935/2004 and regulation on plastic materials (EU) No. 10/2011. |
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| Foodlaw Requirements | According to UNECE-Standards valid versions. |
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| Allergen declaration | The raw material contains according to current legislation for food information regulation (EU) No. 1169/2011, Annex II ingredients with allergenic substances: Nuts – Walnuts. |
| Additives and preservatives | none |
| GMO-status | Free of GMO. The raw material, ingredients, additives or flavourings of it are not genetically modified substances. No labelling required according to regulations (EC) No. 1829/2003 and No. 1830/2003. |
| Irradiation-status | Not treated with ionising rays. |
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