



**PRODUCT SPECIFICATIONS
RAW WALNUT KERNEL- BAKER PIECES**

Olam International Ltd

Food Safety Compliance Notice

This product is unpasteurized and requires a microbiological kill step during further processing prior to direct human consumption. OFI releases this product under a test and release program following internal sampling & testing plan including testing for *Salmonella* and *L. monocytogenes* (absence in 25g for both). The microbiological test results of the test and release program are provided for information and provide no warranty or guaranty nor do they substitute for any validated kill step.

GENERAL INFORMATION

Description	Kernel walnuts which have been cracked and graded
Ingredient	100% kernel walnuts
Origin	US, Chile
Specs control no.	050-21-32-302-06
Issued date	8/8/2022

SPECIFICATIONS

Organoleptic properties	Appearance	Typical of product	in-house method
	Flavor	Good typical taste, flavor. No off taste, off flavor	
	Taste		
	Texture		

	Parameter	Limits	UOM	Test method
Physical properties	Size			in-house method
	Not pass through sieve 24/64 inch	max 75	%	
	Pass through sieve 24/64 inch and not pass through sieve 16/64 inch	min 25	%	
	Pass through sieve 16/64 inch (included 25%)	max 3	%	
	Color			
	Light Amber (LA)	Min 85	%	
	Amber (included in LA)	Max 15	%	
	Defects			
	Damage (D) (Mold/ Discolored/ Shriveled)	max 8	%	
	Serious Damage (SD) (Mold/ Discolored/ Shriveled) (include in D)	max 4	%	
	Very Serious Damage (VSD) (Mold/ Discolored/ Shriveled/ Insect injury/ Rancidity/ Decay) (include in SD)	max 2	%	
	Total defects	max 8	%	
	Impurities (shell, septum)	max 0.05	%	
	Foreign material	None	%	
Moisture	max 5.0	%(w/w)	IR/Halogen Moisture	

Chemical properties	FFA (as oleic acid)	max 1.25	%(w/w)	ISO 660: 2020
	Peroxide value	max 2.8	meq/kg oil	ISO 3960: 2017

Microbiological properties *	TPC	max 5.0 x 10 ⁴	cfu/g	TCVN 9977:2013
	Yeast & Mold	max 1.0 x 10 ³	cfu/g	TCVN 7852:2008

Food safety	Aflatoxin	If contractually agreed, testing will comply with imported country regulations
	Pesticide residue	
	Heavy metal	

NUTRITIONAL INFORMATION (Value per 100g)			
		UOM	% Daily value**
Calories	670.0	Kcal	34
Total fat	65.0	g	83
<i>Saturated fat</i>	6.1	g	31
<i>Trans fat</i>	0.0	g	-
Cholesterol	0.0	mg	0
Sodium	2.0	mg	0
Total carbohydrate	14.0	g	5
<i>Dietary fiber</i>	6.7	g	24
<i>Total sugars</i>	2.6	g	-
<i>Added sugars</i>	0.0	g	0
Protein	15.0	g	30
Vitamin D	0.0	mcg	0
Calcium	98.0	mg	8
Iron	2.9	mg	15
Potassium	441.0	mg	10

*These values are for reference only, due to the nature of agriculture products, they cannot be guaranteed to always match each lot

**% Daily value are based on 2,000 calorie diet as per FDA standard.

CERTIFICATIONS

The below certificates will be available upon request, please contact Olam representative for more detail.

- | | | |
|---------------|----------|-----------|
| 1. BRC | 3. FSMA | 5. Kosher |
| 2. Other GFSI | 4. Halal | |

DECLARATIONS

The below declarations will be available upon request, please contact Olam representative for more detail.

- | | | |
|----------------|---------------------------|---------------------------|
| 1. Allergen | 4. GMO free | 7. Artificial flavor free |
| 2. Irradiation | 5. MSG free | |
| 3. Ionization | 6. Artificial flavor free | |

PACKING STORAGE, SHELF LIFE, LABELLING & TRANSPORT

Shelf life	10 Months from the date of packing.
Storage conditions	Cool, dry, avoid direct sunlight, clean place (≤ 10 Deg C) and R.H 60-70%
Shipping conditions	Cool, dry, avoid direct sunlight, clean place (≤ 10 Deg C) and R.H 60-70%
Packing unit	Laminated bag in carton box.
Primary packaging	PE bags (with MAP pack with nitrogen flushed)
Secondary packaging	Cartons 395x295x245, 488x325x186, 488x325x193 (mm) & as per customer's request
Labelling	As per customer's request.
Intended use	Raw material, not for direct consumption
Net weight	2x5.5kgs, 1x25lbs or as customer's request