Walnut Piece Sizing Chart

**Light 4840**
Through 48/64", Over 40/64" RHS

**Light 4036**
Through 40/64", Over 36/64" RHS

**Light 3632**
Through 36/64", Over 32/64" RHS

**Light 3224**
Through 32/64", Over 24/64" RHS

**Light 2420**
Through 24/64", Over 20/64" RHS

**Light 1608**
Through 16/64", Over 8/64" RHS

**Light Meal**
Through 8/64" RHS

**Combo 4840**
Through 48/64", Over 40/64" RHS

**Combo 4036**
Through 40/64", Over 36/64" RHS

**Combo 3632**
Through 36/64", Over 32/64" RHS

**Combo 3224**
Through 32/64", Over 24/64" RHS

**Combo 2420**
Through 24/64", Over 20/64" RHS

**Combo 2016**
Through 20/64", Over 16/64" RHS

**Combo Meal**
Through 8/64" RHS

**Baker's Chop 3224**
Through 32/64", Over 24/64" RHS

**Baker's Chop 2416**
Through 24/64", Over 16/64" RHS

**Baker's Chop 1608**
Through 16/64", Over 8/64" RHS

**Baker's Chop Meal**
Through 8/64" RHS
Technical Information
Shelled Walnuts

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

**Physical Characteristics***

**Size:**
Please refer to sizing chart inside for available sizes

**Color:**
- **Light** - Natural light walnut color. A tolerance of 15% by weight is provided for kernels darker than light.
- **Combination** - Natural light and light amber walnut color. A tolerance of 15% by weight is provided for kernels darker than light amber.
- **Baker’s Chop** – Off color walnuts. There is not a set color tolerance for this grade but it generally includes over 10% darker than amber color. Product is chopped to specific piece sizes and this process removes a large amount of the darker skins.

**Flavor:**
Clean, fresh walnut flavor, free from rancid, bitter, stale or other off flavors.

**Shelf Life:**
24 months after initial harvest under proper storage and handling.

**Storage & Handling:**
For maximum shelf life, store between 35-40°F
Do not store or ship with onions, garlic or other odiferous products.

**Packaging:**
Product is packaged in taped corrugated boxes, which contain a poly liner. Each case is identified with the product type, color and size, as well as the name of the producer, Poindexter Nut Company, the date of manufacture, and the net weight.
Case weights are as follows:
- True Halves 22 lbs.
- Halves & Pieces, 4840 size pieces 25 lbs.
- All pieces smaller than 4840 30 lbs.
To ensure the highest quality product, staples are not used to seal the boxes. Special packaging, such as vacuum packing and nitrogen flushing can be accommodated at the buyer’s request.

**Pasteurization:**
Pasteurization to eliminate pathogens is available upon request.

**Organic/Conventional Status:**
100% Organic walnuts are available for most sizes and specifications. Poindexter Nut is certified by CCOF.

* Deviations in technical specification of size and color are available to customers on approval from Poindexter Nut Company. Technical assistance is available upon request.