

California Walnuts



Poindexter Nut Company
5414 E. Floral Avenue
Selma, CA 93662
559-834-1555
559-834-1759 FAX
www.poindexternut.com

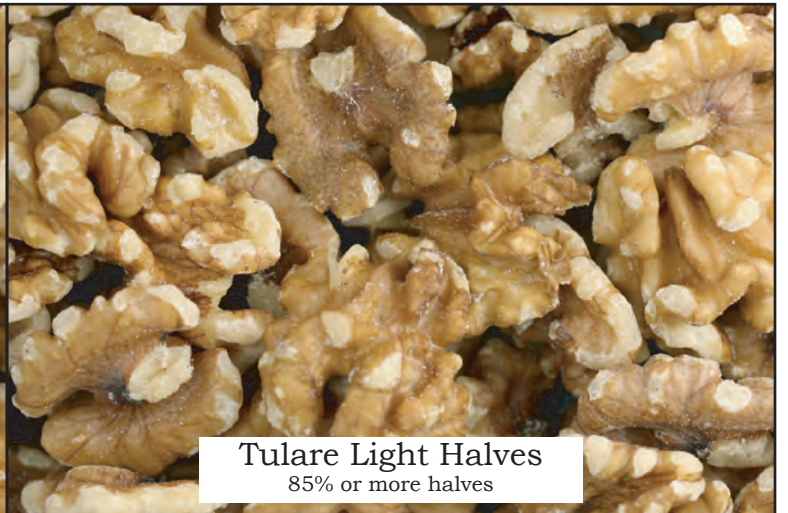


Poindexter

NUT COMPANY



Chandler Light Halves
85% or more halves



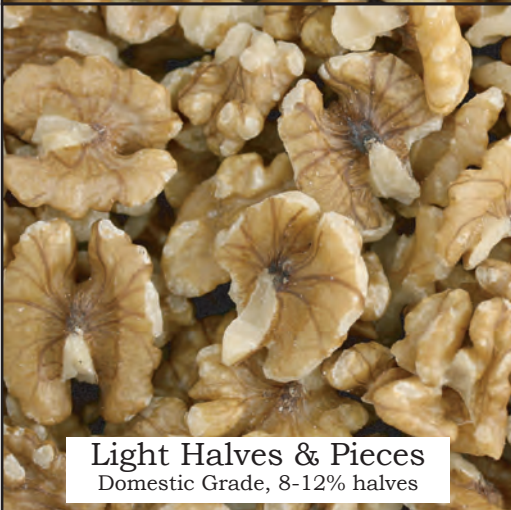
Tulare Light Halves
85% or more halves



Chandler Halves & Pieces
Extra Light Color, 20% halves



Tulare Halves & Pieces
Light Color, 20% halves



Light Halves & Pieces
Domestic Grade, 8-12% halves



Combo Halves & Pieces
Premium Grade, 10-15% halves



Combo Halves & Pieces
Domestic Grade, 8-12% halves



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

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

Light 2420

Through 24/64", Over 20/64" RHS

Light 2016

Through 20/64", Over 16/64" RHS

Light 1608

Through 16/64", Over 8/64" RHS

Light Meal

Through 8/64" RHS

Combo 2420

Through 24/64", Over 20/64" RHS

Combo 2016

Through 20/64", Over 16/64" RHS

Combo 1608

Through 16/64", Over 8/64" 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



Poindexter

NUT COMPANY

5414 East Floral Avenue, Selma, CA 93662

Ph. (559) 834-1555 Fax (559) 834-1759

www.poindexternut.com

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.