## **PRODUCT SPECIFICATION**



EFFECTIVE DATE:	9/01/1991	NUMBER:	L1608
<b>REVISION DATE:</b>	09/03/2020	STATUS:	APPROVED
BY:	ТН	PAGE:	1

**Product Description: Light 1608 Pieces** - Natural shelled English walnuts. This product is comprised solely of clean, California grown walnuts which meet the USDA standards and inspected by the DFA of California. The nuts are processed and packaged in accordance with the Good Manufacturing Practice (GMP) under sanitary conditions and in compliance with USDA, FDA, and FSMA guidance. Unless otherwise specified, product is farmed conventionally. 100% organic walnuts are available for most sizes and specifications. Poindexter Nut is certified by the 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.

PHYSICAL SPECIFICATIONS:	Light 1608 Pieces
COLOR:	LIGHT, NATURAL LIGHT WALNUT COLOR. A TOLERANCE OF 15% BY
	WEIGHT IS PROVIDED FOR KERNELS DARKER THAN LIGHT.
SIZE:	WALNUT PIECES, SMALLER THAN 1/4" BUT LARGER THAN 1/8"
SHELL FRAGMENT:	NOT TO EXCEED 0.05% OF THE TOTAL WEIGHT
MEAL:	NOT TO EXCEED 5% OF THE TOTAL WEIGHT
METAL OR GLASS:	NONE ALLOWED
TOTAL DEFECT:	NOT TO EXCEED 8% OF THE TOTAL WEIGHT

PACKAGING AND LABELING REQUIREMENTS		
30 LB. FOOD GRADE CORRUGATED CASES WITH A POLY LINER TO PRESERVE FRESHNESS	LABELED WITH PRODUCT TYPE, COLOR AND SIZE, AS WELL AS THE NAME OF THE PRODUCER, POINDEXTER NUT COMPANY, THE DATE OF MANUFACTURE, AND THE NET WEIGHT.	

To ensure the highest quality product, staples are not used to seal the boxes. Special packaging such as vacuum packing or nitrogen flushing can be accommodated at the buyer's request.

## REGULATORY

Product(s) referenced in this specification comply with the Federal Food, Drug, and Cosmetic Act as amended.

## **KOSHER STATUS**

#### **RECOMMENDED STORAGE & SHELF LIFE**

STORE PRODUCT IN COOL, DRY ODOR FREE AREA AWAY FROM DIRECT SUNLIGHT AT 35° - 40° F (1.7° - 7.2° C) STORED REFRIGERATED THIS PRODUCT WILL MAINTAIN ITS QUALITY FOR AT LEAST 12 MONTHS

POINDEXTER NUT COMPANY, 5414 E. FLORAL AVE. SELMA, CA 93662 USA – 559-834-1555 www.poindexternut.com

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## SENSORY

CLEAN, FRESH WALNUT FLAVOR WITH NO STALE, RANCID, FOREIGN, OFF FLAVORS OR ODORS

MICROBIOLOGICAL STANDARDS			
Test	Method	Unpasteurized	Pasteurized
STANDARD PLATE COUNT	AOAC 2015.13	<50,000/g	<5,000/g
YEAST	AOAC 2014.05	<5,000/g	<500/g
MOLD	AOAC 2014.05/FDA BAM Chp. 18	<20,000/g	<2,000/g
COLIFORM	AOAC 991.14	<1,000/g	≤10/g
E COLI	PCR(BAM Chp 4)	<3 CFU/g	<3 CFU/g
LISTERIA	PCR(BAM Chp 10)	NEGATIVE	NEGATIVE
STAPHYLOCOCCI	PCR(BAM Chp 12)	NEGATIVE	NEGATIVE
SALMONELLA	PCR(BAM Chp 5:2007)	NEGATIVE	NEGATIVE
AFLATOXIN	AOAC 2005.08	<20ppb	<20ppb
PEROXIDE VALUE	AOAC 965.33	2.5 meq/kg max	2.5 meq/kg max
FREE FATTY ACID	AOAC 940.28	1.25% max	1.25% max

NUTRITIONAL INFORMATION (Actual Values)	
NUTRIENT	PER 100 GRAMS OF KERNELS
CALORIES	654
TOTAL FAT	65.21 g
Saturated Fat	6.126 g
Polyunsaturated Fat	47.174 g
Monounsaturated Fat	8.933 g
CHOLESTEROL	0 mg
Dietary Fiber	6.7 g
Sugar	2.61 g
Added Sugar	0 g
SODIUM	2 mg
POTASSIUM	441 mg
TOTAL CARBOHYDRATE	13.71 g
PROTEIN	15.23 g
VITAMIN D	0 mcg
CALCIUM	98 mg
IRON	2.91 mg
The ranges of value obtained thro	ugh various private and government investigations are true and accurate to the best of our

knowledge. Variations may occur due to crop differences, year to year. Analysis and range of values obtained by various private and government sources may vary from actual data obtained from current or future crop years.