Food Safety CODEX HACCP	TH & CO-TRADING PTY LTD Suite 3C, level 2, 58 Victor Crescent Narre Warren 3805 Product Specification		cification
Origin	AMERICA	Date of	14.8.2023
		issue	
Product Code(s)	DF2501 - DF2521	Supersedes	21.3.2022
Product	WALNUTS	Page 1 of 5	

Product Description:

Walnuts are derived from the dried ripe fruit of the walnut tree *Juglans regia*. The most common varieties of walnut include the Chandler and Howard varieties, which are sold according to size and grading parameters, either shelled or in-shell.

Organoleptic properties:

Colour from light brown - dark brown depending on the walnut variety and grade purchased.

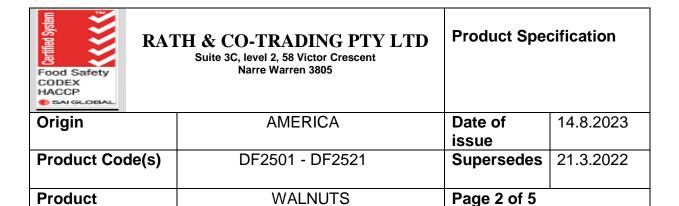
Odour clean from offending odours

Taste clean, fresh typical walnut flavour, free from rancid or offending flavours

Physical /Grade Parameters:

Vairety	Grade	Defects tolerances	Colour
	Halves = Product	- Total defects by weight	
	composed of >80% halves	10%	
Chandler		- Colour <15% tolerance	Extra light
	Halves and Pieces =	for darker then grade.	Light
	includes a mixture of	- Shrivel <25% of kernel,	Light Amber
	halves and pieces halves	not to exceed 12.5% of	Amber
	by weight, e.g.	total weight	Red
	20% halves	- Shell contamination	(depending on customer requirements)
	25% halves	<0.05%	oustomer requirements)
Howard	30% halves	- Foreign material	
		<0.05%	
		- Insect damage <5%	
		total weight	
		- Insect infestation 0%	
		- Decay/rancidity 5%	
		- Mould <8% total weight	
		(please see USDA spec for more detailed tolerances)	

^{*}Grade Specification base on agreed standards USDA standards



Microbial Parameters:

Parameters	Quality Standard.
Salmonella	Absent in 25g
Listeria	Absent in 25g
E. Coli	<10cfu/g
Total Plate count	<500,000cfu/g
Yeast and Mould	<5000cfu/g
Aflatoxin	<15ppb

Nutrition Information

Servings per package: 100.00

Serving size: 100.00 g

	1000			
	Average Quantity Serving		Averag Quantit 100 g	
Energy	2910	kJ	2910	kJ
Protein	14.4	g	14.4	g
Fat, total	69.2	g	69.2	g
- saturated	4.4	g	4.4	g
Carbohydrate	3.0	g	3.0	g
- sugars	2.7	g	2.7	g
Sodium	3	mg	3	mg

Nutritional Information:

Nutritional information is to be used as an average representative example only.

Shelf Life:

Product shelf life is 12 months when stored under the correct conditions. The shelf life can be increased to 18 months if the goods are refrigerated.

Storage and Handling:

Product may be stored at ambient temperatures for up to 30 days without damage. Upon receipt, recommended storage conditions for shelled walnuts is 4-6 degrees Celsius at 45%-50% humidity to maintain quality. It is also recommended to ensure walnuts are stored away from any products that may omit odours, as walnuts will easily absorb odours.

Food Safety CODEX HACCP SAIGLOBAL	ATH & CO-TRADING PTY LTD Suite 3C, level 2, 58 Victor Crescent Narre Warren 3805	Product Specification	
Origin	AMERICA	Date of	14.8.2023
		issue	
Product Code(s)	DF2501 - DF2521	Supersedes	21.3.2022
Product	WALNUTS	Page 3 of 5	

<u>Allergen</u>	Present in Product
	YES / NO
Cereals containing gluten & their products (wheat,rye,barley,oats,spelt)	No
Crustacea & Crustacea products	No
Egg & egg products	No
Fish & Fish Products (including molluscs w/out shells & fish oils)	No
Lupin & Lupin products	No
Milk & Milk products	No
Peanuts & Peanut Products	No
Sesame Seeds & sesame products	No
Soy & soybean products	No
Tree nuts & tree nut products	YES
Sulphites, present in ingredients, additives or processing aids*	NO

Packaging/Weight:

Carton with inner plastic liner 9.95kg (halves) or 11.34kg for other counts.

Intended Use:

Food supplied as an ingredient in further manufacturing or processing.

Non Irradiation & Ethylene Oxide Statement:

This product is declared free from exposure or treatment from sources of irradiation and ethylene oxide.

Genetic Modification:

This product and any processing aids used in the preparation of this product are declared free from genetic modification.