



Chandler Variety

The Chandler variety was developed at the University of California, Davis and was introduced in 1979. It's the most sought after of all the walnut varieties due to its high yield and half count, large round size, and extra light kernel color. Chandlers are harvested mid to late season.

Specifications

Description: Inshell walnuts consisting of Linden Area Grown Chandler variety.

Grading: DFA worksheet certifies product meets or exceeds U.S. standards for #1 internal quality and U.S. #2 external.

Packaging: 10kg or 25kg sacks. Sacks may be O-G Nut branded bags or plain white bags. Buyer's brand bags may be packed upon special arrangement. Labels attached to bag include DFA certification tag plus with generic information or specific information provided by buyer.

Color: External (shell) color is natural. Internal (kernel) color mostly extra light.

Yield: Shell is thin and edible yield is typically 45% - 48%. High halves yield.

Best Before Date: Up to 18 months from harvest date at optimum storage conditions of 32-38°F (0-3°C). Up to 6 months when stored in ambient conditions (70°F or higher).

OG Nut Company
2097 Beyer Lane • Stockton, California 95215
209.932.8965 phone • email: info@ognut.com
www.ognut.com