



### Livermore (Red Walnut) Variety

Red walnuts were created by researchers at the University of California, Davis and the most popular Livermore variety was introduced in 2001. Even though it's an invented variety, the red walnut is not genetically modified. The flavor tastes like a regular English walnut, but it's bolder and less bitter with more of a creamy texture.

### Specifications

Description: Inshell walnuts consisting of Linden Area Grown Livermore 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 is red.

Yield: Shell is thick. Edible yield is typically 47% - 48%. Halves yield is low.

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](mailto:info@ognut.com)  
[www.ognut.com](http://www.ognut.com)