



1



### Vina Variety

The Vina walnut is an early to mid-season variety. The nut is medium to large in size, pointed, and looks similar to Hartley but is less flat on the base. Color is mostly light and shells are well sealed, which allows for inshell Vinas to be sold as bleached.

### Specifications

Description: Natural inshell walnuts consisting of Linden Area Grown Vina variety.

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

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) may be bleached, or natural color. Internal (kernel) color is mostly light.

Yield: Shell is thick and edible yield is typically 43% - 45%. Low 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](mailto:info@ognut.com)  
[www.ognut.com](http://www.ognut.com)

062121