



Chandler Light Halves

Natural walnut kernels consisting of a minimum of 80% Chandler halves. Nut kernels are clean, well-dried, free from excessive defects and damage, and graded in accordance with USDA and DFA standards for grades of shelled walnuts.

Specifications

Size Tolerance: 80% of kernels or more by weight are halves (7/8 or more intact), with remainder of which are 3/4 half kernels.

Color: Extra Light and Light

Variety: The product is made up from Chandler variety.

Shell Fragment: 1 per 500 lbs. or better. 1 per 200 lbs. for J spec or K spec.

Metal or Glass: None allowed.

Packaging: 22 lb. net corrugated cardboard carton made of food grade material with plastic liner inserted in case to preserve freshness.

Certification: Certified Kosher by the Orthodox Rabbinical Council of San Francisco.

Food Safety: Processed in accordance with GFSI regulations and SQF Level Two certification. Microbiological testing is performed by an independent laboratory on samples taken at the time of packaging.

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).

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