



Specification Walnutkernels

Article:	Junglans regia - stone fruit (botanically no nut)
Article description	Walnutkernels
Origin	Argentina, Chile, China, France, India, Eastern Europe, Ukraine, USA
Productdivisions	Walnutkernels are assorted in respect of the condition of the kernel and its colour. Both results together classify the grade.
Sensoric Requirements:	
Appearance / Look	Light to medium brown halves of different sizes and shapes, nearly free from visible impurities, fruit flesh ivory, yellowish coloured.
Odour / Smell	Characteristical, aromatic
Consistency	Firm, nutty
Taste	Characteristical, aromatic, nutty with typical origin's bitter taste.
Physical microbiological Requirements:	
Living vermin	none
Mould	none
Impurities	none
Percentage of infestation	max. 1 %
Remnants of shell	max. 0,2 %
Chemical Requirements:	
Moisture	max. 5 %
Phostoxin	max. 0,05 mg / kg
Peroxide	max. 2 mVAL / kg
Microbiological Requirements:	
Total plate count	max. 100.000 cfu/g
Coliforms bacteria	max. 1.000 cfu/g
E. Coli	max. 10 cfu/g
Salmonellae	negativ / 125 g
Yeast and Moulds	max. 10.000 cfu/g
Aflatoxin B1	max. 2 ppb
Aflatoxin B1 + B2 + G1 + G2	max. 4 ppb
Nutrition Facts per 100g:	
Calories	663 kcal. / 2.738 kJ
Fat	64 g
of which saturates	5 g

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mono unsaturated	12 g
poly unsaturated	47 g
Carbohydrates	13,7 g
Sugars	7 g
Fibre	5,9 g
Protein	14,8 g
Sodium	2 mg
Calcium	87 mg
Magnesium	129 mg
Storage conditions	Cool and dry
Temperature	cool, 8 – 10 °Celsius
Air moisture	abt. 55 – 65 %
General	Walnuts are a sensitive natural product. The walnut kernels should be stored in clean and dry premises. It is absolutely essential to check the stored goods constantly – also during the recommended duration of storage.
Specials	There is always the danger that walnutkernels turn rancid – especially when storage's conditions are unsuitable.
Shelf life	In original packing from delivery 12 months at good storing conditions.
Packaging	Cartons of 10 kg, 12,5 kg or 15 kg net. Content of cartons in polythene bags or tins, sometimes vacuum packed or with nitrogen flash.
	The packaging conforms to regulation (EC) No. 1935/2004 and regulation on plastic materials (EU) No. 10/2011.
Foodlaw Requirements	According to the EU-law and German food law in the corresponding valid versions.
Allergen declaration	The raw material contains according to current legislation for food information regulation (EU) No. 1169/2011, Annex II ingredients with allergenic substances: Nuts – Walnuts.
Additives and preservatives	none
GMO-status	Free of GMO. The raw material, ingredients, additives or flavourings of it are not genetically modified substances. No labelling required according to regulations (EC) No. 1829/2003 and No. 1830/2003.
Irradiation-status	Not treated with ionising rays.
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