



# **RIVER OAK ORCHARDS**

9839 Hutchinson Rd  
Manteca, CA 95337

## **Specification Sheets**

**CALIFORNIA IN-SHELL  
WALNUTS**

Our walnuts meet or exceed the requirements set  
by USDA and European Union specifications.  
Certified Kosher by the Orthodox Rabbinica  
Council of San Francisco.



# Chandler In-Shell Walnuts

Natural walnuts packed by buyer specification for size. Sizes come in 34mm, 32mm (Jumbo), or a combination of 32mm and 30mm (known as Jumbo/Large). Smaller sizes are also available on a limited basis.

## VARIETY

Chandler

## SIZE

Super Jumbo (34+mm), Jumbo (32+mm),  
Jumbo/Large (30+mm), Medium Baby

## COLOR

Internal Color: Extra light/ light  
External Color: Natural

## FOREIGN MATERIAL

None Allowed

## TOTAL DEFECT

Not to exceed 5% by weight

## STORAGE CONDITIONS AND SHELF LIFE

Shelf life at ambient temperatures (70 degrees F) is three (3) months. Optimum Storage Conditions of 32-38 degrees F and 60% relative humidity are ideal for shelled walnuts and will significantly improve shelf life. Product kept under optimum storage conditions can be kept for 18-24 months from harvest date.



# Howard In-Shell Walnuts

Natural walnuts packed by buyer specification for size. Sizes come in 34mm, 32mm (Jumbo), or a combination of 32mm and 30mm (known as Jumbo/Large).

## VARIETY

Howard

## SIZE

Super Jumbo (34+ mm), Jumbo (32+mm),  
Jumbo/Large (30+mm), Medium Baby

## COLOR

Internal Color: Light  
External Color: Natural

## FOREIGN MATERIAL

None Allowed

## TOTAL DEFECT

Not to exceed 5% by weight

## STORAGE CONDITIONS AND SHELF LIFE

Shelf life at ambient temperatures (70 degrees F) is three (3) months. Optimum Storage Conditions of 32-38 degrees F and 60% relative humidity are ideal for shelled walnuts and will significantly improve shelf life. Product kept under optimum storage conditions can be kept for 18-24 months from harvest date.



# Solano In-Shell Walnuts

Natural walnuts packed by buyer specification for size. Sizes come in 34mm, 32mm (Jumbo), or a combination of 32mm and 30mm (known as Jumbo/Large).

## VARIETY

Solano

## SIZE

Super Jumbo (34+ mm), Jumbo (32+mm), Jumbo/Large (30+mm)

## COLOR

Internal Color: Light  
External Color: Natural

## FOREIGN MATERIAL

None Allowed

## TOTAL DEFECT

Not to exceed 5% by weight

## STORAGE CONDITIONS AND SHELF LIFE

Shelf life at ambient temperatures (70 degrees F) is three (3) months. Optimum Storage Conditions of 32-38 degrees F and 60% relative humidity are ideal for shelled walnuts and will significantly improve shelf life. Product kept under optimum storage conditions can be kept for 18-24 months from harvest date.



# Sunland In-Shell Walnuts

Natural walnuts packed by buyer specification for size. Sizes come in 34mm, 32mm (Jumbo), or a combination of 32mm and 30mm (known as Jumbo/Large).

## VARIETY

Sunland

## SIZE

Super Jumbo (34+ mm), Jumbo (32+mm), Jumbo/Large (30+mm)

## COLOR

Internal Color: Light  
External Color: Natural

## FOREIGN MATERIAL

None Allowed

## TOTAL DEFECT

Not to exceed 5% by weight

## STORAGE CONDITIONS AND SHELF LIFE

Shelf life at ambient temperatures (70 degrees F) is three (3) months. Optimum Storage Conditions of 32-38 degrees F and 60% relative humidity are ideal for shelled walnuts and will significantly improve shelf life. Product kept under optimum storage conditions can be kept for 18-24 months from harvest date.



# Tulare In-Shell Walnuts

Natural walnuts packed by buyer specification for size. Sizes come in 34mm, 32mm (Jumbo), or a combination of 32mm and 30mm (known as Jumbo/Large).

## VARIETY

Tulare

## SIZE

Super Jumbo (34+ mm), Jumbo (32+mm), Jumbo/Large (30+mm)

## COLOR

Internal Color: Light  
External Color: Natural

## FOREIGN MATERIAL

None Allowed

## TOTAL DEFECT

Not to exceed 5% by weight

## STORAGE CONDITIONS AND SHELF LIFE

Shelf life at ambient temperatures (70 degrees F) is three (3) months. Optimum Storage Conditions of 32-38 degrees F and 60% relative humidity are ideal for shelled walnuts and will significantly improve shelf life. Product kept under optimum storage conditions can be kept for 18-24 months from harvest date.