



RIVER OAK ORCHARDS

Specification Sheets

SHELLED 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 Light Halves

Natural walnuts, % of Halves by weight to be determined by buyer, and pieces with pass over a 1/2 screen. Nut kernels are clean, dried, free from excessive defects and damage, and graded in accordance with USDA standards for shelled walnuts.

Packaging: 22 pound net corrugated cardboard carton with food grade poly-liner.

VARIETY

Chandler

COLOR

Light

SHELL FRAGMENT

Normal Spec 1 per 100 pounds or better

MEAL

0 to 0.3%

FOREIGN MATERIAL

None Allowed

TOTAL DEFECT

Not to exceed 1% 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.



Chandler Light Halves & Pieces

Natural walnuts, 20% or better halves by weight, and pieces which pass over a ½ inch screen. Nut kernels are clean, dried, free from excessive defects and damage, and graded in accordance with USDA standards for shelled walnuts.

Packaging: 25 lb. net corrugated cardboard carton made of food grade material. Carton is labeled with River Oak label. Plastic food grade poly-liner inserted in carton to preserve freshness.

VARIETY

Chandler

COLOR

Light

SHELL FRAGMENT

Normal Spec 1 per 100 pounds or better

MEAL

0 to 0.3%

FOREIGN MATERIAL

None Allowed

TOTAL DEFECT

Not to exceed 1% 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.



Light Halves & Pieces

Natural walnuts, 20% Halves or better by weight to be determined by buyer, and pieces which pass over a ½ inch screen. Nut kernels are clean, dried, free from excessive defects and damage, and graded in accordance with USDA standards for shelled walnuts.

Packaging: 25 lb. net corrugated cardboard carton made of food grade material. Carton is labeled with River Oak label. Plastic food grade poly-liner inserted in carton to preserve freshness.

VARIETY

Various

COLOR

Light

SHELL FRAGMENT

Normal Spec 1 per 100 pounds or better

MEAL

0 to 0.3%

FOREIGN MATERIAL

None Allowed

TOTAL DEFECT

Not to exceed 1% 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.



Light Small Pieces

Natural walnuts, consisting of pieces which pass over a 1/4 inch screen but do not exceed 3/8 inch in size. Nut kernels are clean, dried, free from excessive defects and damage, and graded in accordance with USDA standards for shelled walnuts.

Packaging: 30 lb. net corrugated cardboard carton made of food grade material. Carton is labeled with River Oak label. Plastic food grade poly-liner inserted in carton to preserve freshness.

VARIETY

Various

COLOR

Light

SHELL FRAGMENT

Normal Spec 1 per 200 pounds or better

MEAL

0 to 0.3%

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.



Light Medium Pieces

Natural walnuts, consisting of pieces which pass over a 5/16 inch screen but do not exceed 1/2 inch in size. Nut kernels are clean, dried, free from excessive defects and damage, and graded in accordance with USDA standards for shelled walnuts.

Packaging: 30 lb. net corrugated cardboard carton made of food grade material. Carton is labeled with River Oak label. Plastic food grade poly-liner inserted in carton to preserve freshness.

VARIETY

Various

COLOR

Light

SHELL FRAGMENT

Normal Spec 1 per 200 pounds or better

MEAL

0 to 0.3%

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.



Combo Halves & Pieces

Natural walnuts, 15% or better halves by weight, and pieces which pass over a ½ inch screen. Nut kernels are clean, dried, free from excessive defects and damage, and graded in accordance with USDA standards for shelled walnuts.

Packaging: 25 pound net corrugated cardboard carton with food grade poly-liner.

VARIETY

Various

COLOR

Light and Light Amber

SHELL FRAGMENT

Normal Spec 1 per 100 pounds or better

MEAL

0 to 0.3%

FOREIGN MATERIAL

None Allowed

TOTAL DEFECT

Not to exceed 1% 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.



Combo Small Pieces

Natural walnuts, consisting of pieces which pass over a 1/4 inch screen but do not exceed 3/8 inch in size. Nut kernels are clean, dried, free from excessive defects and damage, and graded in accordance with USDA standards for shelled walnuts.

Packaging: 30 pound net corrugated cardboard carton with food grade poly-liner.

VARIETY

Various

COLOR

Primarily light and light amber with some amber material (less than 10%)

SHELL FRAGMENT

1 per 300 pounds or better

MEAL

0 to 0.3%

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.



Combo

Medium Pieces

Natural walnuts, consisting of pieces which pass over a 5/16 inch screen but do not exceed 1/2 inch in size. Nut kernels are clean, dried, free from excessive defects and damage, and graded in accordance with USDA standards for shelled walnuts.

Packaging: 30 pound net corrugated cardboard carton with food grade poly-liner.

VARIETY

Various

COLOR

Primarily light and light amber with some amber material (less than 10%)

SHELL FRAGMENT

1 per 300 pounds or better

MEAL

0 to 0.3%

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.