



RIVER OAK ORCHARDS

SHELLED WALNUTS

OUR WALNUTS MEET OR EXCEED THE REQUIREMENTS SET
BY DFA/USDA AND EUROPEAN UNION SPECIFICATIONS.
CERTIFIED KOSHER BY THE ORTHODOX RABBINICAL
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 DFA/USDA standards for shelled walnuts.

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

VARIETY

Light colored varieties (Chandler, Tulare, Howard)

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, 12% 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 DFA/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.



Combo 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 DFA/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 Medium Pieces

Natural walnuts, consisting of pieces which pass through a 7/16 inch screen, but are larger than a 5/16 inch screen hole. Nut kernels are clean, dried, free from excessive defects and damage, and graded in accordance with DFA/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 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 grade in accordance with DFA/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.



Light Halves & Pieces

Natural walnuts, % Halves 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 DFA/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.