



RIVER OAK ORCHARDS

IN-SHELL WALNUTS

OUR WALNUTS MEET OR EXCEED THE REQUIREMENTS SET
BY USDA AND EUROPEAN UNION SPECIFICATIONS.



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: Light Amber
External Color: Bleached or 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.



Hartley 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

Hartley

SIZE

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

COLOR

Internal Color: Light
External Color: Bleached or 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: Bleached or 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.