

	<b>UN RATIONS STANDARD</b>	DATE: 01/04/2024
	<b>NUTS WALNUTS UNSALTED SHELLED</b>	ED No: 04
	<b>CODE: UNSTD-COM 1206</b>	Page 1 of 2

## 1. PRODUCT NAME

NUTS WALNUTS UNSALTED SHELLED

### PRODUCT RISK

LOW

MEDIUM

HIGH

## 2. DESCRIPTION



Walnuts are nuts that come from a tree belonging to the species *Juglans regia* L .

## 3. INGREDIENTS

### 3.1. ESSENTIAL INGREDIENTS

Walnuts

### 3.2. OTHER PERMITTED INGREDIENTS

None permitted

## 4. PROCESSING

### Processing

- 4.1. CODEX "CAC/RCP 1-1969, Rev. 4-2003; Code of Practice- General Principles of Food Hygiene including annex on HACCP systems and guidelines for application.

## 5. MICROBIOLOGICAL CRITERIA

### FOOD SAFETY PARAMETERS


- The product shall comply with any microbiological criteria established in accordance with Codex Guideline CAC/GL: 21-1997 "Principles for the Establishment and Application of microbiological criteria for food.
- The product shall be free from microorganisms in amounts which may represent a hazard to health and shall be free from any substance originating from microorganisms in amounts which may represent a hazard to health.

## 6. CHEMICAL CRITERIA

PARAMETER	LIMITS
Moisture content	≤ 5.0 %
Aflatoxins	≤ 10 µg/Kg
Fat Content	60 - 70 %
Dietary fiber	≤ 7.5 %

## 7. PHYSICAL CRITERIA

PARAMETER	LIMITS
Extraneous matter	Shall be free from any impurities including pieces of shell and hull;
Quality Factors	The product shall be free from any decay, insect injury and from damage caused by mould and other spots;
Flavour and odour	Shall be free from abnormal flavour and rancid odour; shall be clean, wholesome;
Filth	The product shall be free from filth such as impurities of animal origin and dead insects;

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Colour	Shall be uniform, not darker than light brown and/or lemon-yellow.
Size (min-max)	3-4 cm
Style	Halves
Defects	
Nuts with defects	≤ 1.0 %
Broken pieces	≤ 10 %
Storage and Transportation Temperature	15°C to 25°C

## 8. CONTAMINANTS

- 8.1. The product covered by this Standard shall comply with the Maximum Levels for contaminants that are specified for the product in the General Standard for Contaminants and Toxins in Food and Feed (CODEX STAN 193-1995).
- 8.2. The product covered by this Standard shall comply with maximum residue limits established by Codex Alimentarius (See: CAC / MRL: 2009 Maximum residue Limits (MRLs) for pesticides).

## 9. NUTRITIONAL FACTS (Approximate values per 100 g)

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	654 kcal
Protein	15 g
Carbohydrates	14 g
Fat	65 g

## 10. PACKAGING

PARAMETER	LIMITS
Primary packaging	Food grade polyethylene or equivalent recyclable/ biodegradable packing material that maintains product's organoleptic qualities and sanitary integrity. Able to withstand the rigor of transport and handling.
Secondary packaging	Corrugated paper box or packing that protects integrity of the primary packages, and withstands the rigor of transport and handling.
Primary packaging net weight	From 500 g to 1 Kg
Warranty at delivery location	Minimum 4 Months

## 11. LABELLING

- 11.1. UNSTD-GEN-02 "UN Product Labelling"

## 12. OTHER REQUIREMENTS

- 12.1. CAC/RCP 6-1972: "Code of Hygiene Practice for Tree nuts".
- 12.2. CAC/RCP 59-2005: "Code of practice for the prevention and reduction of aflatoxins in Tree nuts".
- 12.3. UNECE STANDARD DDP-02 WALNUT KERNELS
- 12.4. UNSTD-GEN-03: "UN Inspection"
- 12.5. UNSTD-GEN-04: "UN Certification"