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TURLOCKWALNUT.COM

IN-SHELL WALNUTS

IVANHOE



Variety Ivanhoe

Product Description:

Natural unbleached Ivanhoe inshell walnuts typically sold in two sizes:

Jumbo

32mm and above (Jumbo) with not more than 12% passing through a round opening 80/64 inches in diameter.

Jumbo/Large

32mm and above (Jumbo) and 30-32mm (Large) blend consisting of 70% or higher Jumbo count with the remaining large with not more than 12% passing through a round opening 77/64 inches in diameter.

Shell

Clean and Thin

Storage Conditions and Shelf Life

Shelf life at 70° F (21° C) is 3 months. Optimum storage conditions of 32°-40° F (0-4° C) and 50% relative humidity are ideal for inshell walnuts and can be kept for 18-24 months from harvest date.

Packaging

25kg sacks labeled with Turlock Walnut Company logo or 25kg plain white sacks.

Food Safety

Processed in accordance with GFSI regulations and Primus GFS V3.2 certification following HAACP and GMP practices. Walnuts are inspected and certified by the Dried Fruit Association (DFA) as meeting U.S. No 1 internal and U.S. No 2 external as specified under the California Walnut Marketing Order.

Nutrition Facts

Serving Size 1oz. (28g / about 1/4 cup)

Amount Per Serving Calories

Total Fat 18g	23%
Saturated Fat 1.5g	8%
Trans Fat 0g	
Polyunsaturated F	at 13g
Monounsaturated	Fat 2.5g

Cholesterol 0mg	0%
Sodium 0mg	0%
Total Carbohydrate 4g	1%
Dietary Fiber 2g	7%

Total Sugars 1g Incl. 0g Added Sugars 0%

Protein 4q

Vitamin D 0mcg	0%
Calcium 30mg	2%
Iron 0.8mg	4%
Potassium 130mg	2%

*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.



