

TECHNICAL SHEET



VARIETIE
Chandler

ORGANIC WALNUTS, INSHELL

Process: Washed: Hand selection and removal of main defectes. Washing process with water before packing. Air and hand sorting

DEFECTS TOLERANCES:

EXTERNAL DEFECTS %	EXTRA	CAT. I	CAT. II
Open shell	7	10	15
Slight stains	7	9	12
Imperfect Shell	7	8	10
Cracked walnuts			
Broken walnuts			
Split walnuts			
Serious stains	5	7	8
Adhering hull	3	5	6
Max. External Defects	10	10	15

COLOR %	EXTRA	CAT. I	CAT. II
Extra-Light & Light	≥ 50	≥ 30	≥ 20
Yellow	≤ 10	≤ 20	≤ 40
Amber %	≤ 10	≤ 20	≤ 30

Size: Range from -28 to 36+, up to 10% of inferior calibers are allowed. Also sold unsized.

Packaging (bulk): 10 Kg Propylene bags.

Storage and Shelf-life: Store in a clean, cool, dark and dry place (50% RH), away from strong odors, cereals, and other sources of contamination. Validity of 12 months if stored at 10°C.

Shipments: Harvest in March / April. shipments by full containers, from March to July. It is recommended to plan a 20' FCL contains 10.000 Kg, and 40' FCL 20.000 Kg.



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