

WALNUT



CHANDLER

The Chandler walnut is large, smooth and oval shaped with a good shell seal. Chandlers are known around the world and are highly prized by buyers for their extra light and high quality kernels. Harvested mid to late season, Chandlers provide one of the highest kernel yields of any of the varieties.



HARTLEY

This "classic walnut" is the principal variety marketed inshell. Hartleys are harvested mid-late season. The thin-shelled, well-sealed nut is easy to crack and continues to be the best inshell walnut variety for customers who require an artificially bleached shell.



TULARE

The Tulare walnut is an increasingly popular inshell variety, known for its high yield. Named after a county in California's Central Valley, Tulares are harvested mid-season and continue to be a significant contributor to the state's walnut production.



WATERLOO

This walnut is unique in that it closely resembles the highly regarded Sorrento Italian variety. The nut is unusual in shape as it is pointed at both ends. It is generally considered to be one of the sweetest-tasting varieties cultivated in California, and is highly prized by culinary experts for its flavor.



PAYNE

The Payne walnut is one of the older varieties. Usually the first to be harvested, Payne walnuts are small to medium size and have a very good shell seal. Many of today's walnuts have the Payne variety in their background.

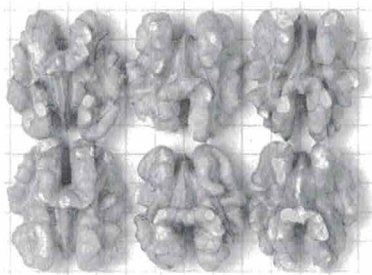


VINA

The Vina walnut is an early to mid-season variety. Vinas are a cross between Franquette and Payne walnuts. The nut is medium to large in size, pointed, and looks similar to Hartley but is less flat on the base. Color is a good tan and the shells are well-sealed. The Vina is well known for its good quality and high yield.

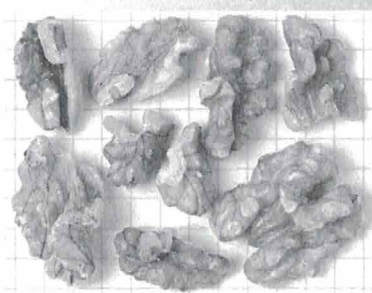


Shelled Varieties



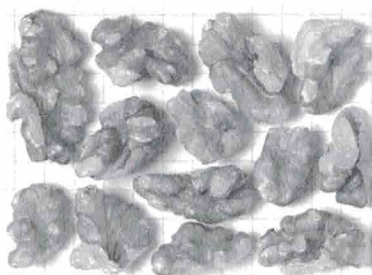
Walnut Halves

Description: 7/8 or more of the kernel is intact. 85 % or more of lot, by weight, are half kernels with the remainder three-fourths half kernels. USDA Size Tolerances: No more than 5 % smaller than three-fourths halves of which no more than 1% may pass through 16/64 inch (6.35 mm) round screen hole.



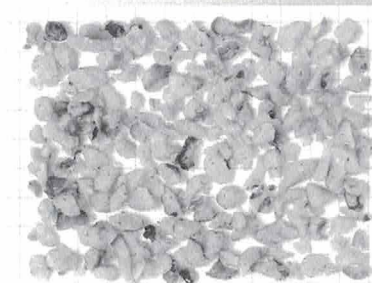
Walnut Pieces and Halves

Description: 20% or more of lot, by weight, are half kernels (7/8 or more of the kernel is intact). USDA Size Tolerances: No more than 18 % shall pass through 24/64 inch (9.52 mm) round hole of which no more than 3 % may pass through 16/64 inch (6.35 mm) and of 3 % no more than 1 % may pass through 8/64 inch (3.18 mm) round screen hole.



Walnut Pieces

Description: Portions of kernels in lot cannot pass through 24/64 inch (9.53 mm) round openings. USDA Size Tolerances: No more than 25% shall pass through 24/64 inch (9.53 mm) round hole of which no more than 5 % may pass through 16/64 inch (6.35 mm) and of 5 % no more than 1 % may pass through 8/64 inch (3.18 mm) round hole included in the 5 %.



Walnut Small Pieces

Description: Portions of kernels in lot pass through 24/64 inch (9.53 mm) round openings but cannot pass through 8/64 inch (3.18 mm) round openings. USDA Size Tolerances: 10 % will not pass through 24/64 inch (9.53 mm) round hole and 2 % pass through 8/64 inch (3.18 mm) round hole.

Walnut Color

1 - Extra light

No more than 15% shall be darker than extra light of which only 2% (included in the 15%) may be darker than light.

2 - Light

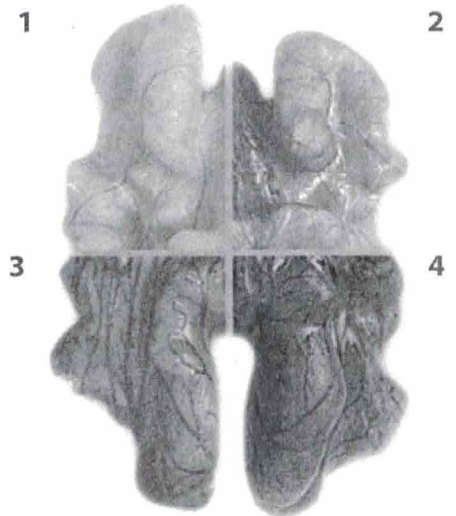
No more than 15% shall be darker than light of which only 2% (included in the 15%) may be darker than light amber.

3 - Light amber

No more than 15% shall be darker than light amber of which only 2% (included in the 15%) may be darker than amber.

4 - Amber

No more than 10% shall be darker than amber.



Inshell sizes USA:

SIZE	SHELL DIAMETER	
Baby	1.0" - 1.15"	25.4 - 29.21 mm
Medium	1.15" - 1.20"	29.21 - 30.48 mm
Large	1.20" - 1.25"	30.48 - 31.75 mm
Jumbo	1.25" or greater	31.75 or greater

Inshell sizes Chile: 28-30; 30-32; 32-34; 34-36 y 36+ mm.