

CALIFORNIA PREMIUM WALNUTS

PRODUCT CATALOG

Walnuts are considered to be one of the oldest forms of food known to man, dating back as far as 7000 BCE. The most common walnut tree used in nut production is the English Walnut. They are held in high regard, both for their edible seed and its high quality timbre. The leading commercial producers of walnuts are China, The United States (California produces 99%), France, Chile and India. Walnuts are a rich source of omega 3 fatty acids and antioxidants.



PEARL CROP VARIETIES OUR TOP SIX CALIFORNIA PREMIUM VARIETIES



CHANDLER

Chandlers are late bloomers and harvest toward the end of September to the middle of October. This variety is prized for having large and smooth textured nuts. They have a well-sealed shell and a pearly-white kernel. Chandlers have the highest color grade for all walnut varieties.



HARTLEY

Hartleys are harvested in mid-late season. The nut is fairly large and has a pointed tip. It has a thin, but well-sealed shell. Crack-out and light color percentages are lower than other varieties.



HOWARD

Howard is harvested in mid-season from the middle to end of September. It produces a large, round and smooth nut. It has a high percentage of light kernels and a well-sealed shell.



SERR

Serr harvests early to mid-season. Crack-out is 59% with a large kernel size of over 7 grams. Shell seal is fair to good. Color is also fair at 60% light kernels.



TULARE

Tulare is harvested in mid-season. This variety is known for high quality kernels at 7.5 grams. It has fair crack-out of 59%, and good percentage of light kernels. Nuts are large, mostly round and well-sealed.



VINA

Vina harvest is early to mid-season. It produces a high quality, medium sized kernel. Shells are pointed and well-sealed.

COLORS

THE WALNUT SPECTRUM CHART (FOR COMPARISON ONLY) ILLUSTRATES THE WIDE RANGE OF COLOR CLASSIFICATIONS AVAILABLE.

EXTRA LIGHT No more than 15% shall be darker than extra light of which only 2% (including the 15%) may be darker than light.



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

LIGHT AMBER No more than 15% may be darker than light amber of which only 2% (including the 15%) may be darker than amber.



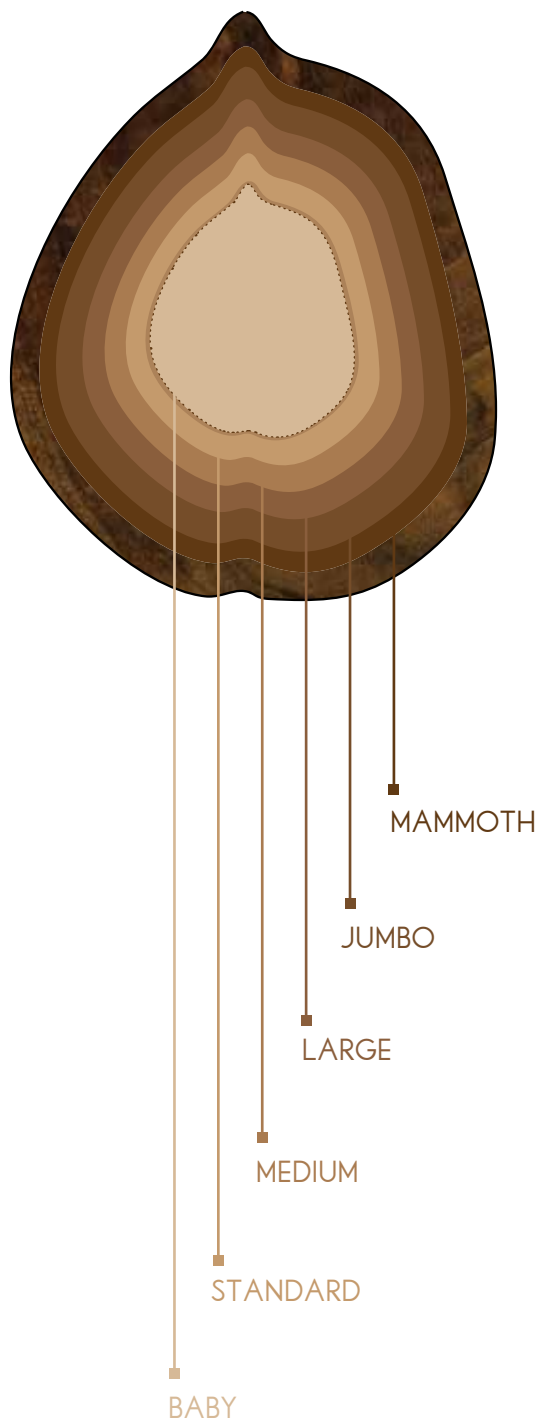
AMBER No more than 10% shall be darker than amber.

Walnut Color photos provided by the California Walnut Commission.



IN-SHELL SIZES

CALIFORNIA PREMIUM SHELLLED WALNUTS COME
IN A VARIETY OF SIZES.



MAMMOTH

Mammoth size means walnuts of which not over 12 percent, by count, pass through a round opening $96/64$ inches in diameter.

JUMBO

Jumbo size means walnuts of which not over 12 percent, by count, pass through a round opening $80/64$ inches in diameter.

LARGE

Large size means walnuts of which not over 12 percent, by count, pass through a round opening $77/64$ inches in diameter; except that for walnuts of the Eureka variety and type, such limiting dimension as to diameter shall be $76/64$ inches.

MEDIUM

Medium size means walnuts of which at least 88 percent, by count, pass through a round opening $77/64$ inches in diameter, and of which not over 12 percent, by count, pass through a round opening $73/64$ inches in diameter.

STANDARD

Standard size means walnuts of which not over 12 percent, by count, pass through a round opening $73/64$ inches in diameter.

BABY

Baby size means walnuts of which at least 88 percent, by count, pass through a round opening $74/64$ inches in diameter, and of which not over 10 percent, by count, pass through a round opening $60/64$ inch in diameter.



KERNEL SIZES

BELOW ARE OUR DIFFERENT DESCRIPTIONS OF KERNEL SIZES.



WALNUT HALVES

Description: 7/8 inch 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 (Halves and Pieces)

Description: 20% or more of lot, by weight, are half kernels (7/8 inch 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 MEDIUM PIECES

Although not covered in USDA Standards, Medium Pieces are a common size classification used in the California walnut industry. No less than 98% may pass through a 32/64 inch (12.7 mm) screen. No more than 3% may pass through 16/64 inch (6.35 mm) screen. No more than 1% may pass through 8/64 inch (3.18 mm) screen.



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 MEAL DOUBLE DICED

The smallest form of the California walnut comes in various consistencies ranging from a coarse meal to a fine powder. Use walnut meal to dust cakes, integrate into dough and batter and for walnut compounds. Finely ground walnuts are incorporated into pastas, added to fillings, and used as a thickening agent in sauces.

PACKAGING

California walnuts are produced in a wide variety of sizes, color grades and combinations of sizes and colors to meet the specifications of any industrial formulation. Commercial product meets the same high standards of quality as those sold directly to the consumer, as a general rule, pieces and halves are available in 25 lb. (11.25 kg) corrugated boxes with or without polylined bags. Smaller kernel sizes are usually available in 30 lb. (13.25kg) boxes. In-shell walnuts are packed in 55 lb. (25kg) sacks. Sacks are labeled with the Pearl Crop logo.

STORAGE

Store walnuts in low moisture, (55 to 65 percent relative humidity), and low temperature 32-38 degrees F (0-3.3 degrees C) conditions. To ensure maximum shelf life and freshness, keep walnuts in an odor free environment. Walnuts keep well in refrigerated conditions, away from excessive heat, moisture and light.



FOR MORE INFORMATION

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