

Product Specification: Shelled Brazil Nuts (Whole).



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| Product Title | Shelled Brazil Nuts (Whole). |
| Product Description | 100% Shelled Brazil nuts (Bertholletia excelsa). |
| Supplier Name | White Lion Nuts SAC |
| Website | www.whitelionfoods.com |
| Telephone Number | (51) 987 393 772 |
| Email Address | info@whitelionfoods.com ; byron@whitelionfoods.com |
| Country of Origin | Peru. |
| Intended Use | Product is intended for consumption. |
| Sizes | Midget & Medium Sizes. |
| Net Weight | 20 Kg per Carton. |
| Weight Shortage | Less than 1%. |
| Packing | Vacuum packed bag inside 20 Kg cartons. |
| Labelling | Label on carton box: from supplier & client. |
| Shipping | 20 or 40 foot Container. |

Shelf-life

Shelf-life from date of production: 18 Months.

**Please note the product will be safe to use for the duration of the shelf-life after opening, providing they have been stored correctly.*

Recommended Storage Criteria

All our products are designed for ambient storage.

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| Cool Store | 6-10C |
| Ambient | Max 25C |
| Away From Direct Sunlight | YES |

Physical Analysis

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| Major Defects | < 5% by weight. |
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Major Defects Include:

Insect Damaged: Visible damage or contamination caused by insects, mites, rodents or other animal pests, including the presence of dead insects and/or mites and their debris or excreta.

Mould Damaged: Mould filaments visible to the naked eye, either inside or outside of the kernel.

Decay: Significant decomposition caused by the action of microorganisms or other biological processes.

Scorched centre: dark brown centre in the middle of the nut.

Adhering shell attached to the kernel.

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| Minor Defects | < 10% by weight. |
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Minor Defects Include:

Fat Diffusion: translucent or watery around the complete circumference of a nut when cut in halves.

Dirty: dust and fat adhered to the surface.

Rancid: Pungent smell and flavour caused by oxidation of FFA.

Discolouration: Significant and widespread change of the typical colour when it penetrates the nut more than 1.5mm.

Chipped: or scarred kernel with less than ¼ of the whole kernel missing, or more than ¼ of the diameter affected.

Broken: kernel with more than ¼ of the kernel missing.

Pieces: kernel fragment that represent ¼ of the kernel or less.

Shrivelling: rough texture or abnormally wrinkled in more than 25 % of the kernel.

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| Shell pieces and foreign matters | 1 Piece per carton maximum. |
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Chemical Analysis

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| Moisture | Max 4.5% |
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| Aflatoxin | Below 15.0 µg/kg. |
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| Pesticides | No pesticides are applied on brazil nuts. |
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Organoleptic Specifications

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| Appearance & Colour | Typically light brown colour, partially covered by brown skin with creamy coloured nut inside. |
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| Flavour & Aroma | Odour and flavour typical to the brazil nut with no off taints and odours. |
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| Texture | Crisp and firm, not pliable or leathery. |
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