

ZAM ZAM ACTIV SRL	Food safety management system	Cod: F 3.6.1-03
	<i>WALNUT KERNEL SPECIFICATIONS. Crop 2021</i>	Ed. 2 Page: 1/ 3 Rev. 2 16.09.2021

WALNUT KERNEL SPECIFICATIONS (LIGHT HALVES) ORGANIC

DESCRIPTION	<ul style="list-style-type: none"> Product description: walnut kernel, divided into two more or less equal and intact parts, light in color; “Halves” are kernels where 7/8 or more of the kernels must be intact and retain their characteristic shape; A batch of "walnut kernels (halves) <i>organic</i>" means a batch in which at least 75% of the batch is halves, the remaining amount is large pieces Trade name: walnut kernels (halves) <i>ORGANIC</i> Country of origin: MOLDOVA Technological process: collection, cleaning from impurities and sorting from major defects, drying, calibration, mechanical splitting, optical / manual sorting, packaging Purpose: intended for direct consumption or mixing with other products for direct consumption without further processing Composition: 100% walnut 																																
SPECIFICATIONS	<ul style="list-style-type: none"> Uniformity: The contents of each package must be uniform and contain only walnut kernels of the same origin, quality, size (if sized) and variety (if indicated) Processing: mechanical and manual Appearance: The kernel is normally developed, without excessive external moisture, clean, uniform in color Smell and taste: Inherent in the kernel of a walnut, not rancid, without any foreign smell and / or taste Color: light, not less than 90% 																																
PHYSICAL PARAMETERS	<p>Dimension:</p> <table border="1"> <thead> <tr> <th rowspan="2"></th> <th rowspan="2">Size (mm)</th> <th colspan="2">Deviation</th> </tr> <tr> <th>up to 12% <29</th> <th>Not less than 70%> 32</th> </tr> </thead> <tbody> <tr> <td rowspan="2">Premium product</td> <td>29-32</td> <td>≥29</td> <td><32</td> </tr> <tr> <td>32-39</td> <td>≥32</td> <td><39</td> </tr> <tr> <td rowspan="2">Industrial product</td> <td>24-29</td> <td>≥24</td> <td><29</td> </tr> <tr> <td>40</td> <td colspan="2">≥40</td> </tr> <tr> <td>Mix</td> <td colspan="3">Different calibration</td> </tr> </tbody> </table> <table border="1"> <thead> <tr> <th>Permitted defects</th> <th>Tolerances allowed, percentage of defective product by weight</th> </tr> </thead> <tbody> <tr> <td>a) Tolerances for a product that does not meet the minimum requirements, of which not more than:</td> <td>4-8 %</td> </tr> <tr> <td> moldy kernels;</td> <td>0</td> </tr> <tr> <td> rancid kernels, kernels with a foreign smell or taste</td> <td>0</td> </tr> </tbody> </table>		Size (mm)	Deviation		up to 12% <29	Not less than 70%> 32	Premium product	29-32	≥29	<32	32-39	≥32	<39	Industrial product	24-29	≥24	<29	40	≥40		Mix	Different calibration			Permitted defects	Tolerances allowed, percentage of defective product by weight	a) Tolerances for a product that does not meet the minimum requirements, of which not more than:	4-8 %	moldy kernels;	0	rancid kernels, kernels with a foreign smell or taste	0
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CHEMICAL PARAMETERS	<ul style="list-style-type: none"> - Humidity: no more than 5% - Preservatives: N / A * (not applicable) - Aflatoxins: B1 max. 2.0 (ppb) µg / kg B1 + B2 + G1 + G2 max. 4.0 (ppb) µg / kg - Heavy metals: <ul style="list-style-type: none"> Cd max. 0.05 mg / kg Pb max. 0.1 mg / kg - Peroxide value: Max 2 mVal / kg - Pesticide residues: not applicable - Radioactivity: Cs-200 Bq/kg ; Sr-100 Bq/kg - Allergens: potentially allergenic product - Free Fatty Acids (FFA)- max. 4,0 mg KOH/g 																		
MICROBIOLOGICAL PARAMETERS	<ul style="list-style-type: none"> - Salmonella: not allowed in 25g - Escherichia coli. < 10 cfu / g - Total coliforms: < 100 CFU / g - Mold and yeast: ≤ 10³ CFU / g 																		
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PACKAGING	<ul style="list-style-type: none"> - Direct contact: bags (made of polyethylene) with a capacity of 5 kg and 10 kg, respectively - Indirect contact: boxes (cardboard) with a capacity of 10 kg 																		

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LABELING	<ul style="list-style-type: none"> - Manufacturer - Net weight - Manufacturing date - Series - View - Validity - Status
GENERAL INFORMATION	<ul style="list-style-type: none"> - Harvesting period: September - November - Processing period: October - May - Place of collection of raw materials: own gardens of the company
STORAGE	<ul style="list-style-type: none"> - Temperature: 8-10 ° C - Humidity: no more than 70% - Validity: 12 months - Stored in dry, clean ventilated rooms that do not have any foreign smell and are not infested with pests
PRODUCT	<ul style="list-style-type: none"> - ORGANIC - Without GMO - Not processed by ionizing radiation - Suitable for vegetarians
REGULATIONS	<ul style="list-style-type: none"> • GOST 16833-2014 (UNECE STANDARD DDP-02: 2017) INTERSTATE STANDARD WALNUT KERNEL Specifications • DSTU ISO 22000: 2007 (ISO 22000: 2005, IDT "Food safety management systems. Requirements for any food chain organizations" • DSTU UNECE DDR-02 concerning marketing and commercial quality control. Walnut kernels