























Product Quality Specification LQP/2022

Description	Walnut Kernels (Juglans Regia)	
	Organic Light Quarters and Pieces / Mix (OLQP)	
	Balance: quarters and pieces, varying from light to light brown	
	(unbleached) with fresh consistency without any off flavor or	
	foreign taste like rancid.	
Certification	CERES GmbH Germany, MD-BIO-140	
Product Origin	Republic of Moldova – MD	
Physical Standards	HGO 174 dd.02.03.2009, which is made in accordance with	
	UNECE STANDARD DDP-02 concerning the marketing and	
	commercial quality control of Walnut kernels	
Production Standards	Council Regulation (EC) 834/2007 by 28.06.2007 on organic	
	production and labeling of organic products and repealing	
	Regulation (EEC) Nr. 2092/91	
	Product is Vegan and it is raw natural product	

Analytical Specification

Light Quarters	50-70%
Light Pieces 8-12mm	30-50%
Pieces smaller than 8mm	<5%
Rotten kernels	<0,5%
Mouldy kernels	<0,2%
Dead pests/Webs	1 unit/25kg
Insect Damage %	Max 1 piece in 200gr
Rancid	<1%
Foreign matters of vegetal origin (small pieces and membrans)	<0,1%
Shell fragments	<0,02%
Kernels darker in color	< 5%

Metal Detection Limits:

Fe - 1,2 - 1,5 mm; NFe - 2,2 mm; SS - 3,04 - 3,5mm

























A.C	4 1
Aflatoxins (Sum of B1, B2m G1 and G2)	< 4 ppb
Aflatoxin B1	<2ppb
Humidity	<5.00%
Water activity / AW	<0,68 %
Peroxide value (mA 02/kg)	<3.0
Free Faty Acids – FFA	<1.00%
Radioactivity	<10Bq/kg
Copper	No more than 15mg/kg
Zinc	No more than 100 mg/kg
Lead	No more than 0,5 mg/kg
Cadmium	No more than 0,10 mg/kg
Mercury	No more than 0,05 mg/kg
Arsenic	No more than 0,3 mg/kg
Cesium - 137	No more than 200Bq/kg
Residues of pesticides:	Pesticides residues <0.01 mg / kg
_	taking into account the analytical variation limit and processing
	factors, as long as other food law regulations do not provide stricter
	regulations.
	In case of detection of non-authorized substances – a cording to art.
	28 of regulation (EU) 2018/848 – written evidence based on a
	thorough research on the cause is available, in order to confirm
	conformity with regulation (EU) 2018/848 along the process chain.

According to BNN-orientation-values are valid with consideration of 50 percent analytical variation limit. www.n-bnn.de, and EC 1881/2006.

Microbiological standards

(In accordance with GD Republic of Moldova Nr.221 by 16.03.2009, harmonized with EU Commission Regulation EC 2073/2005 and 1441/2007)

Total count of aerob germs: germs:	<10 5 CFU/g
Escherichia Coli	<10 CFU/g
Enterobakteriacea	<10 3 CFU/g
Moulds:	<10 4 CFU/g
Salmonellas in 125gr	Not detectable
Orientation values acc. DGHM:	Orientated according to guideline values of the
	German society for hygiene and microbiology
	(DGHM). http://www.dghm.org























Manufacturing information

After the harvest the walnuts are dried at max. temperature of 39 °C, then they are cracked by hand or by machine and sorted by laser sorting machine and additionally twice by hand.

Before packaging the nuts are being checked by metal detectors		
Heating >39°C:	no	
Composition (in descending order):	WALNUT pieces* (100,00%),	
*=organic cultivation,	**= biodynamic cultivation	
After the detection of metals, the walnut kernels are	EU Regulation 1935/2004 and EU	
packed according to the provisions stipulated in the:	10/2011	
For the packaging of walnut kernels, materials are used		
according to the provisions stipulated in the EU	EU 752/2017	
Regulation on the migration of packaging:		

Product labelling and storage

Best Before	12 months Shelf life
GMO	The organic walnut kernels – processed and exported by Nova Nut SRL do not contain GMO
	Goods are in conformity with the Regulations EU 1829/2003 and 1830/2003
Storage	Keep in a dry place at a relative humidity of 60-65%, controlled air temperature of
conditions	+4 C/ +8C























Allergens Enclosure: Allergen Info (EU) Nr.1169/2011 Not measurable very small contamination s caused by wind / air

circulation

should not be

named.

Allergen present as an Ingredient in the supplied product		
01. Gluten containing cereals (d. h. wheat, rye, barley, oats, spelt, kamut or crossbreedings) as well as their manufactured	not present	
products; 02. Shellfish and crustaceans and their manufactured products; 03. Eggs and their manufactured products; 04. Fish and their manufactured products; 05. Peanut and their manufactured products; 06. Soy and their manufactured products; 07. Milk and their manufactured products (including lactose);	not present not present not present not present not present not present	
08. Nuts, f. e. almonds (Amygdalus communis L.), hazelnut (Corylus avellana), Walnut, (Juglans regia), Cashew nut	Present in the receipt	

(Anacardium occidentale), pecan nut, (Carya illinoiesis (Wangenh.) K. Koch), brazil nut (Bertholletia excelsa), pistachios (Pistacia vera), macadamia nut and Queensland nut (Macadamia ternifolia) and their manufactured products;

not present 09. Celery and its manufactured products; not present 10. Mustard and its manufactured products; not present

11. Sesame and manufactured products;

12. Sulphur dioxide and sulphite at a concentration of more than 10mg/kg or 10mg/l indicated as SO;

13. Others;

14. Lupine and its manufactured;

15. Molluscs and their manufactured products;

not present

not present not present

Nutritional Features: (per 100g) naturally varying!

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Principle	Nutrient Value	Percentage of RDA
Energy	685 Kcal/100g	32,7%
Carbohydrates:	10,60 g	6%
Sugar	6,70 g	1.2%
Salt:	0,01 g	0,001%
Protein	17,00 g	27%
Total Fat:	62,50 g	65.3%
Saturated fatty	6,40 g	5.7%
Cholesterol	0.0 mg	0%
Dietary Fiber	6,10 g	18%
Vitamins		
Niacin	1.125 mg	7%
Pantothenic acid	0.570 mg	11%
Folates	98 μg	24%
Pyridoxine	0.537 mg	41%
Riboflavin	0.150 mg	11.5%
Thiamin	0.341 mg	28%
Vitamin A	20 IU	0.5%
Vitamin C	1.3 mg	2%
Vitamin E	20.83 mg	1.39%





















Vitamin K	27~	20/
	2.7 μg	2%
Electrolytes		
Sodium	2 mg	0%
Potassium	441 mg	9%
Minerals		
Calcium	98 mg	10%
Copper	1.5 mg	1.67%
Iron	2.9 mg	36%
Magnesium	158 mg	39.5%
Manganese	3.4 mg	1.48%
Phosphorus	346 mg	49%
Selenium	4.9 μg	9%
Zinc	3.09 mg	28%
Phito - nutrients		
Carotene- ß	12 μg	
Crypto-xanthin-ß	0 μg	
Lutein-zeaxanthin	9 μg	

NOTE: In case of vacuum packaging of 5 kg pp bags, the accepted tolerance of bags which sucks air up to 7% out of the volume.

Dr. Ion Cuhal August, 01 2022