PRODUCT SHEET · EXPORT EDITION

Inshell Walnuts

"Worth Cracking Open"

CHILE | USA | CHINA | ARGENTINA | TÜRKIYE

CEVSAN

CEVIS

INSHELL RANGE · OVERVIEW

Whole Walnuts, Carefully Selected.

Gazelli Grup sources well-dried, clean inshell walnuts that are free from excessive defects and damage, packed under controlled sanitary conditions. Each container is calibrated, colour-graded, and certified before it leaves the facility.

Six size grades — from **Baby (25.4 mm)** to **Mammoth (34.8+ mm)** — meet the requirements of every client, from premium retail packers to industrial processors.

100% walnut. GMO-free. Vegan and vegetarian compatible. Single-product processing line, with no risk of cross-contamination from other allergens.



6	25 kg	12 Mo.	8.5%	654
SIZE GRADES (BABY → MAMMOTH)	POLYPROPYLENE BAG (MAX)	SHELF LIFE (AT 8–15°C)	MAX. MOISTURE (AVERAGE)	KCAL / 100 G

VARIETIES

Six Cultivars in Our Programme

NO. 01	NO. 02	NO. 03	NO. 04	NO. 05	NO. 06
Chandler	Serr	Tulare	Howard	Xin 2	Type 185

CALIBRATION

Six Size Grades

Every shipment is graded by shell diameter using calibrated screens. Custom percentages of any size combination can be packed on request.



Baby

*25.4 – 29.21*MM



Medium

*29.21 – 30.48*MM



Large

*30.48 – 31.75*MM



Jumbo

*31.75 – 33.90*MM



Super Jumbo

*33.90 – 34.80*MM



Mammoth

*34.80*MM+

COLOUR GRADING

Standard Kernel Colour Classifications

Once cracked, the kernel inside is graded against the recognised five-tier industry colour reference — from Extra Light to Yellow.



GRADE I

Extra Light



GRADE II

Light



GRADE III

Light Amber



GRADE IV

Amber



GRADE V

Yellow

EXTERNAL DEFECTS · TOLERANCE

Defect Tolerance

DEFECT TYPE	CAT. EXTRA	CAT. I	CAT. II
Open shell	7%	10%	15%
Slight stains	7%	9%	12%
IMPERFECT / CRACKED / BROKEN / SPLIT			
Combined limit	7%	8%	10%
Serious stains	5%	7%	8%
Adhering hull	3%	5%	6%
MAX. EXTERNAL DEFECTS	10%	10%	15%

COLOURS · TOLERANCE

Colour Mix

COLOUR CLASS	CAT. EXTRA	CAT. I	CAT. II
Extra Light + Light	≥ 50%	≥ 30%	≥ 20%
Yellow	≤ 10%	≤ 20%	≤ 40%
Amber	≤ 10%	≤ 20%	≤ 30%

INTERNAL QUALITY LIMITS

INTERNAL DEFECT	MAX.
Mild dry	10%
Fungus / dry	6%
Damaged by pest	5%
Rancidity	2%
Mold	1%
TOTAL INTERNAL DEFECTS	10%

NUTRITIONAL PROFILE

Per 100 g Serving

654	15.2 g	65.2 g
KCAL	PROTEIN	TOTAL FAT

MACRONUTRIENT	AMOUNT
Saturated fat	6.1 g
Monounsaturated fat	8.9 g
Polyunsaturated fat	47.2 g
Trans fatty acids	0 g
Available carbohydrate	13.7 g
Cholesterol	0 mg
Sodium	0 mg

FOOD SAFETY · MICROBIOLOGICAL LIMITS

Tested. Verified. Documented.

PARAMETER	LIMIT
Mould & yeasts	≤ 1 000 cfu/g
E. coli	≤ 500 cfu/g
Salmonella spp.	Absent / 50 g
Listeria m.	Absent / 50 g
Aflatoxins (total)	≤ 4 ppb
Aflatoxins B_1	≤ 2 ppb

CHEMICAL PARAMETERS

PARAMETER	LIMIT
Humidity	≤ 5%
Peroxide value	< 1.5 meq/kg
Pesticide residues	Per destination spec.

QUALITY & COMPLIANCE

Certifications & Assurances

✓

GMO-Free

No genetically modified organisms in the supply chain.

V

Vegan & Vegetarian

Suitable for all plant-based diets and certifications.

N

Single-Allergen Line

100% walnut. Zero cross-contamination from other nuts.

★

Full Traceability

Lot · variety · origin · crop · CSG · packing batch.

PACKAGING & LOGISTICS

Storage and Shipping

I

Primary Packaging

Polypropylene bags in **10 kg, 20 kg and 25 kg** formats. Branded with full lot and origin labelling.

II

Secondary & Pallets

Stacked on standard pallets, strap-secured for sea freight. Custom configurations on request.

III

Storage Conditions

Cool **(8–15°C)**, dry **(50–70% RH)**, ventilated. 12-month shelf life when conditions are met.

Worth *Cracking* Open

From the orchard to the shipping container, every Gazelli inshell walnut carries the same promise — calibrated, colour-graded, and certified.

"Worth Cracking Open."

GAZELLI GRUP

Turhan Cemal Beriker Blvd., Zeytinli Mah. 681/2, Seyhan — Adana / TÜRKİYE

www.gazelligrup.com