

# California Walnuts

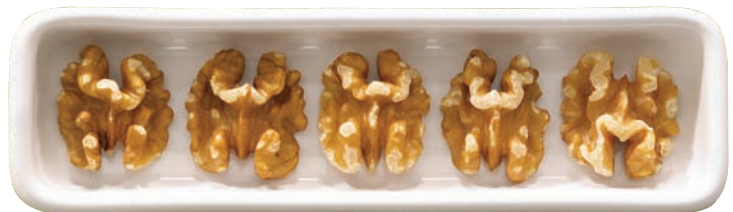
## WALNUT INFORMATION



### COMMITMENT TO QUALITY

THE CALIFORNIA WALNUT COMMISSION IS DEEPLY COMMITTED TO ENSURING THAT ITS WALNUTS ARE CONSISTENTLY OF THE HIGHEST QUALITY, EXCELLING IN BOTH TASTE AND APPEARANCE, THROUGH ADVANCED GROWING AND HANDLING STANDARDS.

- Significant variance in global growing standards has resulted in disparity in the quality of walnuts imported into Canada. Unlike some walnuts grown elsewhere, California walnuts are known for their superior quality and taste.



- All California walnuts must meet or exceed the standards set by the California Walnut Board and the United States Department of Agriculture (USDA). Enforced by the Dried Fruit and Tree Nut Association of California, they ensure that California walnuts are truly the world's finest.
- As a result of numerous marketing efforts, consumers are being encouraged to look for the Product of California/USA designation on the label when purchasing walnuts to ensure the best in taste and freshness.



### PREMIUM QUALITY – GREAT TASTE

California's mild climate and deep fertile soils provide the ideal growing conditions for the world's premium walnuts. Harvested at their peak, California walnuts are carefully sorted, cleaned, dried and prepared for shipping.

In contrast to product originating elsewhere, California walnuts are:

- large, plump, tan in colour and have a mild, sweet taste
- stored in-shell under controlled temperatures for optimal shelf life
- shipped upon demand and only cracked when ordered for the shelled market

In addition to their superior flavour, California walnuts are naturally packed with many nutrients and provide appetite satisfaction.

# SELECTION & STORAGE

## SELECTION

When buying walnuts in the shell, choose those free of cracks or holes. Shelled walnuts should be plump, meaty and crisp; shrivelled nutmeats mean the nuts have passed their prime.

## STORAGE

Walnuts in the shell can be stored in a cool, dry place up to three months. Shelled nutmeats, when refrigerated and tightly covered, last up to six months. They can be kept frozen up to a year.



For more information visit [www.walnutinfo.com](http://www.walnutinfo.com)



call 1-800-743-6282 or email: [walnutinfo@fayeclack.com](mailto:walnutinfo@fayeclack.com)

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## HARVESTING AND PROCESSING CALIFORNIA WALNUTS

### 1. GROWING:

- A sapling is planted.
- It takes five to seven years for it to grow into an adult tree suitable for harvesting.
- Constant attention is paid to pruning and irrigation.
- A walnut tree can bear fruit for a hundred years.

**2. HARVESTING:** the walnut harvest begins in late August, when the swollen hulls (the greenish outer covering) start to split, and continues until late November.

- The orchard floor is dragged clean of twigs, rocks and other orchard debris.
- A tree shaker is used to shake the trees to allow the walnuts to fall to the ground.
- Walnuts are then gathered up by a mechanical harvester.

**3. WASHING:** pre-cleaners are used to clean the walnuts so they are ready for hulling.

**4. HULLING:** a hulling machine extracts the nut in-shell from its hull.

**5. DRYING:** after being washed and hulled, the walnuts are mechanically air-dried to the optimum eight per cent moisture level to preserve quality.

**6. TRANSPORTATION:** from the orchards, hulled walnuts are trucked to nearby packing plants.

**7. GRADING:** walnuts are sorted by in-shell and shelled walnuts, as well as by colour. They are screened into different sizes.

**8. STORAGE:** all the walnuts are stored in a silo before being shelled. They are stored in optimum temperature and humidity conditions away from the outside air.

### 9. PROCESSING:

- Walnuts with desirable traits are selected for the in-shell market. The walnut is cleaned, dried and readied for markets around the world where holiday cracking of walnuts is an age-old tradition. In-shell walnuts are classified as “jumbo,” “large,” “medium” or “baby” according to USDA standards.
- Walnuts for both consumer and industrial use are removed from storage as needed and sent to a shelling sector where they are mechanically cracked.
- Next, the shelled walnuts are screened, separating kernels into a series of sizes. Kernels are then air-separated to remove shell fragments.
- The shelled walnuts are hand-inspected to meet USDA standards.
- They are packaged in cartons or bags for shipping.