**Product Specifications**

*Last Updated: 2025-04-14*

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| **Product** | **Moisture** | **Impurities** | **Defect Rate** | **Packaging** | **Storage** | **Certifications** |
| **Walnut (In-shell)** | ≤5% | ≤0.05% shells | ≤5% (broken/mold) | 12.5kg vacuum bags in cartons; customizable | Cool (15-25°C), dry, ventilated | BRCGS A Grade , USDA/EC/JAS Organic , SGS |
| **Walnut Kernel** | ≤5% | Not allowed | ≤0.5% mold [9], ≤2% free fatty acids | 12.5kg vacuum-sealed cartons | Refrigerated (4-8°C recommended) | INC member , BRCGS A级 |
| **Pumpkin Seed (In-shell)** | ≤10% | ≤0.3% | ≤3% broken | 25kg/50kg PP bags; vacuum options | Dry (<60% RH), ≤25°C | HACCP, BRC |
| **Pumpkin Seed Kernel** | ≤7.5% | ≤0.3% | ≤3% broken | 25kg kraft paper/vacuum bags | 2-year shelf life in anti-pest storage | BRC, Halal |
| **Macadamia Nut** | ≤5% | ≤1% foreign matter | ≤5% unopened shells | 20kg cartons with food-grade liners | 15-25°C in vacuum packs | HACCP |
| **Sunflower Seed** | ≤8% | ≤0.1% | ≤5% shriveled | 25kg woven poly bags | Avoid light exposure | China CIQ standards |
| **Sunflower Seed Kernel** | ≤7% | Not allowed | ≤2% discolored | 10-12kg retail cartons | Airtight containers | BRC |

**Key Technical Notes:**

1. **Quality Control Parameters**:

* *Moisture*: Critical for shelf stability, measured via HACCP methods
* *Defects*: Includes mold, insect damage, and mechanical imperfections
* *Packaging*: Vacuum sealing extends shelf life by 30-50% compared to standard packaging

1. **Storage Guidelines**:

* Optimal conditions: 4-8°C temperature, 50-60% RH
* Shelf life: 12-24 months for vacuum-packed products

1. **Certification Highlights**:

* **BRCGS AA Grade**: Achieved through annual audits covering food safety protocols
* **Organic Certifications**: Includes USDA/NOP, EU 834/2007, and HALA standards
* **HACCP**: Validated through CCP monitoring at 5 production stages