**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