

USDA TABLE 3

TOLERANCE FOR SIZE

| SIZE CLASSIFICATION | SMALLER THAN 3/4 HALVES | WILL NOT PASS THROUGH 24/64" ROUND HOLE | PASS THROUGH 24/64" ROUND HOLE | PASS THROUGH 16/64" ROUND HOLE | PASS THROUGH 8/64" ROUND HOLE |
|---------------------|-------------------------|---|--------------------------------|--------------------------------|-------------------------------|
| HALVES | 5% | — | — | 1% (included in 5%) | — |
| PIECES AND HALVES* | — | — | 18% | 3% (included in 18%) | 1% (included in 3%) |
| PIECES | — | — | 25% | 5% (included in 25%) | 1% (included in 5%) |
| SMALL PIECES** | — | 10% | — | — | 2% |

* No part of any tolerance shall be used to reduce the percentage of halves required or specified in a lot of "pieces and halves."

** The tolerance of 10% and 2% for "small pieces" classification shall apply, respectively, to any smaller maximum or any larger minimum sizes specified.

NOTE: The industry standard of 6/64 is tighter than the USDA standard of 8/64.

WALNUT HALVES

Use walnut halves in products that best demonstrate its natural shape and visual appearance. Applications include trail mixes, confectionary, garnishing and decorating baked goods, and whole nut snack mixes.

LARGE PIECES

Use larger walnut pieces in applications where a large nut pieces are desired for texture and appearance. Typical applications include trail mixes, energy bars, frozen dairy inclusions and baked good toppings.

MEDIUM PIECES

Use medium walnut pieces in products where equal flavor and texture is needed throughout the product. Baking mixes, pizza toppings, chocolate based candy bars.

SMALL PIECES

Use small pieces in seasoning blends, baking mixes, breading mixes and frozen dairy toppings. Small pieces work especially well in premixed bakery blends because the small size allows for even distribution throughout the entire mix allowing the nut flavor and texture to come through with every bite.

WALNUT MEAL

Walnut meal can be used to thicken soups and sauces, replace gluten containing flour, reduce carbohydrate content, increase fiber and help create richer textures. Meal can also be used in seasoning blends and breading mixes.

USDA STANDARD SIZES FOR SHELLLED WALNUTS

(See visual examples and USDA Table 3 on the following page)

WALNUT HALVES
Example # 1

Description: 7/8 or more of the kernel is intact. 85% or more of lot, by weight, are half kernels with the remainder three-fourths half kernels.

USDA Size Tolerances: No more than 5% smaller than three-fourths halves of which no more than 1% may pass through 16/64" (6.35 mm) round screen hole.

WALNUT PIECES AND HALVES
(Halves and Pieces) *Examples #'s 2 & 3*

Description: 20% or more of lot, by weight, are half kernels (7/8 or more of the kernel is intact).

USDA Size Tolerances: No more than 18% shall pass through 24/64" (9.53 mm) round hole of which no more than 3% may pass through 16/64" (6.35 mm) and of 3% no more than 1% may pass through 8/64" (3.18 mm) round screen hole.

WALNUT PIECES
Examples #'s 4, 5, 6, & 7

Description: Portions of kernels in lot cannot pass through 24/64" (9.53 mm) round openings.

USDA Size Tolerances: No more than 25% shall pass through 24/64" (9.53 mm) round hole of which no more than 5% may pass through 16/64" (6.35 mm) and of 5% no more than 1% may pass through 8/64" (3.18 mm) round hole included in the 5%.

WALNUT SMALL PIECES
Example #'s 11 & 12

Description: Portions of kernels in lot pass through 24/64" (9.53 mm) round openings but cannot pass through 8/64" (3.18 mm) round openings.

USDA Size Tolerances: 10% will not pass through 24/64" (9.53 mm) round hole and 2% pass through 8/64" (3.18 mm) round hole.