CHARTS AND INFORMATION

SIZE & COLOR

LIGHT

AMBER
WALNUT SIZES
California shelled walnuts are available in a variety of sizes and colors. Descriptions and size tolerances are based on the USDA Standards for Grades of Shelled Walnuts. These are highlighted in yellow text. Also included are some size categories commonly used in the industry and these are highlighted with orange text. Screen sizes are for reference only. Consult your California walnut supplier for exact specifications.

HALVES
Description: Lot consists of 85% or more by weight of half kernels, with the remainder three-fourths of a half kernel.
USDA Size Tolerances: No more than 1% may pass through a 16/64 inch (6.35 mm) screen. No more than 3% may pass through a 4/64 inch (1.59 mm) screen. No more than 5% may pass through an 8/64 inch (3.18 mm) screen.

PIECES AND HALVES
Description: Lot consists of kernel portions that cannot pass through a 24/64 inch (9.53 mm) screen, but cannot pass through a 16/64 inch (6.35 mm) screen. No more than 5% may pass through a 20/64 inch (8.12 mm) screen. No more than 10% may pass through a 16/64 inch (6.35 mm) screen.
USDA Size Tolerances: No more than 10% shall pass through a 24/64 inch (9.53 mm) screen. No more than 25% shall pass through a 20/64 inch (8.12 mm) screen. No more than 5% shall be smaller than three-fourths of a half kernel.

SMALL PIECES
Description: Lot consists of kernel portions that cannot pass through a 24/64 inch (9.53 mm) screen, but cannot pass through a 16/64 inch (6.35 mm) screen. No more than 10% may pass through a 16/64 inch (6.35 mm) screen. No more than 2% pass of the 10% may pass through an 8/64 inch (3.18 mm) screen.
USDA Size Tolerances: No more than 10% will not pass through a 24/64 inch (9.53 mm) screen. No more than 2% of the 10% may pass through a 16/64 inch (6.35 mm) screen. No more than 5% may pass through an 8/64 inch (3.18 mm) screen.

MEAL/DUPLICATE
The smallest form of the California walnut (Double Diced), comes in various consistencies ranging from a coarse meal to a fine powder. Walnut meal is used to dust cakes, integrate into dough and batter and for thickening compounds. Finely ground walnuts can be incorporated into pastas, added to fillings, and used as a thickening agent in sauces. Refer to Example 15.

WALNUT COLORS
California walnuts may be color sorted to meet specific product needs. The walnut spectrum chart (for comparison only) illustrates the wide range of color classifications available.

TABLE 1 (USDA STANDARDS)

<table>
<thead>
<tr>
<th>Color Classification</th>
<th>SQUARE HOLE</th>
<th>ROUND HOLE</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Pass Through</td>
<td>Pass Through</td>
</tr>
<tr>
<td></td>
<td>% of weight</td>
<td>'/4 hole'</td>
</tr>
<tr>
<td>Extra Light</td>
<td>90%</td>
<td>85%</td>
</tr>
<tr>
<td>Light</td>
<td>85%</td>
<td>80%</td>
</tr>
<tr>
<td>Light Amber</td>
<td>82%</td>
<td>77%</td>
</tr>
<tr>
<td>Amber</td>
<td>78%</td>
<td>73%</td>
</tr>
<tr>
<td>Red</td>
<td>75%</td>
<td>70%</td>
</tr>
</tbody>
</table>

Note: The industry standard of 6 1/4 32nds (8.12 mm) and 6 1/64 inch (2.44 mm) correlation is used to define shifts in color and size tolerances. These are shown as orange boxes in the charts. Small shifts in color and size can be accommodated by using additional specifications. This is especially important for large orders. Consult your California walnut supplier for exact specifications.


The official color chart is available from DFA. 710 Striker Avenue, Sacramento, CA 95834-1112 Tel: 916-561-5900 Fax: 916-561-5906 www.dfaofcalifornia.com