



# CALIFORNIA WALNUTS QUALITY STANDARDS GUIDELINES

The Grades & Standards Committee is committed to evaluating and implementing new ways to improve and clearly define minimum grade, quality and size specifications with the intent of increasing value for the marketplace and walnut growers across the state.

In order to deliver premium quality California walnuts with sufficient shelf-life, we've established recommendations for best practices for transportation and storage, in addition to higher quality standards that include recommended maximum Peroxide Value (PV), Free Fatty Acid (FFA), and further define color combo categories and color grading as per below.

## California Walnuts Minimum Quality

**Color (limited % amber to 5% aligning with current US #1 Grade specifications):**

***Combo:***

***Premium:*** minimum 60% light, no more than 5% amber of which no more than 2% black

***Standard:*** minimum 40% light, no more than 5% amber of which no more than 2% black

***Recommend California Walnut "straight amber" packs not be shipped as US #1 Grade***

***Recommended color grading:*** handlers to utilize DFA/USDA color charts and incorporate automated, visual grading machine in order to remove subjectivity. Kernel color grades, standards and classifications are best measured objectively via color grading machine.

**Chemical:**

***PV:*** maximum 2.5 meq/kg

***FFA:*** maximum 1.25%

***Recommended sampling / testing:*** to be conducted within a 30-day timeframe of shipping.

**Transportation/Shipping recommendation:** walnut shipments to be refrigerated during transportation between June and September.

**Storage recommendation:** walnuts to be refrigerated in storage after May 1.

\* These standards are voluntary and non-binding. They reflect the recommendation of the California Walnut Board for best practices, but are not regulated under Federal Marketing Order No. 984 regulating walnuts grown in California.