

Welcome!

Our company has been processing and exporting shelled walnuts from Ukraine to European countries since 2011. Our suppliers include over 400 local farms from eco-friendly regions throughout Ukraine.

Our main advantages:



Deep expertise of the local and global walnut markets



State-of-the-art production facility with a capacity of up to 3.500 tons of shelled walnuts per year



Storage rooms with temperature and humidity control



Own laboratory and two-stage quality control system



97.9% logistic service level (SLA)



Commitment to ESG principles



Ukrainian walnut



Ukraine ranks among the top 5 countries by export volume of peeled walnuts in the world. In 2020 the export volume on a kernel basis was over 46,000 tons, of which more than 24,000 were exported to European countries.

Since 2016, the areas of walnut orchards in Ukraine have increased by 1,000 ha annually, with the government subsidizing the planting of small and medium-sized orchards (up to 30 ha). Production growth is expected to be 8-11% annually from 2022-2027.

Compared to American varieties (Chandler, Serr), Ukrainian walnuts have a harder shell that is more strongly integrated into the kernel. The yield of the kernel does not exceed 38%.

Compared to the Serr and Chandler varieties where the yield is about 45-55%, the lower yield due to hard shell affects to the cost of produced kernels, makes them more expensive to the processor, but it also gives longer shelf life to the raw walnuts, while they are stored in in-shell condition.

Ukrainian varieties of walnuts contain 15% more fatty acids compared to American varieties and have a more pronounced aroma and flavor.





Manufacturing process

We process current year walnut crop from September to July. Since 2011 we have produced 15.000 tons of shelled walnuts. Our production is ISO certified.



1. Procurement of harvest from farmers



2. Hand cracking



3. Laboratory testing



4. Two-stage sorting on TOMRA™ Genius™ and Helius™ equipment guarantees full compliance with specifications and the absence of accidental/foreign inclusions



5. Gentle drying with active blowing at temperatures not exceeding 60C



6. Quality control



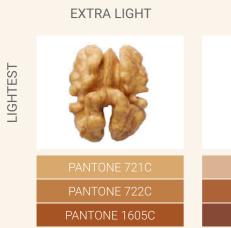
7. Vacuum packaging in a gas-modified environment in a barrier film bags



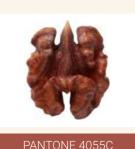
8. Deliveries with a service level (SLA) of 97.9%

Color and fractions

Color determination







LIGHT AMBER



AMBER

PANTONE 7581C

PANTONE 4055C PANTONE 7601C PANTONE 7596C

PANTONE 498C PANTONE 4975C PANTONE BLACK 5C



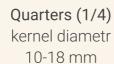






Fraction determination

Halves (1/2) kernel diametr >= 18 mm







Granules diametr < 4 mm



DARKEST













Method of Sampling

Taking samples hold by method of random sampling from 25 packages of total consignment (if lot quantity from 1000 to 5000 packages), when stricter control needed - up to 40 packages. Minimum 250 grams of sample to be taken from the top, middle and bottom of each separated package unit. Total volume of sample to be not less than 5 kg. Taken sample must be accurately mixed, spread in an even layer and quartered getting 1000 grams of sample for final tests.

Walnut specification

LH 80%, LH 40% (Light Halves)

General information

Name of a product:

Walnut kernel

Type of treatment:

Hand cracking with subsequent sorting and drying

Name of a sort:

LH 80%, LH 40% (Light Halves)

Country of origin:

Ukraine

Expiry of shelf life:

12 months starting from the production date

Type of a package:

Corrugated cardboard weighing 10,0 kg with an attached plastic bag in a vacuum, fixed on a wooden pallet by a tape of fastening, cardboard straps and wrapped a stretch film.

Storage conditions:

In dry, clean ventilated spaces, without any outlier smell and vermins damages, with the air temperature not higher than 25 degrees by Celsium, without any sharp fluctuations, with the air moisture not higher than 75%

Nutrition Facts (per 100g)

Energy Values	654
Fats, g	65,21
Proteins, g	15,23
Carbohydrates, g	6,7
Allergens	Juglans Regia

Color and Fraction

	Allowed Pe	ercentage	
Moisture	6	5%	
Light extra	-	-	
Light	92%	92%	
Light amber	8%	8%	
Amber	-	-	
Whole kernel halves presence, at least	80%	40%	
Kernel little parts presence with the size from ¼ to ½	5%	40%	
Kernel little parts presence with the size from 1/4 to 1/4	14%	13%	
Kernel little parts presence less than ⅓	1%	2%	
Shell/Membranes presence	0,1	0,10%	
Half-grown, corrugated, rancid kernel presence	2%	5%	
Mouldy, rotten kernel presence damaged by vermins and rodents(insects or rodents)	Not a	Not allowed	
Vermins infection	Not a	Not allowed	
Mineral contaminants	Not a	Not allowed	
Outlier contaminants	Not a	Not allowed	

LH 80%

LH 40%

Less than

Safety indicators

Toxic elements content, mg/kilo, not more	Mercury	0,05
	Plumbum	0,50
	Cadmium	0,10
	Arsenic	0,30
	Cuprum	15
	Zinc	100
Pesticides content, mg/kilo	Aldrin	Not allowed
	Heptachlor	Not allowed
	Metaphos	Not allowed
Mycotoxins content, mg/kilo	Aflatoxin B1	0,005
	Zearalanon	1,000
Microbiological indicators	CGB (coli-forms)	Not allowed
	Salmonella group bacteria	Not allowed
	Mouldy mushrooms, MCO/g	1,0x10³
Radionuclides content, becquerel/kilo	¹³⁷ Cs	70
	⁹⁰ Sr	10
The product doesn't contain genetically modified organism		

Walnut specification

LQ 70% + LP 6-10 mm (Light Quarters, Large Pieces)

General information

Name of a product: Walnut kernel

Type of treatment:

Hand cracking with subsequent sorting and drying

Name of a sort:

LQ 70%, LP 6-10 mm

Country of origin:

Ukraine

Expiry of shelf life:

12 months starting from the production date

Type of a package:

Corrugated cardboard weighing 10,0 kg with an attached plastic bag in a vacuum, fixed on a wooden pallet by a tape of fastening, cardboard straps and wrapped a stretch film.

Storage conditions:

In dry, clean ventilated spaces, without any outlier smell and vermins damages, with the air temperature not higher than 25 degrees by Celsium, without any sharp fluctuations, with the air moisture not higher than 75%

Nutrition Facts (per 100g)

Energy Values	654	
Fats, g	65,21	
Proteins, g	15,23	
Carbohydrates, g	6,7	
Allergens	Juglans Regia	

Color and Fraction

LQ 70% LP 6-10 mm
Allowed Percentage

Less than

Moisture	6	6%	
		, o	
Light extra	-	-	
Light	92%	90%	
Light amber	8%	10%	
Amber	-	-	
Whole kernel halves presence, at least	-	-	
Kernel little parts presence with the size from ¼ to ½	70%	-	
Kernel little parts presence with the size from 1/4 to 1/4	25%	95%	
Kernel little parts presence less than 1/8	5%	5%	
Shell/Membranes presence	0,1	0%	
Half-grown, corrugated, rancid kernel presence	5	%	
Mouldy, rotten kernel presence damaged by vermins and rodents(insects or rodents)	Not al	Not allowed	
Vermins infection	Not al	Not allowed	
Mineral contaminants	Not al	Not allowed	
Outlier contaminants	Not al	Not allowed	

Safety indicators

Toxic elements content, mg/kilo, not more	Mercury	0,05
	Plumbum	0,50
	Cadmium	0,10
	Arsenic	0,30
	Cuprum	15
	Zinc	100
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Mycotoxins content, mg/kilo	Aflatoxin B1	0,005
	Zearalanon	1,000
Microbiological indicators	CGB (coli-forms)	Not allowed
	Salmonella group bacteria	Not allowed
	Mouldy mushrooms, MCO/g	1,0x10³
Radionuclides content, becquerel/kilo	137Cs	70
	90Sr	10
The product doesn't contain genetically modified organism		