









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.



Color and fractions

Color determination

| | EXTRA LIGHT | LIGHT | LIGHT AMBER | AMBER |
|----------|--|--|---|--|
| LIGHTEST |  |  |  |  |
| | PANTONE 721C | PANTONE 727C | PANTONE 4055C | PANTONE 498C |
| | PANTONE 722C | PANTONE 7566C | PANTONE 7601C | PANTONE 4975C |
| | PANTONE 1605C | PANTONE 7581C | PANTONE 7596C | PANTONE BLACK 5C |
| DARKEST |  |  |  |  |

Fraction determination

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

Quarters (1/4)
kernel diametr
10-18 mm

Large pieces (1/8)
kernel diametr
6-10 mm

Small pieces
diametr
4-6 mm

Granules
diametr
< 4 mm



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 Celsius, 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

| | LH 80% | LH 40% |
|---|--------------------|--------|
| | Allowed Percentage | |
| Moisture | 6% | |
| 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 ⅙ to ¼ | 14% | 13% |
| Kernel little parts presence less than ⅙ | 1% | 2% |
| Shell/Membranes presence | 0,10% | |
| Half-grown, corrugated, rancid kernel presence | 2% | 5% |
| Mouldy, rotten kernel presence damaged by vermins and rodents(insects or rodents) | Not allowed | |
| Vermis infection | Not allowed | |
| Mineral contaminants | Not allowed | |
| Outlier contaminants | Not allowed | |

Safety indicators

| | | Less than |
|---|---------------------------|-------------|
| 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 Celsius, 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

| | | |
|---|-------------|-----|
| Moisture | 6% | |
| 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 ⅙ to ¼ | 25% | 95% |
| Kernel little parts presence less than ⅙ | 5% | 5% |
| Shell/Membranes presence | 0,10% | |
| Half-grown, corrugated, rancid kernel presence | 5% | |
| Mouldy, rotten kernel presence damaged by vermins and rodents(insects or rodents) | Not allowed | |
| Vermis infection | Not allowed | |
| Mineral contaminants | Not allowed | |
| Outlier contaminants | Not allowed | |

Safety indicators

| Less than | | |
|---|---------------------------|-------------|
| 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 | 137Cs | 70 |
| | 90Sr | 10 |
| The product doesn't contain genetically modified organism | | |