



CALIFORNIA WALNUTS

Best Practices for Handling & Storage

FOR
RETAILERS

Walnut quality and shelf life can be influenced by three general factors:



Product Characteristics and Packaging



The environment during distribution and storage



Transportation



From Orchard to the Customer

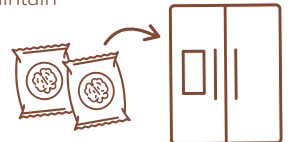
The walnut harvest season in California typically runs from late August through early November. Once the outer green hull of the walnut begins to dry and split, the nuts are ready for harvest.

Thanks to their sturdy shells and leathery outer husk, walnuts are exceptionally well protected from pests and other quality issues. If stored and handled properly, they can even be consumed at least one year after harvest, although they're generally consumed much earlier.

Preventing Oxidation/Rancidity

- ▶ **Cold storage** can minimize primary walnut quality issues such as rancidity.
- ▶ **To prevent rancidity** and extend finished product shelf life, the product should be packaged in materials that do not allow light or air to come into contact with the product.
- ▶ **Nitrogen flushing** (replacing the oxygen with food-grade nitrogen) can also extend the shelf life of unopened sealed product.

- ▶ **Resealable packaging** is ideal for snack mixes and other retail packs, which may be opened and closed several times by the consumer. Packaging should include "Refrigerate after opening" for the consumer to maintain optimal quality.





Storage Recommendations

Keep walnuts refrigerated year-round.

10°C



**SHORT
TERM**

0-5°C



**LONG
TERM**

Up to six
months



Protect

from insects and pests.
Store apart from other at-risk
food items.



Rotate stock

to optimize shelf life.



Walnut moisture

kernels should be maintained
at 4.3% or less.



Avoid exposure

to strong odors as walnuts
can absorb odors of
other materials if exposed
for prolonged periods.



Cold storage

can minimize primary walnut
quality deterioration problems
such as food safety risks, lipid
oxidation (rancidification)
and kernel phenolic oxidation
(darkening). Store cool and
dry below 10°C and <65%
relative humidity.



Transportation Logistics

Walnuts should be transported in refrigerated
trucks and containers from the handler to the retail
warehouse June through September or any high
temperature time periods for product shipments.

- ▶ **Maintain walnut inventories** for just-in-time
or velocity-timed sales to minimize warehouse time.
- ▶ **At the point-of-sale**, walnuts are shelf stable and should
be merchandised on-shelf in a cool, dry area.



Contact

California Walnuts Trade Representation Rhine Region

c/o mk² gmbh · Oxfordstr. 24 · D-53111 Bonn · Tel. +49 228 / 94 37 87-0

CWC@californiawalnuts.eu | www.californiawalnuts.eu |