



W A L N U T S . O R G

C A L I F O R N I A W A L N U T S

SIZE & COLOR

CHARTS AND INFORMATION



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LIGHT >>>>>>>>>>>>>>>>>>>>> AMBER



SIZE & COLOR



Example #1 Light



Example #2 Light



Example #3 Light/Light Amber



Example #4 Light



Example #5 Light/Light Amber



Example #6 Light



Example #7 Light/Light Amber



Example #8 Light



Example #9



Example #10 Diced



Example #11



Example #12 Diced



Example #13



Example #14



Example #15

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 5% can be smaller than three-fourths of a half kernel. No more than 1% of the 5% may pass through a $\frac{1}{64}$ inch (6.35 mm) screen. *See Table 3 and refer to Example 1*

PIECES AND HALVES

Description: Lot consists of 20% or more (by weight) of half kernels.

USDA Size Tolerances: No more than 18% shall pass through a $\frac{2}{64}$ inch (9.53 mm) screen. No more than 3% of the 18% may pass through a $\frac{1}{64}$ inch (6.35 mm) screen. And no more than 1% of the 3% pass may through an $\frac{1}{64}$ inch (3.18 mm) screen. *See Table 3 and refer to Examples 2 and 3*

PIECES

Description: Lot consists of kernel portions that cannot pass through a $\frac{2}{64}$ inch (9.53 mm) screen.

USDA Size Tolerances: No more than 25% shall pass through a $\frac{2}{64}$ inch (9.53 mm) screen. No more than 5% of the 25% may pass through a $\frac{1}{64}$ inch (6.35 mm) screen. No more than 1% of the 5% may pass through a $\frac{3}{64}$ inch (3.18 mm) screen. *See Table 3 and refer to Examples 4, 5, 6 and 7*

MEDIUM PIECES

Although not covered in USDA Standards, Medium Pieces are a common size classification used in the California walnut industry. No less than 98% may pass through a $\frac{3}{64}$ inch (12.7 mm) screen. No more than 3% of that 98% may pass through a $\frac{1}{64}$ inch (6.35 mm) screen. And no more than 1% of the 3% may pass through $\frac{3}{64}$ (3.18 mm) screen. *Refer to Examples 8 and 9*

SMALL PIECES

Description: Lot consists of kernel portions that pass through a $\frac{2}{64}$ inch (9.53 mm) screen, but cannot pass through a $\frac{3}{64}$ inch (3.18 mm) screen.

USDA Size Tolerances: No more than 10% will not pass through a $\frac{2}{64}$ inch (9.53 mm) screen. No more than 2% pass of the 10% may pass through a $\frac{3}{64}$ inch (3.18 mm) screen. *See Table 3 and refer to Example 11, 12, and 14*

MEAL/DOUBLE DICED

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 walnut compounds. Finely ground walnuts can be incorporated into pastas, added to fillings, and used as a thickening agent in sauces. *Refer to Example 15*

TOPPING PIECES

SQUARE HOLE	ROUND HOLE
$\frac{1}{4}$ 6.35 mm	$\frac{2}{64}$ 7.94 mm

Typical Industry Screen Sizes *Refer to Example 13 and 14*

SYRUPERS

SQUARE HOLE	ROUND HOLE
$\frac{3}{8}$ 9.53 mm	$\frac{2}{64}$ 11.11 mm

Typical Industry Screen Sizes *Refer to Example 10*

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.



Extra Light: No more than 15% shall be darker than extra light. And only 2% of the 15% may be darker than light.

Light: No more than 15% shall be darker than light. And only 2% of the 15% may be darker than light amber.

Light Amber: No more than 15% shall be darker than light amber. And only 2% of the 15% may be darker than amber.

Amber: No more than 10% shall be darker than amber.

Red

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

TABLE 3 (USDA STANDARDS)

Size Classification	Tolerance for Size				
	Smaller than $\frac{1}{4}$ halves	Will not pass through $\frac{2}{64}$ round hole	Pass through $\frac{2}{64}$ round hole	Pass through $\frac{3}{64}$ round hole	Pass through $\frac{4}{64}$ round hole
Halves	5%			1% (included in 5%)	
Pieces and Halves*			18%	3% (included in 18%)	1% (included in 3%)
Pieces			25%	5% (included in 25%)	1% (included in 5%)
Small Pieces**		10%			2%

*No part of any tolerance shall be used to reduce the percentage of halves required or specified in a lot of "pieces and halves"
**The tolerance of 10% and 2% for "small pieces" classification shall apply, respectively, to any smaller maximum or any larger minimum sizes specified.
Note: The industry standard of $\frac{1}{64}$ is tighter than the USDA standard of $\frac{1}{64}$.
Source: USDA, United States Standards for Grades of Shelled Walnuts (Juglans regia), Agricultural Marketing Service, Effective September 21, 2017.
<https://www.ams.usda.gov/sites/default/files/media/ShellWalnutStandard%5B1%5D.pdf> (Adobe Acrobat format).