

# ShoEi Foods Huller-Dryer requirements

*ShoEi* Foods (USA) receives inshell walnuts that already have been dried by a huller-dryer, an independent contractor that each grower chooses and hires. We audit all huller-dryers to verify that they comply with U.S. Food and Drug Administration Current Good Manufacturing Practice regulations and other applicable food safety standards.

After the huller-dryer has removed the green hull that surrounds the nut and dehydrated the hulled nuts, we test the moisture value of the nuts upon delivery at the *ShoEi* facility to make certain that the internal moisture of the kernel is less than 8.4 percent. The dehydration process protects nut quality during storage.

Huller-dryers must segregate each shipment of walnuts from those of other growers, in order to maintain the integrity of our tracking protocols and to avoid cross-contamination of lots.

Documentation for each lot should include date received, name of the grower, field or lot name, variety and quantity.

Standards govern processing equipment sanitation as a function of food safety. Dryer operators must inspect drying bins for cleanliness before filling them and must accurately identify and mark bins with grower and variety information. That's important for huller-dryers because any contamination traced to that location would raise suspicion about the safety of all other produce in that facility. Dried walnuts should not be stored for extended periods of time at dryer facilities, but rather should be transported to *ShoEi*'s facility as soon as possible after hulling and drying operations are complete.

For our complete Huller-Dryer Guidelines and Information, please contact:

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