

s 2018 0118

The invention relates to the food industry, in particular to the technology for processing and packaging foodstuffs, namely those produced from walnuts.

Two processes for the production of a packaged nut product are proposed, the first process comprises disinfecting the walnuts of milky-wax ripeness or ripe, partially cracking the woody shell while keeping the kernel intact, removing the parts of the destroyed shell and placing the nuts in an airtight container with the open part of the kernel upwards. The second process comprises preparing the kernel of ripe walnuts, placing the kernel in an airtight container in an arbitrary manner and introducing a flavor additive in an amount of 25...30% of the total weight of the product.

After that, both processes provide for the coverage of the container with a transparent, airtight film and its hermetic sealing with a weld seam performed along the edge of the container, while creating a protective atmosphere of vacuum or inert gases inside the container.

Claims: 5

Fig.: 2