



# HAMMONS®

## BLACK WALNUT

## KERNEL SIZING

## CHART



### **FANCY LARGE** LARGER THAN 5/16"

Given its impressive texture and color, it is no wonder the fancy large is the most popular size in the marketplace. With its burst of flavor and large crunch, the fancy large offers extraordinary versatility for use in premium ice cream, baked goods, savory recipes, salads and much more.



### **LARGE MEDIUM** 1/4" TO 5/16"

The large medium's uniform size gives it universal appeal as an excellent choice for toppings and inside ingredients including nutrition bars, baking mixes, ice cream and yogurt inclusions.



### **LMR BLEND**

A blend of sizes from large to medium, in this form the Black Walnut offers the most typical size for ice cream use. It can also add diverse distribution and texture in breads, cakes, muffins and bars.



### **REGULAR MEDIUM** 3/16" TO 1/4"

A great size for spreads & pesto/sauce applications, scatter over an apple pie before baking, or use for embellishing cookies or cakes.



### **SMALL PIECES** 1/8" TO 3/16"

A popular topping option for baked goods or confections. The small pieces are also the primary choice for nut butter applications, oils and as a flavor enhancement for craft beer.