

FCP Format for Exhibition and Business Meeting



Product Profile / Terms and Conditions

Name of Product	Roasted & Salted Macadamias						
JAN Code		Inner Package	Materials	Food grade Pet/PE, tripled layered foil laminate, vacuum sealable pouches.			
Use by date	12 months form DOM		Size/Inner Capacity	Length(cm)	Width(cm)	Height (cm)	Inner Capacity
Minimum Units of Delivery	10 x 10 kg cartons	Outer Packing	Materials	Food Grade Fibreboard carton		Volume (cm ³)	19,845
Lead Time	Stock is available from May to Feb		size/Gross weight	Length(cm)	Width(cm)	Height (cm)	Weight (kg)
Storage Condition	<input checked="" type="checkbox"/> Normal Temperature <input type="checkbox"/> Refrigerating <input type="checkbox"/> Frozen	Reference Price	<input checked="" type="checkbox"/> FOB <input type="checkbox"/> CIF	Prices are valid before		May-27	
Certifications (Product/ System)			orders over 500kg are supplied FOB	Price in Japanese market			
			*varied by terms and conditions				
			Organic and HACCP				

Ingredients and Additives	The Place of Origin	Nutritional Facts about macadamias	Nutritional Information per 100g
Dry roasted macadamia kernel	Australia	Contains Magnesium to support energy metabolism	Energy: 3120kj
sea salt (2%)		Potassium: contributes to electrolyte balance	Protein: 9.8g
		Contains Calcium & Phosphorus to support bone health	Dietary Fibre: 6.4g
		Contains Iron to support oxygen transport	Fat (total): 76.3g
		Contains Vitamin B1 (Thiamine) to support nervous system and energy production	Fat (saturated): 12.7g
		Naturally cholesterol-free	Carbohydrates: 5.4g
		High in heart-healthy monounsaturated fats	Sugars: 4.2g
		Low in sugar and sodium	Sodium: 260mg
		Contributes to satiety and rich mouthfeel without additives	
		Plant-based, clean-label ingredient	
Product Characteristics		Use Scenes (Usage • Recipes)	
<p>Our roasted and salted macadamias are golden in colour and packed with fresh flavour. The dry roasting process enhances aroma and crunch and brings out the naturally rich, buttery flavour of the kernel, which is complemented by a dusting of sea salt. The roasted nut retains its smooth, creamy texture making it ideal for grinding, pastes, meals, and spreads. High oil content supports mouthfeel, flavour release, and premium sensory appeal.</p> <p>Product is bulk packed into 10kg pouches. Retail size packs of 1kg, 400g, 200g are also available, along with white labelling if required.</p>		<p>Our roasted and salted macadamias are a versatile ingredient that can be consumed as they are without further processing, or used in value-adding and product creation. Ideal as a healthy snack food, for example, used in single serve snack packs, trail mixes, party mixes, or in gourmet nut platters or gift packs (often combined with other nuts, chocolate, dried fruit or seeds). They are also well suited as an ingredient in energy and protein bars. They can be chopped or crushed and used as toppings in savoury dishes and as a crunchy coating for vegetables, fish and meat. They can be added to salads and stir fries for texture, or ground and blended into savoury sauces and pesto. Their use is only limited by your imagination.</p>	

Product Picture

	Contains macadamias
	Allergen (Specific Raw Materials)

■ Company's profile

Company's Name	Nambucca Macnuts Pty Ltd		
Annual Sales	\$750,000 to \$1,000,000,000 ⁺⁺	Numbers of Employees	8 permanent staff, 3 casuals
Name of Representative	Shaun Tholen, General Manager		
Messages to Purchasers	<p>Dear Prospective Export Partner,</p> <p>Thank you for taking the time to connect with Macnuts at FoodExpo 2026. We are pleased to introduce to you our organic and premium macadamias, produced with a strong focus on quality, consistency, and reliability.</p> <p>Our macadamias are carefully processed to preserve their natural flavour, texture, and nutritional integrity, making them ideally suited for a wide range of food manufacturing and value-added applications. From confectionery and bakery to savoury products and premium snacks, our macadamias deliver the versatility and quality demanded by discerning buyers.</p> <p>We are committed to long-term partnerships built on trust, transparent supply chains, and consistent product standards. We take pride in supplying macadamia products that meet both technical specifications and market expectations.</p> <p>We look forward to exploring opportunities to work together and to supporting your business with a dependable supply of high-quality macadamia kernels.</p>		
Website Address	http://www.macnuts.com.au		
Company's Address	48	Yarrowonga Street, Macksville NSW 2447 Australia	
Factory's Address	48	Yarrowonga Street, Macksville NSW 2447 Australia	
Name of the Person in Charge	Shaun Tholen, General Manager	E-mail Address	gm@macnuts.com.au
Phone Number	(+61) 2 6568 4210	Mobile Number	(+61) 494302781

■ Selling Points of the production process

<p>Our roasted and salted macadamia kernels are produced using locally harvested macadamias that are cracked, dry roasted and salted in our mid north coast factory. We produce both organic certified and conventionally grown product. From harvesting in the orchard by local farmers to processing in our Macksville factory by our small and dedicated team, each stage is designed and managed to ensure the integrity of the nut that arrives at the consumer.</p> <p>As an organic and HACCP-certified facility, we implement a food quality assurance programme and undergo annual, third party auditing to verify our processes are fully compliant with food safety standards and regulations. Samples from each batch produced are sent for microbiological testing at an accredited and independent laboratory to ensure food safety guidelines are met. We can readily accommodate additional testing required by customers, such as chemical and pesticide residue testing, aflatoxin levels, and heavy metal testing.</p> <p>Strict processing controls are applied to ensure the integrity, quality and freshness of our product. Our production process is a mix of automated and human inputs. Our raw kernels are carefully mixed with Australian sea salt then roasted in our commercial chain roasting oven, cooled, sorted and inspected for quality before being vacuum packed into 10kg bulk cartons. Smaller sized packages are available if required - 1kg, 400g and 200g retail packs. White label branding available.</p>
Pictures


■ Information of Quality Assurance

Inspection of Products	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Control point inspections for contamination and against quality specifications. Inspection of product at point of packing and palletising. Packed and palletised orders inspected and documented prior to despatch.			
Hygiene Management	Production Process	Organic and HACCP certified production facility. Quality Assurance and Food Safety Manual adhered to. Hygiene Management measures include: good food handling Practices; cleaning and sanitation programme, pest control programme, personal hygiene programme. Standard Operating Procedures and work instructions in place. Checklists and records kept. Staff Induction, training and supervision.			
	Employees	Eight permanent staff members. Three seasonal employees during peak production. General Manager and QA officer trained & experienced to HACCP, HARPS and Freshcare food safety standards. All permanent staff have completed Food Handler Basics training run by the NSW Food Authority.			
	Facilities and Equipments	Macadamia industry standard sorting, cracking and value-add facility. Stainless steel sorting tables, sizing trommels, roasting oven and collection hoppers. Metal detection equipment. Maintenance and calibration schedules followed.			
Emergency Response	The Contact Points	The person in charge	Shaun Tholen, GM	Phone number	(61+) 494302781
	Documentation	Product recall and withdrawal plan in place. Test, hold, release policy in place. Stock Production sheets. Lab analysis results. Pre-dispatch inspection record. Product specifications. ACO and HACCP certificates. Invoices.			