

FCP Format for Exhibition and Business Meeting



Product Profile / Terms and Conditions

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|--|--|------------------------|--|---|--------------------------|---------------------------|---------------------|
| Name of Product | Wild Plum and Honey Macadamias ('Wild Tang') | | | | | | |
| JAN Code | | Inner Package | Materials | Food grade Pet/PE vacuum sealable pouches. | | | |
| Use by date | 12 months form DOM | | Size/Inner Capacity | Length(cm) | Width(cm) [×] | Height (cm) | Inner Capacity |
| | | | | - | 14.3 19.0 20.0 | 26.0 26.5 30.0 | 200g 400g 1kg |
| Minimum Units of Delivery | 10 x 10 kg cartons | Outer Packing | Materials | Food Grade Fibreboard carton (if bulk packed) | | 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"/> Refrigeratno <input type="checkbox"/> Frozen | Reference Price | <input checked="" type="checkbox"/> FOB <input type="checkbox"/> CIF | | Prices are valid before | May-27 | |
| | | | *varied by terms and conditions | | Price in Japanese market | \$40/kg | |
| Certifications (Products/ System) | HACCP | | | | | | |

| Ingredients and Additives | The Place of Origin | Nutritional Facts about Macadamias | Nutritional Information per 100g |
|---|---------------------|--|----------------------------------|
| macadamias | Australia | Contains Magnesium to supports energy metabolism | Energy: 2820kj |
| honey, sugar | | Potassium: contributes to electrolyte balance | Protein: 8.1g |
| maize cornflour, cellulose | | Contains Calcium & Phosphorus to support bone health | Fat (total): 59.9g |
| malted barley | | Contains Iron to support oxygen transport | Fat (saturated): 110.2g |
| macadamia oil, sea salt | | Contains Vitamin B1 (Thiamine) to support nervous system and energy production | Carbohydrates: 26.4g |
| Davidson Plum powder | | Naturally cholesterol-free | Sugars: 13g |
| Apple Cider Vinegar powder | | High in heart-healthy monounsaturated fats | Sodium: 170mg |
| tapioca starch, maltodextrin | | Plant-based, clean-label ingredient | |
| saltbush, pepper leaf, spices | | | |
| Product Characteristics | | Use Scenes (Usage · Recipes) | |
| <p>Wild Plum and Honey ('Wild Tang') is Macnuts' newest flavour, developed and trialled in-house in late 2025. A delicate blend of sweet honey and salt bush, balanced with sour undertones of apple cider vinegar, create a delightful and moorish taste sensation.</p> <p>This flavour has proved extremely popular with our local and walk-in customers who can't get enough of its sweet, tangy, 'pop' that hits every flavour sensation on your tongue. We hope you will enjoy.</p> <p>Our Native Plum and Honey flavoured macadamias also give you the health and nutritional benefits of Australia's bush flavours and native nut superfood.</p> | | <p>Wild Tang flavoured macadamias can be eaten just as they are as a healthy and tasty snack. They can also be added to baked goods (cakes, muffins etc), added to yogurt or icecream or on top of cereal, whole or chopped.</p> | |

Product Picture

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| | <p>Contains macadamias, barley, gluten May contain wheat, sesame, almond, peanut, soy, egg</p> <p>Allergen (Specific Raw Materials)</p> |
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■ **Company's profile**

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|------------------------------|--|--|------------------------------|-------------------|
| 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> | | | 写真 |
| 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) 494 302 781 |

■ **Selling Points of the production process**

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| <p>From harvesting in the orchard by local farmers to processing in our Macksville factory, our small and dedicated team, apply themselves diligently to each step in production to ensure the integrity of the product created for our customers.</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 residues, aflatoxins, 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. To create our Wild Plum & Honey (Wild Tang) flavoured macadamias, we first honey roast our kernels in our commercial, chain roasting oven. Once cooled, we mix the nuts with our special Wild Tang blend, and then pack them in 1kg, 400g and 200g retail packs. Larger, vacuum packed quantities of 10 kg can be made available as bulk cartons, if required. White label branding available.</p> |
| Pictures |
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■ **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. | | | |
| | 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. Batch and Stock Production sheets. Lab analysis results. Pre-dispatch inspection record. Product specifications. ACO and HACCP certificates. Invoices. | | | |