

# FCP Format for Exhibition and Business Meeting



## Product Profile / Te \$750,000 to \$1,000,000,000\*\*

<b>Name of Product</b>	<b>Natural Macadamia Kernel</b>			
<b>JAN Code</b>		<b>Inner Package</b>	Materials	Food grade nylon/foil/LLDPE Coex Sealant Laminate
<b>Use by date</b>	<b>12 months form DOM</b>		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm) Inner Capacity 600.0 600.0 10.9kg
<b>Minimum Units of Delivery</b>	10 x 11.34kg Cartons	<b>Outer Packaging</b>	Materials	Food Grade Fibreboard carton
<b>Lead Time</b>	Stock is available from May to Feb		size/Gross weight	Length(cm) × Width(cm) × Height (cm) Weight (kg) 35.0 21.0 27.0 11.34kg
<b>Storage Condition</b>	<input checked="" type="checkbox"/> Normal Temperature <input type="checkbox"/> Refrigeratino <input type="checkbox"/> Frozen	<b>Reference Price</b>	<input checked="" type="checkbox"/> FOB <input type="checkbox"/> CIF	Prices are valid before May-27
			All export orders over 500kg are supplied FOB	Price in Japanese market various prices differ per size/style
<b>Certifications (Products/ System)</b>	Organic and HACCP			

Ingredients and Additives	Place of Origin	Nutritional Facts	Nutritional Information per 100g
Raw macadamia kernel	Australia	Contains Magnesium to support energy metabolism	Energy: 3018kj
		Contains Potassium to contribute to electrolyte balance	Protein: 9.2g
		Calcium & Phosphorus: support bone health	Dietary Fibre: 6.4g
		Contains Iron to support oxygen transport	Fat (total): 74g
		Vitamin B1 (Thiamine): supports nervous system and energy	Fat (saturated): 10g
		Naturally cholesterol-free	Carbohydrates: 4.5g
		High in heart-healthy	Sugars: 4.5g
		Low in sugar and sodium	Sodium: 1mg
		Plant-based, clean-label ingredient	
		Contributes to satiety and rich mouthfeel without added additives	
Product Characteristics		Use Scenes (Usage • Recipes)	
Bulk product comes in a variety of sizes and is available in organic and conventional (non-organic): Style 0 (extra large whole, >20mm) Style 1 (large wholes, 18-20mm) Style 1S (small wholes, 15-18mm) Style 4L (large halves, >14mm) Style 4S (small halves, 10-14mm) Commercial (various sizes)  Macadamias are an ideal health food, packed with beneficial nutrients. Our macadamais have a naturally rich, buttery flavour that enhances both sweet and savoury formulations. Their smooth, creamy texture is ideal for grinding, pastes, meals, and spreads Excellent roasting performance with consistent colour and flavour development. High oil content supports mouthfeel, flavour release, and premium sensory appeal. Can be used whole, chopped, crushed, or milled.		Raw macadamia kernels are a high-quality ingredient suitable for immediate use or value-added processing. They offer exceptional versatility and can be roasted, flavoured, and used as an ingredient across a wide range of food manufacturing and culinary uses. Suitable for bakery, confectionery and wagashi inspired sweets. Ideal as a healthy snack food, for example, as 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 for use in energy and protein bars. They can be chopped or crushed and used in toppings for deserts or savoury dishes or as a crunchy coating for vegetables, fish and meat. They can be added to salads and stir fries for texture; ground and blended into savoury sauces and pestos. Their use is only limited by your imagination.	

## Product Picture

	<p>Contains macadamias</p> <p><b>Allergen</b> (Specific Raw Materials )</p>
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■ Company's profile

<b>Company's Name</b>		<b>Nambucca Macnuts Pty Ltd</b>		
<b>Annual Sales</b>		\$750,000 to \$1,000,000,000 <sup>++</sup>	<b>Numbers of Employees</b>	8 permanent staff, 3 casuals
<b>Name of Representative</b>		<b>Shaun Tholen, General Manager</b>		
<b>Messages to Purchasers</b>	Dear Prospective Export Partner,			
	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.			
	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.			
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.				
We look forward to exploring opportunities to work together and to supporting your business with a dependable supply of high-quality macadamia kernels.				
Please do not hesitate to contact us should you require further product information, specifications, or samples.				
<b>Website Address</b>		<a href="http://www.macnuts.com.au">http://www.macnuts.com.au</a>		
<b>Company's Address</b>	48	Yarrowonga Street, Macksville NSW 2447 Australia		
<b>Factory's Address</b>	48	Yarrowonga Street, Macksville NSW 2447 Australia		
<b>Name of the Person in Charge</b>	Shaun Tholen, General Manager	<b>E-mail Address</b>	<a href="mailto:gm@macnuts.com.au">gm@macnuts.com.au</a>	
<b>Phone Number</b>	(+61) 2 6568 4210	<b>Mobile Number</b>	(+61) 494302781	

■ Selling Points of the production process

<p>Our macadamia kernels are produced with a deep respect for quality, food safety and consistency. 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. 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.</p> <p>Strict controls are applied to ensure the integrity, quality and freshness of our product. Our kernels are dried to a moisture content of 1.3 to 1.7%, then released into a colour sorting and cracking machine to release the raw kernel. The kernel is then sized, sorted and quality inspected before being vacuum packed into 11.34 kg bulk cartons. Smaller sized packages are available if required - 1kg, 400g and 200g retail packs. White label branding available.</p> <p>Our industry standard equipment combined with our critical control points, process and system monitoring and document control standards, ensure consistent output and ease of traceability, The end result being a reliable, high-quality product.</p>		
<b>Pictures</b>		
		

■ Information of Quality Assurance

<b>Inspection of Products</b>	<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			
<b>Hygiene Management</b>	<b>Production Process</b>	Organic and HACCP certified production facility. Quality Assurance and Food Safety Manual in place. Hygiene Management includes: good food handling Practices: cleaning and sanitation programme, pest control programme, personal hygiene programme. Standard Operating Procedures in place, along with work instructions. Checklists and records kept. Staff Induction, training and supervision.			
	<b>Employees</b>	Eight permanent staff members. Three seasonal employees during production runs. 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. All new employees receive food safety and hygiene management training.			
	<b>Facilities and Equipments</b>	Macadamia industry standard sorting, cracking and value-add facility. Stainless steel sorting tables and sizing trommels and collection hoppers. Metal detection equipment. Maintenance and calibration schedules followed.			
<b>Emergency Response</b>	<b>The Contact Points</b>	<b>The person in charge</b>	Shaun Tholen, GM	<b>Phone number</b>	(61+) 494302781
	<b>Documentation</b>	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.			