



PRODUCT SPECIFICATION SHEET



Product Name	Raw (Natural) Macadamias - Organic		
Product Description	Organic macadamia kernels grown and processed on the mid north coast of New South Wales, Australia		
	Style	Description	Size
	Style 0	Extra-large whole kernels	Min 95% large whole kernel >20mm
	Style 1	Large whole kernels	Min 90% large whole kernel 18-20mm
	Style 1S	Whole kernels	Min 90% whole kernel 15-18mm
	Style 4L	Large halves	Min 80% halves >14mm
	Style 4S	Small halves	Min 80% halves 10-14mm
	Style 5	Large chips/pieces (gourmet /kitchen ready)	8-10mm
	Style 6	Small chips/pieces (gourmet /kitchen ready)	<8mm
Country of Origin	Product of Australia		
Intended Use	This product is intended for general consumption and is supplied as an ingredient for re-packing or for use in further processing.		
Net Weight	Bulk Product -11.34kg (weight is specified on carton label) Retail packs – 200g, 400g, or 1kg		
Ingredients	Macadamia kernels (100%)		
Allergen Warning	Contains macadamia nuts		
GM Status	No genetically modified product is used		
Certifications	HACCP, ACO (organic)		
Regulatory Compliance	Product complies with Australian Macadamia Society Technical Guidelines and the provisions of the current edition of <i>The Food Standards Code Australia and New Zealand</i> (FSANZ), as amended and all other relevant Australian legislations.		
Batch Code Format	Packed on date (ddmmyy)		
Labelling	<u>Bulk Product:</u> Batch code, product description, net weight, packed on date, name and contact details of manufacturer, ACO organic certification number		
	<u>Retail ready product:</u> Batch code, best before date, product name, ingredient list and allergen warning, nutritional information panel, name and contact details of manufacturer, nett weight, ACO organic certification number		



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Packaging	<p><u>Bulk product</u>: nitrogen flushed, vacuum sealed food grade aluminium foil pouch. Pouch Composition: 15µm nylon/ 9µm Foil/ 80µm LLDPE Coex Sealant Laminate. Sealed pouches then packed into food-grade fibreboard carton and sealed with tape.</p> <p><u>Retail ready product</u>: vacuum sealed food-grade pouches (62 µm, 2-ply PET/PE Plastogold)</p>
Storage Conditions	Finished product should be stored in original packaging in a cool (10-15°C), dry area (50-60% RH), free from toxic chemicals, odours, insect and rodent infestation.
Shelf Life	<p>Shelf life (recommended best before) is 12 months from date of manufacture/packing if packaged and stored as per above.</p> <p>Best before date listed on all retail ready products. Packed on Date stamped on all bulk product cartons.</p>
Distribution	<p><u>Bulk Product</u>: Cartons are packed on clean pallets. Each pallet has a pallet liner underneath the first layer of cartons and then stretch wrapped. Product distributed at ambient temperatures in covered vehicle. Transport is by way of tautliner or Pantech type vehicles.</p> <p><u>Retail ready product</u>: distributed from factory outlet. Pick up from shop by customer or dispatched via postal or courier service.</p>

Physical Specifications

Parameter	Criteria
Kernel Moisture content	Maximum 1.8%
Loose shell (fragments >3mm)	≤ 1piece per 100kg
Impacted shell (shell embedded in kernel)	< 1% of kernels by weight
Foreign Matter	Nil
Correct Size	≥90%w/w
Reject%	≤1.0%w/w

Microbiological Specifications

Parameter	Criteria
Standard Plate Count	<30,000 cfu/g
Yeasts and Moulds	<20,000 cfu/g
E coli	<3 per g
Salmonella	Not Detected per 250g



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Organoleptic Specifications		
Colour	White to creamy in colour	
Aroma	Fresh and nutty with no objectionable aromas	
Flavour	Fresh, nutty and delicate with no off flavours detectable	
Texture	Firm and crunchy	
NUTRITIONAL INFORMATION		
Ingredients: Macadamias 100%	Average Quantity per 100g	Average Quantity per 50 g serving size
Energy	3018kj	1509kj
Protein	9.2g	4.6g
Fat, Total	74g	37g
Saturated	10.04g	5.02g
Trans	<0.2g	<0.1g
Polyunsaturated	1.12g	0.56g
Monounsaturated	59.64g	29.82g
Available Carbohydrates	4.5g	2.25g
Total Sugars	4.5g	2.25g
Dietary Fibre	6.4g	3.2g
Sodium	1mg	0.5mg
Definitions	Whole Kernel	
	Whole kernels are kernels which are not split or separated into halves, have no cracking in the base of the kernel and with no more than ¼ of the volume of the kernel missing (provided that the kernel contour is not significantly affected by the missing portion). The shape of the kernel may vary due to variety and/or seasonal variation. Product graded as whole kernel is to have at least 90% whole kernel (by weight).	
	Half Kernel	
	Half Kernel means the approximate half of a whole kernel with not more than 1/8 of its mass chipped off or missing. Premium halves are to have at least 90% half kernel (by weight).	
Foreign Matter	Is any item that is not kernel and/or shell.	
	Examples of foreign objects are plastic, metal, glass, sticks, hair.	



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Product Name	Raw (Natural) Macadamias - Conventional		
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	Style 6	Small chips/pieces (gourmet /kitchen ready)	<8mm
Country of Origin	Product of Australia		
Intended Use	This product is intended for general consumption and is supplied as an ingredient for re-packing or for use in further processing.		
Net Weight	Bulk Product -11.34kg (weight is specified on carton label) Retail packs – 200g, 400g, or 1kg		
Ingredients	Macadamia kernels (100%)		
Allergen Warning	Contains macadamia nuts		
GM Status	No genetically modified product is used		
Certifications	HACCP		
Regulatory Compliance	Product complies with Australian Macadamia Society Technical Guidelines and the provisions specified in the current edition of <i>The Food Standards Code Australia and New Zealand</i> (FSANZ), as amended and all other relevant Australian legislations.		
Contaminants and Residues	Product complies with provision specified in Australia Standard 1.4.1 and 1.4.2 of the Food Standards Code Australia and New Zealand for Contaminants and Natural Toxicants and Maximum Residue Limits in Food.		
Batch Code Format	Packed on date (ddmmyy)		
Labelling	<u>Bulk Product</u> : Batch code, product description, net weight, packed on date, name and contact details of manufacturer		
	<u>Retail ready product</u> : batch code, best before date, product name, ingredient list and allergen warning, nutritional information panel, name and contact details of manufacturer, nett weight		



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