

PRODUCT SPECIFICATION

MACADAMIA PREMIUM LARGE HALVES (Style 4L)			
This Specification supersedes all previous specifications			
Description	Macadamia kernel is held on a 13mm round mesh. Contains at least 80% half kernel (w/w) and a maximum 15% whole kernel (w/w). This is an all-natural product, and may therefore be subject to seasonal colour and flavour variations.		
Origin	Australia		
Grade	Premium		
Size	>13mm		
Intended Use	This product is intended for general consumption, either in its present form or after further processing.		
GM Status	No genetically modified macadamias are used in this product.		
Physical Specification	Tests Performed	Test Procedure	Results
Physical Specification	Moisture	Infra-Red Balance	≤1.8%
	Shell	Visual separation	Nil
	Whole kernel	Visual separation	≤15% w/w
	Half kernel	Visual separation	≥80% w/w
	Commercial kernel	Visual separation	≤3%
	Reject kernel	Visual separation	≤1%

FOREIGN MATERIALS

FOREIGN MATTER	LEVEL	MAXIMUM
Classified as Stalks, Stems, Extraneous Plant Matter	Target NIL	0.01%
Loose Macadamia Shell	Target NIL	1 piece per 100kg MAXIMUM

CHEMICAL DATA

	PARAMETER	LIMITS	TEST METHODS
+	Moisture	<1.3%	Halogen Lamp Balance
+	Acid Value	≤0.5% calculated as Oleic acid	AOCS Cd. 3a-63
+	Peroxide Value	<3 meq/kg	Cold Press, AOCS Cd 8b-90
+	Aflatoxin (B1, B2, G1, G2)	<4 µg/kg	Liquid Chromatography/Mass Spectrometry

MICROBIOLOGY DATA

	PARAMETER	LIMITS	TEST METHODS
+	Standard Plate Count	<30,000 cfu/g	AOAC 990.12
+	Mould & Yeast Count	<20,000 cfu/g	A.S. 5013.29 – 2009
+	Total Coliforms	≤350 cfu/g	A.S. 5013.3 – 2009
+	<i>E. coli</i>	<3 cfu/g	A.S. 5013.15 - 2006
+	<i>Salmonella</i> spp.	Not detected in 250g	A.S. 5013.10 – 2009

ADDITIONAL INFORMATION

REGULATORY COMPLIANCE

This Product complies with the provision specified in the current edition of the “Food Standards Code Australia and New Zealand” (FSANZ), as amended and all other relevant Australian legislations. Refer to this web site to ensure compliance www.foodstandards.gov.au.

CONTAMINANTS AND RESIDUES

This Product complies with the provisions specified in the Australian Standards 1.4.1 and 1.4.2 of FSANZ for Contaminants, Natural Toxicants and Maximum Residue Limits in Food.

KEY PERFORMANCE CRITERIA

Those parameters highlighted with a + on page 2 denote that the results may be included on the Certificate of Analysis.

PHYSICAL PARAMETERS

FLAVOUR:	Typical of raw macadamias, free from off or objectionable flavours
APPEARANCE:	Free flowing whole and half kernels
COLOUR:	White to Cream
TEXTURE:	Typical of Macadamias – Firm and Crunchy

PACKAGING
// The Product is packed into sealed laminated foil bags in fibreboard cartons. The external carton dimensions are 385mm x 285mm x 195mm, with a volume of 0.021m ³ and a gross weight of 11.76kg
STORAGE & SHELF LIFE
Storage condition: store in original packaging in a cool (10-15°C), dry area, free from toxic chemicals, odours, insect, and rodent infestation. Shelf life: for Raw Macadamia is 24 months from the date of manufacture if packaged and stored as per the above conditions.
DEFINITIONS
<ul style="list-style-type: none"> • Premium kernel is defined as fully matured kernel free from significant defects/disorders in its current form. • Commercial kernel is defined as a kernel exhibiting minor defects/disorders but fit for human consumption. • Whole kernel is kernel that is not split or separated into halves, with not more than ¼ of the kernel missing, given that the kernel contour is not materially affected by the missing portion. • Half kernel means approximately half of a whole kernel as it normally separates. • Loose shell means any loose shell, which will not pass through a 3mm round opening.

NUTRITION

NUTRIENT RAW MACADAMIA	AVERAGE QUANTITY PER SERVING (35g)	AVERAGE QUANTITY PER 100g
Protein	2.7	7.7g
Total Fat	26.7g	76.3g
-Saturated Fat	3.8g	10.9g
-Monounsaturated Fat	20.93g	59.8g
-Polyunsaturated Fat	1.33g	3.8g
-Trans Fat	0.0g	0.0g
Fibre - dietary	2.1g	6.0g
Carbohydrate -total	3.2g	10.9g
-sugars	1.6g	4.6g
Sodium	1.1mg	3.14mg
Energy	1070kJ (256cal)	3070kJ (734cal)

ALLERGEN INFORMATION

FOOD ALLERGENS	PRESENT IN RAW MATERIALS	PRESENT ON SAME PROCESSING LINE
Cereals containing gluten and their products, namely: wheat, rye, barley, oats, spelt and their hybridised strains	<input type="checkbox"/>	<input type="checkbox"/>
Crustacea and crustacean products	<input type="checkbox"/>	<input type="checkbox"/>
Egg and egg products	<input type="checkbox"/>	<input type="checkbox"/>
Fish and fish products (including molluscs and oil)	<input type="checkbox"/>	<input type="checkbox"/>
Milk and milk products	<input type="checkbox"/>	<input type="checkbox"/>
Tree nuts and tree nut products	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
Sesame seed and sesame seed products	<input type="checkbox"/>	<input type="checkbox"/>
Peanuts and peanut products (including peanut oil)	<input type="checkbox"/>	<input type="checkbox"/>
Soybean and soybean products (including soybean oils)	<input type="checkbox"/>	<input type="checkbox"/>
Sulphites	<input type="checkbox"/>	<input type="checkbox"/>

ADVISORY STATEMENTS

DIETARY CLAIMS	
Suitable for Vegetarians ✓	Suitable for Lacto-Ovo Vegetarians ✓
Suitable for Lacto Vegetarians ✓	Suitable for Vegans ✓
Suitable for Coeliacs ✓	