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	Author	Busie Nkosi	Review date:	26 January 2018
	Approving officer	Walter Giuricich	Version no:	3

Raw Macadamias Style 0 – Product Specification

Product Description: Raw macadamias kernels are clean, well dried, free from excessive defects, damage, and foreign material.

Organoleptic Characteristics: Typical macadamia flavour, free from rancidity, off flavours, and odours.

Physical Characteristics:

	Maximum Allowable Tolerances
Whole kernels over 20mm	min.95%
Insect Damage (%)	1%
Nutshell pieces	1 per 100kg
Metal or Glass	None allowed
Rejects	3% Max

Chemical Characteristics:


Peroxide Value (meq/Kg.)	3.0 maximum
Free Fatty Acid (%)	0.5%
Moisture (%)	2.0% maximum
Aflatoxin	<5ppb

Microbiological Characteristics:

Aerobic Plate Count	30,000cfu/g. max.
Yeast & Mould	1000 cfu/g. max.
Coliforms	350/g. max.
E.Coli.	Negative
Staphylococcus Aureus	Negative
Salmonella	Negative
Listeria	Negative

Packaging: Vacuum-packed in 25 lb. Net corrugated cardboard cartons

Storage Conditions and Shelf Life: Optimum storage conditions are 14 degrees Celsius with a relative humidity of 65% to 70%. The shelf life at these conditions is 24 months

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Raw Macadamias Style 1 - Product Specification

Product Description: Raw macadamias kernels are clean, well dried, free from excessive defects, damage, and foreign material.

Organoleptic Characteristics: Typical macadamia flavour, free from rancidity, off flavours, and odours.

Physical Characteristics:

	Maximum Allowable Tolerances
Whole kernels over 16mm & less than 20mm	min.95%
Insect Damage (%)	1%
Nutshell pieces	1 per 100kg
Metal or Glass	None allowed
Rejects	3% Max

Chemical Characteristics:


Peroxide Value (meq/Kg.)	3.0 maximum
Free Fatty Acid (%)	0.5%
Moisture (%)	2.0% maximum
Aflatoxin	<5ppb

Microbiological Characteristics:

Aerobic Plate Count	30,000cfu/g. max.
Yeast & Mould	1000 cfu/g. max.
Coliforms	350/g. max.
E.Coli.	Negative
Staphylococcus Aureus	Negative
Salmonella	Negative
Listeria	Negative

Packaging: Vacuum-packed in 25 lb. Net corrugated cardboard cartons

Storage Conditions and Shelf Life: Optimum storage conditions are 14 degrees Celsius with a relative humidity of 65% to 70%. The shelf life at these conditions is 24 months.

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Raw Macadamias Style 1 'S' - Product Specification

Product Description: Raw macadamias kernels are clean, well dried, free from excessive defects, damage, and foreign material.

Organoleptic Characteristics: Typical macadamia flavour, free from rancidity, off flavours, and odours.

Physical Characteristics:

	Maximum Allowable Tolerances
Whole kernels over 13mm & less than 16mm	min.95%
Insect Damage (%)	1%
Nutshell pieces	1 per 100kg
Metal or Glass	None allowed
Rejects	3% Max

Chemical Characteristics:


Peroxide Value (meq/Kg.)	3.0 maximum
Free Fatty Acid (%)	0.5%
Moisture (%)	2.0% maximum
Aflatoxin	<5ppb

Microbiological Characteristics:

Aerobic Plate Count	30,000cfu/g. max.
Yeast & Mould	1000 cfu/g. max.
Coliforms	350/g. max.
E.Coli.	Negative
Staphylococcus Aureus	Negative
Salmonella	Negative
Listeria	Negative

Packaging: Vacuum-packed in 25 lb. Net corrugated cardboard cartons

Storage Conditions and Shelf Life: Optimum storage conditions are 14 degrees Celsius with a relative humidity of 65% to 70%. The shelf life at these conditions is 24 months.

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Raw Macadamias Style 1 'SW' - Product Specification

Product Description: Raw macadamias kernels are clean, well dried, free from excessive defects, damage, and foreign material.

Organoleptic Characteristics: Typical macadamia flavour, free from rancidity, off flavours, and odours.

Physical Characteristics:

	Maximum Allowable Tolerances
Whole kernels over 10mm & less than 13mm	min.95%
Insect Damage (%)	1%
Nutshell pieces	1 per 100kg
Metal or Glass	None allowed
Rejects	3% Max

Chemical Characteristics:


Peroxide Value (meq/Kg.)	3.0 maximum
Free Fatty Acid (%)	0.5%
Moisture (%)	2.0% maximum
Aflatoxin	<5ppb

Microbiological Characteristics:

Aerobic Plate Count	30,000cfu/g. max.
Yeast & Mould	1000 cfu/g. max.
Coliforms	350/g. max.
E.Coli.	Negative
Staphylococcus Aureus	Negative
Salmonella	Negative
Listeria	Negative

Packaging: Vacuum-packed in 25 lb. Net corrugated cardboard cartons

Storage Conditions and Shelf Life: Optimum storage conditions are 14 degrees Celsius with a relative humidity of 65% to 70%. The shelf life at these conditions is 24 months.

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Raw Macadamias Style 4 'L' - Product Specification

Product Description: Raw macadamias kernels are clean, well dried, free from excessive defects, damage, and foreign material.

Organoleptic Characteristics: Typical macadamia flavour, free from rancidity, off flavours, and odours.

Physical Characteristics:

	Maximum Allowable Tolerances
Half kernels over 16mm & less than 20mm	min.80%
Insect Damage (%)	1%
Nutshell pieces	1 per 100kg
Metal or Glass	None allowed
Rejects	3% Max

Chemical Characteristics:


Peroxide Value (meq/Kg.)	3.0 maximum
Free Fatty Acid (%)	0.5%
Moisture (%)	2.0% maximum
Aflatoxin	<5ppb

Microbiological Characteristics:

Aerobic Plate Count	30,000cfu/g. max.
Yeast & Mould	1000 cfu/g. max.
Coliforms	350/g. max.
E.Coli.	Negative
Staphylococcus Aureus	Negative
Salmonella	Negative
Listeria	Negative

Packaging: Vacuum-packed in 25 lb. Net corrugated cardboard cartons

Storage Conditions and Shelf Life: Optimum storage conditions are 14 degrees Celsius with a relative humidity of 65% to 70%. The shelf life at these conditions is 24 months.

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Raw Macadamias Style 4'R' - Product Specification

Product Description: Raw macadamias kernels are clean, well dried, free from excessive defects, damage, and foreign material.

Organoleptic Characteristics: Typical macadamia flavour, free from rancidity, off flavours, and odours.

Physical Characteristics:

	Maximum Allowable Tolerances
Half kernels over 13mm & less than 16mm	min.80%
Insect Damage (%)	1%
Nutshell pieces	1 per 100kg
Metal or Glass	None allowed
Rejects	3% Max

Chemical Characteristics:


Peroxide Value (meq/Kg.)	3.0 maximum
Free Fatty Acid (%)	0.5%
Moisture (%)	2.0% maximum
Aflatoxin	<5ppb

Microbiological Characteristics:

Aerobic Plate Count	30,000cfu/g. max.
Yeast & Mould	1000 cfu/g. max.
Coliforms	350/g. max.
E.Coli.	Negative
Staphylococcus Aureus	Negative
Salmonella	Negative
Listeria	Negative

Packaging: Vacuum-packed in 25 lb. Net corrugated cardboard cartons

Storage Conditions and Shelf Life: Optimum storage conditions are 14 degrees Celsius with a relative humidity of 65% to 70%. The shelf life at these conditions is 24 months.

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Raw Macadamias Style 5 - Product Specification

Product Description: Raw macadamias kernels are clean, well dried, free from excessive defects, damage, and foreign material.

Organoleptic Characteristics: Typical macadamia flavour, free from rancidity, off flavours, and odours.

Physical Characteristics:

	Maximum Allowable Tolerances
Large pieces over 8mm & less than 13mm	min.80%
Insect Damage (%)	1%
Nutshell pieces	1 per 100kg
Metal or Glass	None allowed
Rejects	3% Max

Chemical Characteristics:


Peroxide Value (meq/Kg.)	3.0 maximum
Free Fatty Acid (%)	0.5%
Moisture (%)	2.0% maximum
Aflatoxin	<5ppb

Microbiological Characteristics:

Aerobic Plate Count	30,000cfu/g. max.
Yeast & Mould	1000 cfu/g. max.
Coliforms	350/g. max.
E.Coli.	Negative
Staphylococcus Aureus	Negative
Salmonella	Negative
Listeria	Negative

Packaging: Vacuum-packed in 25 lb. Net corrugated cardboard cartons

Storage Conditions and Shelf Life: Optimum storage conditions are 14 degrees Celsius with a relative humidity of 65% to 70%. The shelf life at these conditions is 24 months.

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Raw Macadamias Style 6 - Product Specification

Product Description: Raw macadamias kernels are clean, well dried, free from excessive defects, damage, and foreign material.

Organoleptic Characteristics: Typical macadamia flavour, free from rancidity, off flavours, and odours.

Physical Characteristics:

	Maximum Allowable Tolerances
Medium pieces over 6mm & less than 8mm	min.80%
Insect Damage (%)	1%
Nutshell pieces	1 per 100kg
Metal or Glass	None allowed
Rejects	3% Max

Chemical Characteristics:


Peroxide Value (meq/Kg.)	3.0 maximum
Free Fatty Acid (%)	0.5%
Moisture (%)	2.0% maximum
Aflatoxin	<5ppb

Microbiological Characteristics:

Aerobic Plate Count	30,000cfu/g. max.
Yeast & Mould	1000 cfu/g. max.
Coliforms	350/g. max.
E.Coli.	Negative
Staphylococcus Aureus	Negative
Salmonella	Negative
Listeria	Negative

Packaging: Vacuum-packed in 25 lb. Net corrugated cardboard cartons

Storage Conditions and Shelf Life: Optimum storage conditions are 14 degrees Celsius with a relative humidity of 65% to 70%. The shelf life at these conditions is 24 months.

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Raw Macadamias Style 7 - Product Specification

Product Description: Raw macadamias kernels are clean, well dried, free from excessive defects, damage, and foreign material.

Organoleptic Characteristics: Typical macadamia flavour, free from rancidity, off flavours, and odours.

Physical Characteristics:

	Maximum Allowable Tolerances
Medium pieces over 3mm & less than 6mm	min.80%
Insect Damage (%)	1%
Nutshell pieces	1 per 100kg
Metal or Glass	None allowed
Rejects	3% Max

Chemical Characteristics:


Peroxide Value (meq/Kg.)	3.0 maximum
Free Fatty Acid (%)	0.5%
Moisture (%)	2.0% maximum
Aflatoxin	<5ppb

Microbiological Characteristics:

Aerobic Plate Count	30,000cfu/g. max.
Yeast & Mould	1000 cfu/g. max.
Coliforms	350/g. max.
E.Coli.	Negative
Staphylococcus Aureus	Negative
Salmonella	Negative
Listeria	Negative

Packaging: Vacuum-packed in 25 lb. Net corrugated cardboard cartons

Storage Conditions and Shelf Life: Optimum storage conditions are 14 degrees Celsius with a relative humidity of 65% to 70%. The shelf life at these conditions is 24 months.

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NUTRITION:

RAW / PASTEURISED MACADAMIA	Average Quantity per Serving (30g)	Average Quantity per 100g
Energy	920kJ	3068kJ
Fats (total)	22.8g	76.2g
▪ Monounsaturated	18.4g	61.4g
▪ Saturated	3.1g	10.3g
▪ Polyunsaturated	0.3g	0.9g
Trans fatty acid	0.0mg	0.0mg
Protein	2.3g	7.6g
Carbohydrates	1.4g	4.5g
Sugars	1.4g	4.5g
▪ Added Sugars	0.0g	0.0g
Calcium	14.4mg	48.0mg
Iron	0.54mg	1.8mg
Sodium	0.9mg	3.0mg
Cholesterol	0.0mg	0.0mg
Vitamin D	0.0mg	0.0mg
Potassium	99.0mg	330.0mg

DRY ROASTED MACADAMIA	Average Quantity per Serving (30g)	Average Quantity per 100g
Energy	920kJ	3068kJ
Fats (total)	22.8g	76.2g
▪ Monounsaturated	18.4g	61.4g
▪ Saturated	3.1g	10.3g
▪ Polyunsaturated	0.3g	0.9g
Trans fatty acid	0.0mg	0.0mg
Protein	2.3g	7.6g
Carbohydrates	1.4g	4.5g
Sugars	1.4g	4.5g
▪ Added Sugars	0.0g	0.0g
Calcium	14.4mg	48.0mg
Iron	0.54mg	1.8mg
Sodium	0.9mg	3.0mg
Cholesterol	0.0mg	0.0mg
Vitamin D	0.0mg	0.0mg
Potassium	99.0mg	330.0mg

ROASTED & SALTED MACADAMIA	Average Quantity per Serving (30g)	Average Quantity per 100g
Energy	920kJ	3068kJ
Fats (total)	22.8g	76.2g
▪ Monounsaturated	18.4g	61.4g
▪ Saturated	3.1g	10.3g
▪ Polyunsaturated	0.3g	0.9g
Trans fatty acid	0.0mg	0.0mg
Protein	2.3g	7.6g
Carbohydrates	1.4g	4.5g
Sugars	1.4g	4.5g
▪ Added Sugars	0.0g	0.0g
Calcium	14.4mg	48.0mg
Iron	0.54mg	1.8mg
Sodium	0.9mg	3.0mg
Cholesterol	0.0mg	0.0mg
Vitamin D	0.0mg	0.0mg
Potassium	98.0mg	326.0mg