



Macadamia Marketing International

The standard in quality & reliability

KENYA GOLD MACADAMIA NUTS SPECIFICATIONS

PACKAGED PREMIUM RAW MACADAMIA KERNEL

Product Description: Raw macadamia kernels are clean and free from extraneous material.

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

<u>Style:</u>	<u>Size</u> (all screen sizes round holes Diameters)	<u>Wholes/Halves %</u>
Style 1:	Held on 16mm	: Minimum 90% Whole kernel, 10% Half kernels.
Style 1S	Held on 13mm through 16mm	: Minimum 90% Whole kernel.
Style 2:	50/50 mix of Styles 1S & Style 4L	: as below.
Style 4L:	Held on 14mm	: Minimum 80% Half kernels.
Style 4R:	Held on 9mm through 14mm	: Minimum 80% Half kernels.
Style 4:	Held on 12mm through 14mm	: Minimum 70% Half kernels.
Style 5:	Held on 9mm through 12mm	
Style 6:	Held on 5mm through 9mm	
Style 7:	Held on 3mm through 5mm	

Physical Characteristics:

Colour	: Cream to pale yellow
Impacted shell	: Less than 1%
Unsound kernel	: Less than 2%
Metal or Glass	: None allowed

Chemical Characteristics:

Moisture (%)	: 2.0% maximum
Peroxide value (meq/Kg)	: 3.0 Meq/kg maximum
Free Fatty Acid (%)	: 1.0% maximum

Microbiological Characteristics:

Standard Plate Count	: Less than 30,000 cfu/gram
Yeast & Mould count	: Less than 20,000 mould colonies/gram
Coliforms	: 200/gram maximum
E. Coli	: Less than 3/gram
Staphylococcus Aureus	: Negative
Salmonellae	: Negative
Aflatoxin	: Less than 2 parts per billion
Listeria Monocytogenes	: Not detected in 25 gram

Packaging:

- : Vacuum packed and nitrogen flushed in foil liners and placed in strong cardboard carton. Dimensions :l*b*h = 360*200*290mm.
- : Unit weight: 11.34kgs (25 lbs).
- : Each carton labelled & identified with a batch code.
- : 1400 cartons in 20ft FCL.

Storage Conditions and Shelf Life:

- : Store in a cool dry place
- The shelf life if stored between 18 and 28°C is 12 months.
- The shelf life if stored under refrigeration is 18 months.

