



# Raw Macadamia Kernel

## Style 1

### Product Description:

The product contains Premium Grade Australian Macadamia Kernel, with a firm and crunchy texture, creamy appearance and a delicate flavour typical of raw macadamia kernel with no foreign odours or rancidity.

The kernel is at least 95% whole kernel<sup>i</sup> by weight and kernel passes over a 16mm round screen and through a 20mm round screen. Typical size range of whole kernel is 17 to 20mm<sup>ii</sup>.

The product contains not more than a combined total of 3% reject<sup>iii</sup> and commercial<sup>iv</sup> grade kernel, the percentage of reject kernel being not more than 2%.

The product contains a maximum of 1 piece per 250kgs of loose shell<sup>v</sup>.

The product contains Nil foreign matter<sup>vi</sup>.

Chemical Residues<sup>vii</sup> are not in excess of maximum residue limits as published in the Food Standards Code<sup>viii</sup>.

### Applications & Uses

Premium snack and larger moulded chocolate products.

\* Refer to definition section for details on I, II, III, IV, V, VI, VII & VIII

## Microbiological & Chemical Standards for Raw Macadamia Kernel:

Standard Plate Count.....	<30,000 ct/gm
Total Coliforms.....	<350 ct/gm
E. Coli.....	<10 ct/gm
Mould Count.....	<10,000 ct/gm
Salmonella.....	Not detected in 25gms
Total Aflatoxin.....	<4 ppb
Aflatoxin B1.....	<2 ppb
Peroxide Values.....	Not greater than 5 meq/kg
Free Fatty Acids.....	Not greater than 0.5% Oleic Acid
Kernel Moisture.....	Maximum 1.5% by weight

## Nutrition Information

<i>Macadamia Nuts – (Raw Kernel)</i>	<i>Per 100g serve</i>
Energy.....	3080kj
Moisture.....	1.2g
Protein.....	9.2g
Fat (total oils).....	74.0g
monounsaturates.....	60.0g
polyunsaturates.....	4.0g
saturated.....	10.0g
Ash (minerals).....	1.3g
Carbohydrates Total.....	7.9g
Sugars.....	4.6g
Dietry Fibre.....	6.4g
Cholesterol.....	Nil
Calcium.....	64mg
Potassium.....	410mg
Sodium.....	2mg

## Packaging Information

Net Weight.....	11.34kg (25lbs)
Packaging.....	Gas flushed, vacuum sealed laminated foil bag in a fibre board carton
Storage.....	Temperature maintained between 8°C – 12°C; and stored in a clean dry enclosed area
Shelf Life.....	24 months (unopened, in recommended storage conditions)
Container.....	Up to 1450 cartons for 11.34kg boxes

