

Style 5

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 pieces and small half kernelⁱ. Kernel passes over a 8mm square screen and through a 12mm round screen. Typical size range of half kernel is 8 to 12mmⁱⁱ.

The product contains not more than a combined total of 3% rejectⁱⁱⁱ and commercial^{iv} 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^v.

The product contains Nil foreign matter^{vi}.

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

Applications & Uses

Great for ice-cream and smaller confections.

Suits smaller cookie blends and cakes.

^{*} 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	<20,000 ct/gm
Salmonella	Not detected in 25gms
Total Aflatoxin	<5 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

Macadamia Nuts – (Raw Kernel)	Per 100g serve
Energy	3080kj
Moisture	1.2g
Protein	9.2g
Fat (total oils)	74.0g
monounsaturates60.0g	
polyunsaturates4.0g	
saturated10.0g	
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