



Style 4 Small

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 has not more than 5% whole kernelⁱ by weight and 80% half kernel by weight. Kernel passes over an 11mm round screen and through a 13mm round screen. Typical size range of half kernelⁱⁱ is 11 to 13mmⁱⁱⁱ.

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

The product contains Nil foreign matter^{vii}.

Chemical Residues^{viii} are not in excess of maximum residue limits as published in the Food Standards Code^{ix}.

Applications & Uses

Bakery – Mid sized cookie blend

Food Service – Dessert preparations, salads

Confectionary – Perfect for Rocky Road products, nut clusters

* 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 250gms
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

<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.....	18 months (unopened)
Container.....	Up to 1400 ctns for 11.34kg boxes or up to 650 ctns for 25.0kg boxes