

## Product Specification

Manual Ref: 3.6.3

Own & authorised: by AS

Affected Dept: All

Date of Issue: 15/04/2023

Reason for issue: Format updated

### RAW MACADAMIA KERNELS

SPEC NO	1101-01	
ORIGIN	Kenya	
DESCRIPTION	Raw kernel should be fully mature – plump (unshrivelled) and firm and obtained from species Macadamia integrifolia and Macadamia tetraphylla and their hybrids Macadamia nuts are brown tree nuts with cream-white cotyledons called kernels. While on the tree, the nut husk turns from dark green to dark brown with increasing maturity.	
GENERAL	<ul style="list-style-type: none"><li>▪ Material supplied will comply with all applicable UK and EEC legislation.</li><li>▪ The material will be completely free of glass fragments or particles.</li><li>▪ The material is free from GMO &amp; Irradiation.</li><li>▪ The material will have tamper evidence on each unit.</li><li>• The packaging must adhere to all applicable UK/EU laws, be free of metal or plastic, and be in an undamaged and hygienic condition.</li><li>▪ Where applicable-<ul style="list-style-type: none"><li>▪ The material will be fumigated prior to shipment.</li><li>▪ The material will comply relevant international spec like USDA, AFI</li></ul></li></ul>	
INGREDIENTS	100% Macadamia kernels	
SIZE/ COUNT	Raw Macadamia Nut Kernels	Size (Composition)
	Style 0	20mm+ (95% Minimum Wholes)
	Style 1L	16mm-20mm (95% Minimum Wholes)
	Style 1S	13mm-16mm (95% Minimum Wholes)
	Style 2	13mm+ (50% Halves-4L & Wholes 1S)
	Style 4L	13mm+ (95% Minimum Halves)
	Style 4R	10mm-13mm (80% Minimum Halves)
	Style 5	8mm-10mm (Small halves & Chips)
	Style 6	5mm-8mm (Chips & Pieces)
Style 7	4mm-5mm (Chips & Pieces)	
ORGANOLEPTIC	Texture	Firm and crunchy
	Appearance	Creamy, light golden kernels
	Flavour/Odour	Delicate, typical macadamia kernel with no foreign odours
	Colour	Light Cream/ Off Colour, 2% max
PHYSICAL	Parameters	Value
	Foreign Matter	Be free of foreign matter, except for the loose shell, with a maximum of 1 piece larger than 2mm per 100kg for styles 0 to 4 and a max of 2 pieces of shell per 100kg of the kernel for other styles. Impacted shell pieces smaller than 2mm, no more than 1 per 100kg of kernel
CHEMICAL	Parameters	Value
	Aflatoxins Total (max)	4 ppb max
	Aflatoxin B1 (max)	2 ppb max
	Peroxide Value (max)	≤ 3meq/kg oil
	Free Fatty Acid (max)	≤1.0% (as oleic)
	Moisture (max)	≤ 2.0% by weight
MICROBIOLOGICAL	Parameters	Value
	TVC (max)	≤ 10000cfu/g
	Total Coliforms	≤ 350cfu/g
	E. coli	< 10cfu/g
	Salmonella	Absent 25g
	Yeast and Mould count	≤20 000cfu/g

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NUTRITIONAL INFORMATION per 100g Serving	Nutrient	Amount
	Energy	3004 kJ / 718 kcals
	Fat	75.8g
	Of which saturates	12.1g
	Carbohydrate	13.8g
	Of which sugar	4.6g
	Fiber	8.6g
	Protein	7.9g
	Salt	0.00g
PACKAGING	Packed in 25lb corrugated cardboard cartons made of food grade material. Kernels are vacuum packed and sealed for freshness. Other containers are available upon request. Vacuum packed in metalized aluminium pouches and flushed with nitrogen gas. The aluminium packs are sealed in corrugated paper cartons. Modified Atmosphere Packaging (MAP) by nitrogen flushing and then vacuum sealing in metallised aluminium pouches	
LABELLING	Outers to be marked with - <ul style="list-style-type: none"> <li>Name of vendor</li> <li>Net Weight</li> <li>Material Type and/or Lot no./Batch code</li> <li>Country of origin</li> <li>Expiry date</li> </ul>	
STORAGE	Cool & Dry (Max ambient temp 15°C, Humidity 40 RH)	
DURABILITY DATE	24 months at ambient	

**Alergens:-**When purchased in bulk size original packaging, manufacturer allergen policy will apply.  
When purchased in quantities that need re-packaging, our allergen policies will apply.

Component	Manufacturer			Nuts in Bulk (Applies when bought in small quantities that need re-packaging)		
	In Product	Processed in Same Equipment	Handled on Site	In Product	Processed in Same Equipment	Handled on Site
Cereals containing GLUTEN and products thereof	NO	NO	NO	NO	NO	YES
EGGS or its derivatives	NO	NO	NO	NO	NO	NO
FISH or its derivatives	NO	NO	NO	NO	NO	NO
CRUSTACEANS / SHELLFISH	NO	NO	NO	NO	NO	NO
MOLLUSCS	NO	NO	NO	NO	NO	NO
PEANUTS or derivatives	NO	NO	NO	NO	NO	YES
SOYA BEANS or derivatives	NO	NO	NO	NO	NO	YES
MILK (LACTOSE) or its derivatives	NO	NO	NO	NO	NO	YES
NUTS, tree nuts:	MACADAMIA	MACADAMIA	MACADAMIA	MACADAMIA	YES	YES
CELERY, including celeriac and its derivatives	NO	NO	NO	NO	NO	YES
MUSTARD, referring to all parts of the plant and derivatives thereof	NO	NO	NO	NO	NO	YES
SESAME SEEDS or derivatives	NO	NO	NO	NO	NO	YES
SULPHITES >10ppm – Sulphite quantity to be given in ppm	NO	NO	NO	NO	NO	YES
LUPIN seeds or derivatives	NO	NO	NO	NO	NO	NO