

## PRODUCT SPECIFICATIONS SHEET

PRODUCT NAME	RAW MACADAMIA KERNEL
Country of origin	Product of Australia
Product Description	Raw macadamia kernel should be fully mature - plump and firm/crunchy <sup>1</sup> and obtained from species <i>Macadamia integrifolia</i> and <i>Macadamia tetraphylla</i> and their hybrids.
Size	<p>By weight:</p> <p><b>Style 0</b> (<i>Supermacs</i>) Kernel size is larger than 20 mm. &gt;95% wholes</p> <p><b>Style 1</b> (<i>Wholes</i>) Kernel size range: 17 mm - 20 mm. &gt;95% wholes</p> <p><b>Style S</b> (<i>Wholes</i>) Kernel size range :14 mm – 17 mm. &gt;90% wholes</p> <p><b>Style SS</b> (<i>Wholes</i>) Kernel size range: &lt;14 mm &gt;90% wholes</p> <p><b>Style 4L</b> (<i>Halves and pieces</i>) Kernel size larger than 15 mm. &gt;90% halves</p> <p><b>Style 4</b> (<i>Halves and pieces</i>) Kernel size range: 13 mm - 15 mm.</p> <p>(Occasionally labelled S4)</p> <p><b>Style 5</b> (<i>Chips</i>) Kernel size range: 9 mm - 13 mm.</p> <p><b>Style 6</b> (<i>Chips</i>) Kernel size range: 6 mm - 9 mm.</p> <p><b>Style 7</b> (<i>Chips</i>) Kernel size range: 3 mm - 6 mm.</p> <p><b>Other Styles, as available.</b></p>
Physical specifications	<ul style="list-style-type: none"> <li>• <b>Moisture:</b> The moisture content of kernel should not exceed 1.8% by weight.</li> <li>• <b>Flavour:</b> Delicate, typical of raw macadamias, pleasant odour, free from off flavours.</li> <li>• <b>Appearance:</b> Creamy, white colour, dry and clean. The kernel should not contain more than a combined total of 3% commercial<sup>2</sup> and reject kernel<sup>3</sup>, of which reject kernel should not exceed 2.0% by weight. The kernel should be free of shell and foreign matter.</li> <li>• <b>Size:</b> The product is an agricultural product and subject to seasonal variability in the size distribution. With this variability the size for each style will still be consistent with the size specification.</li> </ul>
Microbiological specifications	<ul style="list-style-type: none"> <li>• Standard Plate Count: less than 30,000 cfu/g (colony forming units per gram)</li> <li>• E. coli: less than 3 MPN/g (Most Probable Number per gram)</li> <li>• Salmonellae: Not Detected in 250 grams.</li> <li>• Yeasts &amp; Mould count: less than 20,000 cfu/g (colony forming units per gram)</li> </ul>
Chemical specifications	<ul style="list-style-type: none"> <li>• Peroxide value ≤3 mEq/kg oil (milliequivalents per kilogram oil)</li> <li>• Free Fatty Acids ≤0.5% (as oleic acid)</li> <li>• Aflatoxin B<sub>1</sub>: less than 1 parts per billion</li> <li>• Aflatoxin, Total: less than 4 parts per billion</li> <li>• Contaminants and residue: comply with provision specified in Australia Standard 1.4.1 and 1.4.2 of the Food Standards Code Australia and New Zealand for Contaminants and Natural Toxicants and Maximum Residue Limits in Food.</li> </ul>
Allergen status	Consumers allergic to tree nuts should not use macadamia nuts in their diet. There are no other added allergens in this product.
Packaging	Aluminium foil laminate pouch, gas flushed and vacuumed sealed inside a cardboard carton.
• Net weight	Packed in 11.34 kg net (±0.02 kg)
Labelling	Batch number, net weight, date packed. Country of origin. Carton: Printed with company contact details.
Storage conditions and Shelf life	<p>The Product should be stored in original packaging in a clean (8°C-12°C), dry area free from toxic chemicals, odours, insect and rodent infestation.</p> <p>Shelf life (recommended best before) for raw macadamias is 24 months from date of manufacture/processing if packaged and stored as per above.</p>
Transport conditions	Covered vehicle.
Food Safety	CL MACS is committed to the production of high quality, safe products. We have developed and implemented a food safety management system based upon the international standard ISO 22000:2018 and have integrated the principles of the Hazard Analysis and Critical Control Point (HACCP) system.

<sup>1</sup> *Premium Kernel:* Fully matured kernel free from significant defects/disorders in its current form (Australian Macadamia Society - Kernel Assessment Manual, Section 1, Premium Kernel without Disorders, February 2016).

<sup>2</sup> *Commercial Kernel:* Kernel exhibiting minor defects/disorders but fit for human consumption (Australian Macadamia Society - Kernel assessment Manual, Section 2, Quality Disorders, February 2016).

<sup>3</sup> *Reject Kernel:* Kernel with major defects/disorders suitable only for oil or non-food use (Australian Macadamia Society - Kernel Assessment Manual, Section 2, Quality Disorders, February 2016).