



## PRODUCT SPECIFICATION SHEET

|                               |   |                       |                              |
|-------------------------------|---|-----------------------|------------------------------|
| <b>Product</b>                | <b>MACADAMIA<br/>PREMIUM NATURAL CHIP (Style 7NC)<br/>5 – 6mm</b>   |                       |                              |
| <b>Size</b>                   | 5 - 6mm   |                       |                              |
| <b>Grade</b>                  | Premium   |                       |                              |
| <b>Description</b>            | Macadamia kernel will pass through a 5mm round screen<br>Mostly natural chip.   |                       |                              |
| <b>Intended Use</b>           | This product is intended for general consumption, either in its present form or after further processing.   |                       |                              |
| <b>Allergens</b>              | Macadamias are a known allergen and therefore should not be consumed by any person with an allergy to tree nuts.<br>There are no other added allergens in this product. |                       |                              |
| <b>Country of Origin</b>      | Product of Australia  |                       |                              |
| <b>GM Status</b>              | No genetically modified product is used   |                       |                              |
| <b>Packer</b>                 | Suncoast Gold Macadamias (AUST) Limited<br>ABN: 11 055 899 637  |                       |                              |
| <b>Certifications Held</b>    | Quality Management System: ISO 9001:2008 , ISO 22000:2005<br>Food Safety Management System: CAC HACCPVER: 2003<br>HALAL<br>Certificate of Kashrut                       |                       |                              |
| <b>Physical Specification</b> | <b>Tests Performed</b>  | <b>Test Procedure</b> | <b>Results</b>               |
|                               | Moisture  | Infra Red Balance     | ≤2%                          |
|                               | Shell   | Visual separation     | Nil<br>(riding a 3mm screen) |

| Microbiological Specifications | Tests Performed                  | Results   |
|--------------------------------|----------------------------------|---|
|                                | Standard Plate Count             | Less than 30,000 colony forming units per gram                          |
|                                | Mould & Yeast count              | Less than 20,000 colonies per gram                                      |
|                                | E. Coli                          | Not detected in 1 gram  |
|                                | Salmonella                       | Not detected in 250 grams   |
|                                | Coagulase positive staphylococci | Less than 100 per gram  |
|                                | Listeria monocytogenes           | Not detected in 25 grams  |
| Chemical                       | Peroxide Value                   | Less than 5 meq/kg OIL  |
|                                | Acid Value                       | Less than 1 mg KOH/g OIL (as oleic)                                     |
|                                | Aflatoxin                        | Less than 4 parts per billion total<br>B1 less than 2 parts per billion |

|  |   |
|--|---|
| <b>Packaging</b>                                 | Gas flushed and vacuum sealed, laminated foil bag in fibreboard carton. Units will be packed on clean pallets – 88 cartons per pallet. Carton dimension 240 mm x 250 mm x 360 mm (external). Volume 0.021 cubic metres  |
| <b>Weight</b>                                    | 10kg net<br>10.56kg gross   |
| <b>Labelling</b>                                 | The product will be packed in a Macadamias Australia carton and it shall have the style label, daycode label with unique carton ID, packed date and best before date printed on carton. The carton will also specify the weight as well as the company address and contact details. |
| <b>Storage</b>                                   | Finished product must be stored in a cool and dry environment out of direct sunlight, which is free from infestation (10 - 12°C).   |
| <b>Shelf Life</b>                                | Unopened: 24 months under recommended storage conditions  |
| <b>Shipping Container</b><br>(Standard 20ft FCL) | Up to 1,430 x 10kg cartons, 14.3 metric tonnes  |

**NOTE: Sizing refers to production screen sizes. Due to the nature of this process there may be a percentage of kernel that is over or undersize.**

| Nutrition         | Average Quantity per 100 grams |
|-------------------|--------------------------------|
| ENERGY            | 3080kJ (736 Cal)               |
| PROTEIN           | 9.2g                           |
| FAT - Total       | 74.0g                          |
| - Saturated       | 10.0g                          |
| - Monounsaturated | 59.8g                          |
| - Polyunsaturated | 3.8g                           |
| - Trans           | 0.0g                           |
| CARBOHYDRATE      | 7.9g                           |
| - Sugars          | 4.6g                           |
| DIETARY FIBRE     | 6.4g                           |
| SODIUM            | 1.4mg                          |
| POTASSIUM         | 410mg                          |
| MAGNESIUM         | 95mg                           |