



PRODUCT SPECIFICATION SHEET

Product	MACADAMIA PREMIUM HALVES LARGE (Style 4L) 13mm+		
Size	≥13mm		
Grade	Premium		
Description	Macadamia kernel is held on a 13mm round mesh. Mostly halves		
Intended Use	This product is intended for general consumption, either in its present form or after further processing.		
Allergens	Macadamias are a known allergen and therefore should not be consumed by any person with an allergy to tree nuts. There are no other added allergens in this product.		
Country of Origin	Product of Australia		
GM Status	No genetically modified product is used		
Packer	Suncoast Gold Macadamias (AUST) Limited ABN: 11 055 899 637		
Certifications Held	Quality Management System: ISO 9001:2008 , ISO 22000:2005 Food Safety Management System: CAC HACCPVER: 2003 HALAL Certificate of Kashrut		
Physical Specification	Tests Performed	Test Procedure	Results
	Moisture	Infra Red Balance	≤2%
	Shell	Visual separation	Nil (riding a 3mm screen)
	Whole kernel	Visual separation	≤95% w/w

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 B1 less than 2 parts per billion

Packaging	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
Weight	11.34kg net 11.90kg gross
Labelling	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.
Storage	Finished product must be stored in a cool and dry environment out of direct sunlight, which is free from infestation (10 - 12°C).
Shelf Life	Unopened: 24 months under recommended storage conditions
Shipping Container (Standard 20ft FCL)	Up to 1,430 x 11.34kg cartons, 16.2 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