

Product Specification – Premium Macadamia Kernel



Supplier	Stahmann Webster																	
Site Address	193-199 McDougall Street, Toowoomba, Queensland, Australia, 4350																	
Accreditations	SQF, Halal, Kosher, Sedex, Export Registered Establishment																	
Product Range	<table border="1"> <tr> <td>Wholes Style 0</td> <td>20+mm</td> </tr> <tr> <td>Wholes Style 1</td> <td>17-20mm</td> </tr> <tr> <td>Wholes Style 1s</td> <td>14-17mm</td> </tr> <tr> <td>Halves Style 4L</td> <td>13+mm</td> </tr> <tr> <td>Halves Style 4</td> <td>10-13mm</td> </tr> <tr> <td>Pieces Style 5</td> <td>8-12mm</td> </tr> <tr> <td>Pieces Style 6</td> <td>6-8mm</td> </tr> <tr> <td>Pieces Style 7</td> <td>3-6mm</td> </tr> </table>		Wholes Style 0	20+mm	Wholes Style 1	17-20mm	Wholes Style 1s	14-17mm	Halves Style 4L	13+mm	Halves Style 4	10-13mm	Pieces Style 5	8-12mm	Pieces Style 6	6-8mm	Pieces Style 7	3-6mm
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Product Description	Premium macadamia kernel, which has been cracked, shelled, sorted, graded, pasteurised and vacuum packed into a foil liner and placed in a cardboard carton.																	
Intended Use	Product is intended for general consumption and is supplied as an ingredient for re-packing or for use in further manufacturing or processing.																	
Country of Origin	Product of Australia																	
GMO Status	Not Genetically Modified																	
Net Weight	11.34kg, or 10kg (weight is specified on carton label)																	
Labelling	Single carton label containing the following information: Item Code, <u>Best Before Date (DD/MM/YY)</u> , Production Date, <u>Batch Number</u> , Product Description, Net Weight, Name and Physical Address of Manufacture, Storage Conditions and Country of Origin.																	
Batch Code Format	Batch Number – i.e. 201007.10142.01 Pack Date in the format of YYMMDD e.g., 201007 is 07 th October 2020 Production Order Number - unique 5-digit number representing the individual production order number Internal Numbering – additional internal numbering																	
Primary Packaging	Vacuum-packed, nitrogen gas flushed and heat-sealed in foil liners. Liner Composition: 15um Nylon + 9um Foil + 80um LLDPE																	
Secondary Packaging	Clean cardboard carton which has been labelled and taped shut. Carton External Dimensions: 379mm (L) x 284mm (W) 188mm (H)																	
Packing Format	Items per carton	1																
	Cartons per layer	12																
	Layers per pallet	5																
	Cartons per pallet	60																
Palletisation	Packed on lined pallets which have been stretch wrapped.																	
Distribution	Distribution can occur at ambient temperatures. Transport will be by way of tautliner or Pantech type vehicles or export container.																	
Shelf Life	Maximum 24 months from date of manufacture under recommended storage conditions in original unopened packaging.																	
Storage	Store in a cool, dry place which is out of direct sunlight and free from infestation. Refrigeration at a temperature of 0°C to 10°C, is strongly recommended.																	

Microbiological Specifications	Test	Criteria
	Standard Plate Count	≤ 30,000 cfu/g
	Mould	≤ 20,000 cfu/g
	Yeast	≤ 20,000 cfu/g
	E coli	< 3.0 MPN / gram
	Salmonella	Absent / Not detected per 250g
	Aflatoxin	Total less than 4ppb
Chemical Specifications	Test	Criteria
	Peroxide Value (PV)	≤ 3 meq/kg
	Free Fatty Acid Value (FFA)	≤ 1% (oleic)
	Residue Screen (MRL)	Less than level of detection
	Chemical testing is completed on a composite sample for each production run.	
Organoleptic Specifications	Test	Criteria
	Appearance	White to creamy in colour
	Aroma	Fresh and nutty with no objectionable aromas
	Flavour	Fresh and nutty with no rancid flavours detectable
	Texture	Crisp in texture
Allergens	Contains: Tree Nuts (Macadamias) Tree Nut only Facility. Pecans and Walnuts are present in the same factory, but are not present on the same manufacturing line.	
Ingredient Statement	Macadamias (100%)	
Nutrient Information Panel	Nutrient	Average Quantity per 100g
	Energy	3018kJ
	Protein	9.2g
	Fat, Total	74g
	Saturated	10.04g
	Trans	<0.1g
	Polyunsaturated	1.12g
	Monounsaturated	59.64g
	Carbohydrates	4.5g
	Sugar	4.5g
	Dietary Fibre	6.4g
	Sodium	1mg
<i>Data Source: Food Standards Australia and New Zealand and the Australian Food Composition Database</i>		

Physical Specifications	Product	Shell (count)	Whole Kernel (% w/w)	Commercial Kernel (% w/w)	Reject (% w/w)	Size (screen)	Correct Size (% w/w)
	Wholes Style 0	≤1/10kg	≥ 95%	≤2.0%	≤1.0%	Over a 20mm screen	≥ 95%
	Wholes Style 1	≤1/10kg	≥ 95%	≤2.0%	≤1.0%	Over a 17mm and through a 20mm screen	≥ 95%
	Wholes Style 1s	≤1/10kg	≥ 95%	≤2.0%	≤1.0%	Over a 14mm and through a 17mm screen	≥ 95%
	Halves Style 4L	≤2/10kg	≤10%	≤2.0%	≤1.0%	Over a 13mm screen	≥ 90%
	Halves Style 4	≤2/10kg	≤10%	≤2.0%	≤1.0%	Over a 10mm and through a 13mm screen Halves percentage not specified	≥ 90%
	Pieces Style 5	≤2/10kg	N/A	N/A	≤1.0%	Varying shaped pieces between the size range of 8-12mm	≥ 90%
	Pieces Style 6	≤2/10kg	N/A	N/A	≤1.0%	Varying shaped pieces between the size range of 6-8mm	≥ 90%
	Pieces Style 7	≤2/10kg	N/A	N/A	≤1.0%	Varying shaped pieces between the size range of 3-6mm	≥ 90%
	Test				Criteria		
Moisture (Halogen Meter)				Maximum 1.8%			
Foreign Objects				Nil			

Definitions	Whole Kernel
<p>Kernels with no cracking in the base of the kernel, or separated into halves, with not more than 1/4 of the volume of the kernel missing. The shape of kernel may vary due to variety and/or seasonal variations. Product graded as whole kernel is to have at least 95% whole kernel (by weight).</p>	
<p>Half Kernel The approximate half of a whole kernel with not more than 1/8 of its mass chipped off or missing. Premium Large Halves are to have at least 80% half kernel (by weight).</p>	
<p>Foreign Objects Includes any object that is not kernel and/or shell. Examples of foreign objects are plastic, metal and insect matter. Metal detection (CCP): 1.5mm ferrous, 2mm non-ferrous, 2.5mm stainless steel</p>	
<p>Commercial Kernel Kernel, which has minor defects/ disorders inclusive of discolouration, or immaturity.</p>	
<p>Reject Kernel Kernel, with major defects/ disorders inclusive of insect damage, severe discolouration.</p>	
<p>Pasteurisation: Stahmann Webster utilises a hot water bath to pasteurise macadamia kernel. Kernel is submerged for a minimum of 15 seconds in hot water, than it passes through an air knife to remove surface moisture, ensuring that the quality parameters of the kernel are maintained during the drying process. The process has been validated as providing a mean reduction of 5 log cfu/g (validation report available on request).</p>	
<p>Sizing Kernel may vary in shape. To meet sizing requirements kernel must pass over the minimum screen value and through the larger screen. Orientation of the kernel as it passes over the screens may vary during the manufacturing process.</p>	
<p>% w/w Percentage by Weight-to-Weight ratio.</p>	

Photographs	Photographs
	