

Product Specification					
Product Type:	Raw Macadamia Kernel		Item Code:		
Product Description:	<i>Macadamia nuts of the species macadamia integrifolia and macadamia tetraphylla and their hybrids Macadamia Nuts receipted should meet the following specifications.</i>				
Manufacturer / Packer:			Site Address:		
Suncoast Gold Macadamia (Aust) Limited			Drummond Drive, Gympie QLD 4507 Australia, Ph: + 61 7 5482 0000, fax: + 61 7 5482 7921, www.suncoastgold.com.au		
Stahmann Farms Enterprises			193 - 199 Mcdougall Street, Toowoomba QLD 4350 Australia, Ph: +61 7 4699 9400 fax: +61 7 4699 9499, info@stahmann.com.au		
Green Farms Nut Co (1993) (Pty) Ltd.			Office E4, Casterbridge Centre, R40 Hazyview Rd, White River, Republic of South Africa, Ph: +27 (15) 583 0371 fax: +27 (15) 583 0095		
QueenNut Macadamia			Estância Macadamia, Dois Córregos, CEP 17.300-000 SP, Brazil, Ph: + 55 (14) 3652 6299 fax: + 55 11 3652 1910		
Green & Gold Macadamia			Drummond drive, Gympie QLD 4507 Australia, Ph: + 61 7 5482 1418 fax: + 61 7 5482 7921, www.greenandgoldmacadamias.com.au		
Direct Trade Partner:			Green & Gold Macadamia		
Contract Packer Details:			Relevant to Manufacture/Packer location		
Country of Origin:			Relevant to Manufacture/Packer location		
Country of Origin Statement:			Relevant to Manufacture Location		
Ingredients internationally procured (%):			0.00		
Product Formulation:					
Product Component:	Quantity:	Product Component:	Quantity:		
Raw Macadamia Kernel	100.00%				
Colours & Flavours:					
Type:	Natural:	Nature Identical:	Artificial:		
Colour:	N/A	N/A	N/A		
Flavours:	N/A	N/A	N/A		
Product Labelling Details:					
Ingredient Declaration On Pack:		Raw Macadamia Kernel			
Characterising Ingredients:		Raw Macadamia Kernel	100.00%		
Genetically Modified Products:		None			
Mandatory & Advisory Statements:		Contains Tree Nuts			
Date coding & Traceability Format:		Batch Code			
Serving Instructions:		None			
Nutrition / Health & Marketing Claims:		Halal & Kosher			
Certifications Accepted:		HACCP	ISO22000	SQF2000	ISO09001 Food Business Licence
Date:	01/06/2016	Green & Gold Macadamia		Approved:	BL
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Product Specification			
Criteria:			
Description:	Whole Kernel: <i>is fully mature formed kernel, which are not spilt or separated into halves or pieces, with 3/4 of the kernel being intact.</i>		
	Half Kernel: <i>is fully mature kernel, which are half or split pieces with 7/8ths of its mass intact.</i>		
Macadamia Styles:			
Name:	Kernel Size:	Composition:	Dust:
Style 0	≥20 mm	Kernel size should be ≥ 20 mm, containing ≥ 95% Wholes.	≤0.2%
Style 1	17 mm-20 mm	Kernel size should be ≥17 mm to 20 mm, containing ≥ 90% Wholes.	≤0.2%
Style 1S	14 mm-17 mm	Kernel size should be ≥14 mm to 17 mm, containing ≥ 90% Wholes.	≤0.2%
Style 2	14 mm-17 mm	Kernel size should be ≥14 mm to 17 mm, containing ≥ 50% Wholes.	≤0.2%
Style 4L	13 mm-15 mm	Kernel size should be ≥13 mm to 15 mm, containing ≥ 70% Halves, and ≥ 10% Wholes.	≤0.2%
Style 4	10 mm-13 mm	Kernel size should be ≥10 mm to 13 mm, containing ≥ 50% Halves, and ≥ 10% Wholes.	≤0.2%
Style 5N	9 mm-12 mm	Kernel size should be ≥9 mm to 12 mm.	≤1.0%
Style 6N	5 mm-9 mm	Kernel size should be ≥5 mm to 9 mm.	≤5.0%
Style 7N	5 mm-6 mm	Kernel size should be ≥5 mm to 6 mm.	≤5.0%
Style 5G	8 mm-13 mm	Kernel size should be ≥8 mm to 13 mm.	≤1.0%
Style 6G	6 mm-9 mm	Kernel size should be ≥6 mm to 9 mm.	≤5.0%
Style 7D	3 mm-6 mm	Kernel size should be ≥3 mm to 6 mm.	≤10.0%
Style Fines	≤4 mm	Kernel size should be ≤4 mm.	N/A
Sensory Criteria:			
Test Parameter:	Results:	Procedure:	
Texture	Firm & Crunchy	Organoleptic	
Appearance	Creamy light golden Kernels	Visual Inspection	
Flavour	Free of rancidity, foreign taste	Organoleptic	
Odour	Free of off taints & odours	Organoleptic	
Chemical Criteria:			
Test Parameter:	Results:	Procedure:	
Moisture	≤1.5% ± 0.3% w/w & for Styles 5 ,6,7D,Fines: ≤2.0% w/w	Gravimetric Sample	
Peroxide Value	≤3 meq/kg oil	Chemical Analysis	
Free Fatty Acids	≤0.5% (As oleic Acid)	Chemical Analysis	
Aflatoxin	≤4ppb Total	Chemical Analysis	
	≤2ppb B1		
Residues	Not Detected	Chemical Analysis	
Microbiological Criteria:			
Test Parameter:	Results:	Procedure:	
Standard Plate Count	≤30,000 cfu/g	Microbiological	
Total Coli forms	≤350 cfu/g	Microbiological	
E.coli	≤3 cfu/g	Microbiological	
Salmonellae	Not Detected in 250g of Kernel	Microbiological	
Yeast & Moulds	≤20,000 cfu/g	Microbiological	
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Product Specification					
Criteria:					
Physical Criteria:					
Test Parameter:	Results:			Procedure:	
Insect Infestation/Damage	≤0.1% w/w whole insects, insect fragments, web or frass, should not contain any live insects.			Visual Inspection	
Dust/Loose Substances	Styles: 0,1,1S,4L&4, ≤0.2% passing through 5 mm round hold screen. Dust as per style table.			Grading & Sorting	
Foreign Matter	0.01% matter is any loose substance other than macadamia kernel (including loose shell) which will not pass through a 5mm round opening; loose shell means any loose shell which is larger than 2mm in length and width. Style 5,6,7,7D & Fines may contain piece of loose shell per 10kg.			Visual Inspection	
Commercial Kernel	≤3% kernel which is marginally decoloured or marginally immature, may contain impacted shell or be affected by minor insect damage.			Grading & Sorting	
Unsound Kernel	≤1% unsound kernel is kernel which unsuitable for processing or sale as raw kernel due to presence of insect damage, mould.etc			Grading & Sorting	
Metal Detection	Is metal detected prior to final packaging.			Electronic Testing	
Primary Package Information					
Product packed in vacuum-packed gas flushed foil bags in cartons, stacked on pallets and stretch wrapped.					
Product Handling Requirements:					
Storage & Handling:	Store in dry cool, well ventilated, clean environment.				
Distribution requirements	Transport in clean dry container.				
Directions for Use:	N/A				
Shelf Life:	24 months in 5°C to 18°C storage conditions & 12 months in dry cool environment.				
Method of Preservation for Transport:	Gas flushed vacuum packed foil bag				
Nutritional Information:					
NIP information based on:	Reference Source Ausnut 2007 Database				
Serves per pack:	324		Unit weight:	11340	grams
Serving size:	35	grams			
		quantity per serve:		quantity per 100g:	
Energy:		kJ	1057.0	3020.0	kJ
		cal	252.6	721.8	cal
Protein:		g	3.1	8.9	g
Fat:	Total:	g	24.0	68.5	g
	Saturated:	g	4.2	12.0	g
	Trans:	g	0.0	0.0	g
	Polyunsaturated:	g	0.4	1.0	g
	Monounsaturated:	g	19.4	55.5	g
Carbohydrate:		g	7.0	19.9	g
	Sugars:	g	0.9	2.7	g
Sodium:		mg	1.8	5.0	mg
Dietary Fibre:		g	2.5	7.0	g
Cholesterol		mg	0.0	0.0	mg
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