

# Product Specification

## Stahmann Farms Enterprises Pty Ltd



ABN 85 130 195 470

Category: Premium Macadamias

Product Title	<b>Premium Macadamias - (95% Wholes)</b>		
Product Name & Sizes	Description		Size
	Wholes Style S1		14-17mm
Product Description	Any well-developed macadamia kernels with no external blemishes in the way of insect damage, discolouration, mould and impacted shell. White to creamy in colour and will be crisp in texture. The flavour will be typical of a macadamia with no rancid or off notes.		
Definitions	<p><b>WHOLE KERNEL</b>            Whole kernel will be perfectly formed with no cracking in the base of the kernel. Whole Kernel are kernels which are not split or separated into halves, with not more than 1/4 of the volume of the kernel missing, provided that the kernel contour is not materially affected by the missing portion. The shape of kernel may vary due to (variety and/or seasonal variations). Whole kernel is to have at least 95% whole kernel (by weight).</p>		
Intended Use	This product is intended for general consumption, either in its present form or after further processing.		
Net Weight	11.34 kg		
Allergens	<p><b>Contains:</b> Tree Nuts  <b>May be Present:</b> Other Tree Nuts</p>		
Country of Origin Type	Product of	Country Name	Australia
GM Status	No Genetically Modified product is used		
Applicable Certifications	HACCP, SQF 2000, Kosher		
Batch Code Format	Day Lot Number, Product Code, Product Description, Packed on date (DD MM YY). This information is on the carton only.		
Labelling	Net Weight, Product Description, Packed on Date, Name and Physical Address of Manufacture, Storage Condition and Country of Origin. This information is on the carton only.		
Shelf Life	Max 24 months from date of manufacture under recommended storage conditions.		
Storage	Finished product must be stored in a cool, dry place out of direct sunlight, which is free from infestation. Refrigeration at a temperature of 0°C to 10°C, is preferred.		
Packaging – primary	Product shall be vacuum packed and heat sealed in foil liners. Liners shall also be nitrogen flushed.		

# Product Specification

## Stahmann Farms Enterprises Pty Ltd



ABN 85 130 195 470

Category: Premium Macadamias

<b>Packaging – secondary</b>	Liners will be packed in a clean cardboard carton which is then taped shut.		
<b>Packing Format</b>	<b>Items per carton</b>	1	
	<b>Cartons per layer</b>	16	
	<b>Layers per Pallet</b>	4	
<b>Distribution</b>	Units will be packed on clean pallets. Each pallet will have a pallet liner and be stretch wrapped. Distribution of this product is not temperature sensitive. Transport will be by way of tautliner or panteck type vehicles.		
<b>Physical Specifications</b>	<b>Tests Performed</b>	<b>Test Method</b>	<b>Criteria</b>
	Moisture	Electronic Testing	≤1.5% ± 0.3
	Shell	Visual count	<1 piece per 10.00Kg
	Whole kernel %	Visual count	≥ 95%w/w
	Commercial Kernel	Visual separation	≤2.0%w/w
Combined Oil Stock & Rot	Visual separation	≤1.0%w/w	
<b>Microbiological Specifications</b>	<b>Tests Performed</b>	<b>Criteria</b>	
	Standard Plate Count	≤ 30,000 cfu/g	
	Mould	≤ 20,000 cfu/g	
	Yeast	≤ 20,000 cfu/g	
	E coli	Not Detected in 1g of Kernel	
	Salmonella	Not Detected in 250g of Kernel	
	Aflatoxin	B1 less than 2ppb	G1 less than 2ppb
B2 less than 2ppb		G2 less than 2ppb	
Total less than 4ppb			
<b>Organoleptic Specifications</b>	<b>Tests Performed</b>	<b>Criteria</b>	
	Appearance	As per definitions of kernel size	
	Colour	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		

# Product Specification

## Stahmann Farms Enterprises Pty Ltd

ABN 85 130 195 470

Category: Premium Macadamias



Nutritional Information Panel	
Servings per Packaging: N/A	
Serving Size: N/A	
	Average Quantity per 100g
ENERGY	3068kj
PROTEIN	7.6g
FAT, -Total	76.2g
-Saturated	10.2g
-Monounsaturated	61.4g
-Polyunsaturated	1g
-Trans	0.0g
CARBOHYDRATE	4.5g
-Sugars	4.5g
DIETARY FIBRE	6g
SODIUM	3mg
Ingredients: Macadamias (100%)	

Nutritional Information Panel Information – Referenced as a Theoretical Calculation from Nuttab 2010 Database