

Product Specification

Stahmann Farms Enterprises Pty Ltd



ABN 85 130 195 470

Category: Lower Grade Macadamias

Product Title	Manufacturing Macadamias		
Product Name & Sizes	Description		Size
	Manufacturing Macadamias		Any Size
Product Description	<p>Manufacturing grade macadamias are a lower grade of product containing defects which is intended for additional processing prior to use.</p> <p>Product is naturally varied and will contain a wide variety of defect categories. Level of each specific defect level will be subject to seasonal and batch variations.</p>		
Definitions	<p>Manufacturing Grade: Any macadamia kernel with severely discoloured base, discolouration of the apex which is a very distinct line across the top of the kernel and may be dark brown, black, yellow or green. Immature kernel can include shrunken, shrivelled or deformed kernel with shiny bases and can be yellow in colour, mechanical damage eg. grease. Also can have kernel with brown centres often halves, and whole kernel with a pink tinge on the apex, also kernel with severely discoloured indented centres.</p>		
Intended Use	This product is intended for further processing.		
Net Weight	11.34 kg		
Allergens	<p>Contains: Tree Nuts May be Present: 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 printed on the carton only.		
Labelling	Net Weight, Description, Date of Manufacture (Julian Date in Day Lot Number), Name and Physical Address of Manufacture. This information is printed 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.		
Packaging – secondary	Liners will be packed in a clean cardboard carton which is then taped shut.		

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Packing Format	Items per carton	1
	Cartons per layer	16
	Layers per Pallet	4
Distribution	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 general freight vehicles or reefer containers.	

	Tests Performed	Test Method	Criteria
Physical Specifications	Moisture	Electronic Testing	≤1.5%
	Shell	Visual count	≤5% w/w
	Premium Kernel	Visual separation	≤10g/kg
	Commercial Kernel	Visual separation	≤20g/kg
	Rot	Visual separation	≤50g/kg
Microbiological Specifications	Tests Performed	Criteria	
	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			
Organoleptic Specifications	Tests Performed	Criteria	
	Appearance	N/A	
	Colour	N/A	
	Aroma	N/A	
	Flavour	N/A	
	Texture	N/A	