Product Specification



Stahmann Farms Enterprises Pty Ltd

ABN 85 130 195 470 Category: Premium Macadamias

Product Title	Premium Macadamias		
	Description Size		
	Wholes Style 0	20+mm	
	Wholes Style 1	16-20mm or 17-20mm	
	Wholes Style 1s	14-16mm or 14-17mm	
	,		
	Large Halves Style 4L	13+mm	
	Small Halves Style 4	10-12mm or 10-13mm	
	Pieces <i>Style 5</i>	8-10mm	
Product Name	Pieces <i>Style 6</i>	6-8mm	
& Sizes	Pieces <i>Style 7</i>	3-6mm	
Q 312C3	Meal <i>Style 8</i>	<3mm	
	Diced Pieces Style 5	8-10mm	
	Diced Pieces Style 6	6-8mm	
	Diced Pieces Style 7	3-6mm	
	W. J. O. H. J. G. J. O. F.O. F.O.	42.22	
	Wholes & Halves Style 2 50:50	13-20mm	
	Wholes & Halves Style 3 25:75	13-20mm	
	Wholes & Halves Blend <i>Style 2</i> 70:30 Macadamia Halves and Pieces	13-20mm	
	Iviacadamia Haives and Pieces	8-14mm	
Product Description	Any well developed macadamia kernels which have no external blemishes in the way of insect damage, discolouration, mould and impacted shell. Macadamia kernel will be of a mixed variety.		
	Whole Kernel		
	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 significantly affected by the missing portion. The shape of kernel may vary due to (variety and/or seasonal variations). Product graded as whole kernel is to have at least 90% whole kernel (by weight).		
Definitions	Half Kernel Half Kernel means the approximate half of a whole kernel with not more than 1/8 of its mass chipped off or missing. Premium Halves are to have at least 90% half kernel (by weight).		
	Foreign Objects Includes any product that is not kernel and/or shell. Examples of foreign objects are ~ plastic, metal and glass.		
	% w/w		
Intended Use	Weight to Weight ratio, (%) percentage by weight This product is supplied as an ingradient for use in further manufacturing or processing		
intended Use	This product is supplied as an ingredient for use in further manufacturing or processing.		
Net Weight	11.34 kg (Wholes, Halves) 10.00 kg (Pieces)		

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Allergens	Contains: Tree Nuts May be Present: Other Tree Nuts			
Country of Origin Type	Grown in		Country Name	Australia
GM Status	No Genetically Modified produ	No Genetically Modified product is used		
Applicable Certifications	HACCP, SQF , Kosher, Halal			
Batch Code Format	Day Lot Number – ie 1705.5148.100.15 Best Before in the format of YYMM eg 1705 – the recommended best before is May 2017 Julian Date in the format of Y + consecutive day number eg 5148 is representative of day 148 of 2015 Internal Numbering Only Internal Numbering Only			
Labelling	Single carton label containing the following information: Product Code, Day Lot Number, Product Description, Net Weight, Packed on Date, Name and Physical Address of Manufacture, Storage Condition and Country of Origin.			
Shelf Life	Max 24 months from date of manufacture under recommended storage conditions.			
Storage	Store in a cool, dry place. Product should be stored out of direct sunlight, in an area 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.			
	Items per carton	1		
Packing Format	Cartons per layer	10 12 (base of the ba	•	stacked vertically in the middle
	Layers per Pallet		of 52 cartons per pa of 62 cartons per pa	
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 tautliner or panteck type vehicles or export container.			

	Tests Performed	Test Method	Criteria
	Moisture	Electronic Testing	≤1.5% ± 0.3
	Shell (Excluding Pieces)	Visual count	<1 piece per 10kg
Physical	Shell (Pieces Only)	Visual count	<2 piece per 10kg
Specifications	Whole kernel % (Wholes Only)	Visual count	≥ 90%w/w
	Commercial Kernel (Excluding Pieces)	Visual separation	≤2.0%w/w
	Combined Oil Stock & Rot%	Visual separation	≤1.0%w/w

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	Tests Performed	Crite	ria	
Microbiological Specifications	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		
	Tests Performed	Criteria		
Organoleptic Specifications	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		

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	<0.1g	
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

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