

MACADAMIA KERNEL SPECIFICATIONS
PRODUCT NAME: Macadamia Nuts

Style 0	20mm - 95% Whole minimum
Style 1 L	16mm - 20mm 95% wholes minimum
Style 1S	13mm-16mm 95% wholes minimum
Style 4 L	13mm+ 80% halves minimum
Style 4S	10mm - 13mm 80% halves minimum
Style 5	8mm - 10mm 100% Halves and Pcs
Style 6	5mm-8mm 100% Pcs and Chips.

QUALITY SPECIFICATION:

Moisture	< 2%
Peroxide Value	< 2 meq/kg
Free Fatty Acids	< 0.5%
Total Plate Count	< 20000 CFU/g
Yeast	< 5000 CFU/g
Mould	< 5000 CFU/g
Listeria	Negative in 25g
Coliforms	< 100 CFU/g
Staphylococcus aureus	Negative
E. Coli	Negative
E. Coli 0157:H7	Negative
Salmonella	Negative on 750g
Total aflatoxin	< 4ppb

	Aflatoxins (B1)	< 2ppb
	Foreign Material	< 0.01%
	Insect Infestation	= or < 1%
	Defects	= or < 1%
	Superficial damage	= or < 1%
	Color	Light Cream
	Appearance	Clean / Free of Extraneous Material
	Flavor & Odour	Characteristic of macadamia / Not rancid or musty
PACKAGING	<ul style="list-style-type: none"> • Vacuum packed in food grade packaging (metalized polyester) and placed in a carton box. • Unit weight: 11.34 kgs/ 25Lbs • Each carton numbered to allow traceability 	
STORAGE	<ul style="list-style-type: none"> • Store in a cool dry place • Shelf life: 24 months after production 	
COMPOSITION INFORMATION (per 100gms)	NUTRITIONAL COMPOSITION	
	Moisture	1.5g
	Oil	75g
	Protein	9g
	Carbohydrate	9.3g
	Fiber	2g
	Energy Value	2960 kjs
	Minerals	1.6g
	OIL CONTENTS	
	Palmitic	10%
Palmitoleic	20%	

	Oleic		60%	
	Myristic, Stearic, Linolenic, Arachidic and Behenic Combined		10%	
			Cholesterol free	
	MINERAL			
	Potassium	200mg	Sodium	7mg
	Phosphorus	200mg	Iron	2mg
	Calcium	50mg	Zinc	1.4mg
	Magnesium	149mg	Manganese	0.4mg
	Copper	0.3mg		

Prepared by: Food Safety Team

Approved by: Brian Mulwa

Factory Manager

Sgn: 

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