

MACADAMIA KERNEL SPECIFICATIONS
PRODUCT NAME: Macadamia Nuts

Style 0	20mm - 95% Whole minimum
Style 1 L	16mm - 20mm 95% wholes minimum
Style 1 S	13mm-16mm 95% wholes minimum
Style 4 L	13mm+ 80% halves minimum
Style 4 S	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

- 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

- 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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