

## MIA MANAGEMENT SYSTEM

MANUAL: SPECIFICATION MANUAL  
DOCUMENT: Style Specification Manual- PART 4.6

# MIA MACADAMIAS – STYLE 4L

### Product Description:

- The product contains Premium Grade Australian Macadamia Kernel, with a firm and crunchy texture, a creamy appearance and a delicate flavour typical of raw macadamia kernel with no foreign odours or rancidity.
- The kernel has not more than 15% whole kernel<sup>i</sup> by weight and at least 80% half kernel by weight. Kernel has passed over a 14mm round screen.
- The product contains not more than a combined total of 3% reject<sup>ii</sup> and commercial<sup>iii</sup> grade kernel, the percentage of reject kernel being not more than 2%.
- The product contains a maximum of 1 piece of loose shell<sup>iv</sup> per 100kgs of kernel.
- The product contains Nil foreign matter<sup>v</sup>.
- Chemical Residues<sup>vi</sup> are not in excess of maximum residue limits as published in the Food Standards Code<sup>vii</sup>.



Picture denotes a sample only; please refer to product description above for actual specifications

### Ingredients:

- Macadamia Kernel (100%)

### Microbiological & Chemical Standards for Raw Macadamia Kernel:

Analyte	Limit	Method Reference	Frequency
Standard Plate Count	<30,000 cfu/gm	AOAC 990.12	Per Silo Batch or Daily
Total Coliforms	<350 cfu/gm	AS 5013.15-2006	Per Silo Batch or Daily
E. Coli	<2 E. Coli/gm	AS 5013.15-2006	Per Silo Batch or Daily
Mould Count	<20,000 cfu/gm	AS 5013.29-2009	Per Silo Batch or Daily
Salmonella	Not Detected in 250gms	AS 5013.10-2009	Per Silo Batch or Daily
Total Aflatoxin	<4 ppb	LCMS	Per Silo Batch or Daily
Aflatoxin B1	<2 ppb	LCMS	Per Silo Batch or Daily
Peroxide Value	Not greater than 3.0 meq/kg	AOCS Cd 8b-90	Per Silo Batch or Daily
Free Fatty Acids	Not greater than 0.5% Oleic Acid	AOCS Ca 5a-40	Per Silo Batch or Daily
Kernel Moisture	Maximum 1.8% by weight	IR Moisture Meter	2 hrs

### Packaging and Labelling:

- Fibreboard Outer Carton and High Barrier Foil/Poly Laminate Inner Pouch, 11.34kg Nett Weight
- Carton label contents:
  - Product Style (eg; Style 2)
  - Gross Weight & Nett Weight
  - Batch No. (Unique, three digit code, eg; 049)
  - Pack Date (YYMMDD, eg; 151019 = 19<sup>th</sup> October, 2015)

### Shelf Life:

Up to 18 months from packing date if:

- primary packaging unopened;
- temperature maintained between 8°C - 12°C; and
- stored in a clean dry enclosed area.

## Nutritional Information:

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Macadamia Nuts – (Raw Kernel)	Per 100g Serve
Energy	3080kJ
Protein	9.2g
Fat (total oils)	74.0g
Monounsaturates	59.8g
Poly Unsaturates	3.8g
Saturated	10.0g
Trans Fats *	0 g
Carbohydrates total	7.9g
Sugars	4.6g
Dietary Fibre	6.4
Sodium	1.4mg

Data Source: NUTTAB 2010

\*Trans Fat Data Source: RMIT Fatty Acid Database (Australia)

Above relates to edible portion only.

Variety and seasonal conditions may cause minor variations in above values

## Allergens:

Allergenic Substance	Present In Same Facility Yes/No	Present on Same Line Yes/No	Source
Cereals containing gluten & their products	No	No	
Crustacea & Crustacea products	No	No	
Egg & egg products	No	No	
Fish & fish products (inc. mollusc & oils)	No	No	
Lupin & lupin products	No	No	
Milk & Milk Products	No	No	
Peanuts & peanut products (inc. peanut oil)	No	No	
Sesame Seed & sesame products	No	No	
Soybeans & soybean products (inc. soybean oil)	No	No	
Tree nuts & tree nut products	Yes	Yes	Macadamia Nuts
Sulphites	No	No	

## Genetically Modified Organism (GMO) Declaration:

- Macadamias are not and do not contain any Genetically Modified Organisms (GMO) as specified in Standard 1.5.2 of the Australia New Zealand Food Standards Code.

## FOOTNOTES

- Whole kernel is kernel which is not split or separated into halves, with not more than ¼ of the kernel missing, given that the kernel contour is not materially affected by the missing portion.
- Reject kernel is kernel that is not premium grade or commercial grade due to the presence of insect damage, mould, severe germination or severe immaturity.
- Commercial kernel is kernel that is not premium grade due to the presence of discoloration, minor germination or minor immaturity.
- Loose shell means any loose shell, which will not pass through a 2mm square opening.
- Foreign matter is any loose substance other than macadamia kernel, which will not pass through a 2mm square opening.
- Chemical Residues are substances specified in Standard 1.4.2 of the Food Standard Code, which includes residues of pesticides, weedicides and fungicides.
- Food Standards Code, Food Standards Australian New Zealand - FSANZ, Standard 1.4.2 Maximum Residue Limits.