

MIA MANAGEMENT SYSTEM

MANUAL: SPECIFICATION MANUAL
DOCUMENT: Style Specification Manual- PART 4.10

MIA MACADAMIAS – STYLE 6

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 is pieces and chips. Kernel passes over a 5mm round screen and through an 8mm square screen.
- The product contains not more than a combined total of 3% rejectⁱ and commercialⁱⁱ grade kernel, the percentage of reject kernel being not more than 2%.
- The product contains a maximum of 1 piece of loose shellⁱⁱⁱ per 100kgs of kernel.
- The product contains Nil foreign matter^{iv}.
- Chemical Residues^v are not in excess of maximum residue limits as published in the Food Standards Code^{vi}.



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 Laminare Inner Pouch, 10.00kg or 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 = 19th 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.

ⁱ 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.

ⁱⁱ Commercial kernel is kernel that is not premium grade due to the presence of discoloration, minor germination or minor immaturity.

ⁱⁱⁱ Loose shell means any loose shell, which will not pass through a 2mm square opening.

^{iv} Foreign matter is any loose substance other than macadamia kernel, which will not pass through a 2mm square opening.

^v Chemical Residues are substances specified in Standard 1.4.2 of the Food Standard Code, which includes residues of pesticides, weedicides and fungicides.

^{vi} Food Standards Code, Food Standards Australian New Zealand - FSANZ, Standard 1.4.2 Maximum Residue Limits.