

MIA MANAGEMENT SYSTEM

MANUAL:

SPECIFICATION MANUAL

DOCUMENT:

Style Specification Manual- PART 4.2

MIA MACADAMIAS – STYLE 1

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 at least 90% whole kernel¹ by weight. Kernel has passed over a 27.4mm equilateral triangle screen and through a 20mm round screen.
- The product contains not more than a combined total of 3% reject² and commercial³ grade kernel, the percentage of reject kernel being not more than 2%.
- The product contains a maximum of 1 piece of loose shell⁴ per 100kgs of kernel.
- The product contains Nil foreign matter⁵.
- Chemical Residues⁶ are not in excess of maximum residue limits as published in the Food Standards Code⁷.



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 Batch
Total Coliforms	<350 cfu/gm	AOAC 991.14	Per Batch
E. Coli	<3 cfu/gm	AOAC 991.14	Per Batch
Yeast & Mould Count	<20,000 cfu/gm	AS 5013.29-2009	Per Batch
Salmonella	Not Detected in 250gms	AS 5013.10-2009	Per Batch
Total Aflatoxin	<4 ppb	LCMS	Per Batch
Aflatoxin B1	<2 ppb	LCMS	Per Batch
Peroxide Value	Not greater than 3.0 meq/kg	AOCS Cd 8b-90	Per Batch
Free Fatty Acids	Not greater than 0.5% Oleic Acid	AOCS Ca 5a-40	Per Batch
Kernel Moisture	Maximum 1.8% by weight	IR Moisture Meter	2 hrs

FOOTNOTES

¹ 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.

² 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.

³ Commercial kernel is kernel that is not premium grade due to the presence of discoloration, minor germination or minor immaturity.

⁴ Loose shell means any loose shell, which will not pass through a 2mm square opening.

⁵ Foreign matter is any loose substance other than macadamia kernel, which will not pass through a 2mm square opening.

⁶ Chemical Residues are substances specified in Standard 1.4.2 of the Food Standard Code, which includes residues of pesticides, weedicides and fungicides.

⁷ Food Standards Code, Food Standards Australian New Zealand - FSANZ, Standard 1.4.2 Maximum Residue Limits.

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
 - WO No. (Unique Code e.g. 2330001)
 - Pack Date (YYMMDD, eg; 230101 = 1st January 2023)

Shelf Life:

Up to 24 months from packing date if:

- primary packaging unopened;
- recommended 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.