

MARQUIS MACADAMIA AUSTRALIAN PASTEURISED KERNEL SPECIFICATION

This Specification supersedes all previous specifications.

All reasonable endeavors have been used to ensure that the information in this specification is accurate. The information in this specification should not be construed as recommending the fitness of the product for any particular purpose or application. The purchaser needs to satisfy itself whether the product is suitable for any particular purpose or application. The product is an agricultural product, as such it is subject to seasonal variability.

Description: This is an all-natural product and may therefore be subject to seasonal colour and flavour variation.

Origin: Australia

PRODUCT	INGREDIENT	LABELLING
Raw Macadamia (pasteurized)	Macadamia Kernel	Raw-
Roasted Macadamia (pasteurized)	Macadamia Kernel	Dry Roast or DR
Roasted and Salted Macadamia (pasteurized)	Macadamia Kernel, Salt	Dry Roast Salt or DRS

MANDATORY ADVISORY OR WARNING STATEMENTS AND DECLARATION

ALLERGENS:

FOOD ALLERGEN	PRESENT IN RAW MATERIAL	PRESENT ON SAME PROCESSING LINE
Cereals containing gluten and their products, namely, wheat, rye, barley, oats, spelt, and their hybridized strains.	Nil	Nil
Crustacea and crustacean products	Nil	Nil
Egg and egg products	Nil	Nil
Fish and fish products (including mollusc and oil)	Nil	Nil
Milk and milk products	Nil	Nil
Tree nuts and tree nut products	Present	Present
Sesame seed and sesame seed products	Nil	Nil
Peanuts and peanut products (including peanut oil)	Nil	Nil
Soybean and soybean products (including soybean oils)	Nil	Nil
Sulphites	Nil	Nil
Lupin	Nil	Nil
Mustard (EU only)	Nil	Nil
Celery (EU only)	Nil	Nil

SENSITIVITIES:

FOOD SENSITIVITIES	PRESENT IN RAW MATERIAL	PRESENT ON SAME PROCESSING LINE
Non applicable	Nil	Nil

DIETARY CLAIMS:

Suitable for vegetarians <input type="checkbox"/>	Suitable for lacto-ovo vegetarians <input type="checkbox"/>	
Suitable for lacto vegetarians <input type="checkbox"/>	Suitable for vegans <input type="checkbox"/>	Suitable for coeliacs <input type="checkbox"/>
Regulatory Compliance		
This Product shall comply with the provisions specified in the current edition of "The Food Standards Code Australia and New Zealand" (FSANZ), as amended and all other relevant Australian legislations. Refer to web site below to ensure compliance www.foodstandards.gov.au		
Contaminants and Residues		
This Product shall comply with provision specified in Australia Standard 1.4.1 and 1.4.2 of the Food Standards Code Australia and New Zealand for Contaminants and Natural Toxicants and Maximum Residue Limits in Food.		

PHYSICAL PARAMETERS:

Parameter	Super Premium Grade	Premium Grade	Commercial Grade
Rejects % by weight	<1.0%	<2.0%	<3.0%

FLAVOUR: Typical of raw, roasted or roasted salted macadamias, free from off or objectionable flavours.

APPEARANCE Free flowing whole or half kernels, pieces, chips or meal

COLOUR : Raw Pasteurised – White to Cream

Roasted or Roasted Salted Pasteurised – Cream to Light Brown

TEXTURE: Typical of Macadamias, firm and crunchy

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SIEVE ANALYSIS AND WHOLE & HALF KERNEL PERCENTAGES:

Style	Screen Size		Whole Kernels (by weight)
	Passed Through	Retained On	
STYLE 0	N/A	20mm (round hole)	98% min
STYLE 1	20mm (round hole)	16mm (round hole)	95% min
STYLE 1S	17mm (round hole)	14mm (round hole)	90% min
STYLE 2	Blend of a minimum of 50% Wholes and the remainder being Halves		
STYLE 3	Blend of a minimum of 15% Wholes and the remainder being Halves		
STYLE 4L	N/A	14mm (round hole)	15% max
STYLE 4LS (14-16mm)	16mm (round hole)	14mm (round hole)	15% max
STYLE 4	14mm (round hole)	12mm (round hole)	N/A
STYLE 5	12mm (round hole)	9.5mm (round hole)	N/A
STYLE 5 NATURAL CHIP	12mm (round hole)	8mm (square mesh)	N/A
STYLE 6 NATURAL CHIP	8mm (square mesh)	6mm (square mesh)	N/A
STYLE 7 NATURAL CHIP	6mm (square mesh)	3mm (round mesh)	N/A
STYLE MEAL	3mm (round mesh)	Pan	N/A
STYLE 8/MEAL DICED	6mm (square screen)	5mm round screen (5% max) 3mm round screen (20% max) Pan (remainder)	N/A

NOTE: Sizing refers to production screen sizes. Due to the nature of this process there may be a percentage of kernel that is over or undersize.

FOREIGN MATERIALS:

FOREIGN MATTER	LEVEL	MAXIMUM
CRITICAL – Classified as Metal, Glass, Wood, Hard Plastic, Other Nuts, Live Infestation, Rodent Droppings	Absent	N/A
MAJOR – Classified as Pliable Plastic, Fibres, String	Absent	N/A
MINOR – Classified as Stalks, Stems, Dead Infestation, Extraneous Vegetable Matter	Target Nil	1pc/100kg maximum
Loose macadamia shells	Target Nil	1pc/100kg maximum

CHEMICAL:

PARAMETER	LIMITS PREMIUM AND SUPER PREMIUM	LIMITS COMMERCIAL GRADE	AUSTRALIA TEST METHODS
Moisture	1.5% (±0.3%)	1.5% (±0.3%)	Halogen Lamp Balance
Free Fatty Acid	<0.5%	<0.5%	AOCS Cd. 5a-40
Peroxide Value	<3 meq/kg OIL	<5 meq/kg OIL	Cold Press, AOCS Cd 8b-90
Aflatoxin (B1, B2, G1, G2)	As per country requirements	As per country requirements	LCMS

MICROBIOLOGY:

PARAMETER	LIMITS		AUSTRALIAN TEST METHODS
	RAW (PASTEURISED)	ROASTED/ROASTED SALTED (PASTEURISED)	
Standard Plate count	<10,000 cfu/g	<3,000 cfu/g	AOAC 990.12
Mould & Yeast count	<500 cfu/g	<1,000 cfu/g	A.S. 5013.29 – 2009
Total Coliforms	<100/g	<25/g	A.S. 5013.3 – 2009
E. Coli	ND / 1g	ND / 1g	A.S. 5013.15 – 2006
Salmonella	ND / 250g	ND / 250g	A.S. 5013.10 – 2009
Coagulase positive staphylococci	<100/g	<100/g	AS 5013.12.1 – 2004
Listeria monocytogenes	ND / 25g	ND / 25g	AFNOR NF (Bio-12/33-05/12)

ND = Not Detected

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NUTRITION:

RAW / PASTEURISED MACADAMIA	Average Quantity per Serving (30g)	Average Quantity per 100g
Energy	920kJ	3068kJ
Fats (total)	22.8g	76.2g
§ Monounsaturated	18.4g	61.4g
§ Saturated	3.1g	10.3g
§ Polyunsaturated	0.3g	0.9g
Trans fatty acid	0.0mg	0.0mg
Protein	2.3g	7.6g
Carbohydrates	1.4g	4.5g
Sugars	1.4g	4.5g
§ Added Sugars	0.0g	0.0g
Calcium	14.4mg	48.0mg
Iron	0.54mg	1.8mg
Sodium	0.9mg	3.0mg
Cholesterol	0.0mg	0.0mg
Vitamin D	0.0mg	0.0mg
Potassium	99.0mg	330.0mg
DRY ROASTED MACADAMIA	Average Quantity per Serving (30g)	Average Quantity per 100g
Energy	920kJ	3068kJ
Fats (total)	22.8g	76.2g
§ Monounsaturated	18.4g	61.4g
§ Saturated	3.1g	10.3g
§ Polyunsaturated	0.3g	0.9g
Trans fatty acid	0.0mg	0.0mg
Protein	2.3g	7.6g
Carbohydrates	1.4g	4.5g
Sugars	1.4g	4.5g
§ Added Sugars	0.0g	0.0g
Calcium	14.4mg	48.0mg
Iron	0.54mg	1.8mg
Sodium	0.9mg	3.0mg
Cholesterol	0.0mg	0.0mg
Vitamin D	0.0mg	0.0mg
Potassium	99.0mg	330.0mg
ROASTED & SALTED MACADAMIA	Average Quantity per Serving (30g)	Average Quantity per 100g
Energy	920kJ	3068kJ
Fats (total)	22.8g	76.2g
§ Monounsaturated	18.4g	61.4g
§ Saturated	3.1g	10.3g
§ Polyunsaturated	0.3g	0.9g
Trans fatty acid	0.0g	0.0g
Protein	2.3g	7.6g
Carbohydrates	1.4g	4.5g
Sugars	1.4g	4.5g
§ Added Sugars	0.0mg	0.0mg
Calcium	14.4mg	48.0mg
Iron	0.54mg	1.8mg
Sodium	116.1mg	387.0mg
Cholesterol	0.0mg	0.0mg
Vitamin D	0.0mg	0.0mg
Potassium	98.0mg	326.0mg

Source: FSANZ NUTTAB Data base

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ADDITIONAL INFORMATION:

PACKAGING: The Product is normally packed into nitrogen flushed vacuum sealed aluminium foil bags in fibreboard cartons. Residual oxygen levels will be <2%
Net carton weights are normally:

Style	kg per carton	Pounds per carton
Style 0 to Style 4	11.34kg	25.00lb
Style 5 to Style 8 meal	10.00kg	22.05lb

STORAGE: The Product should be stored in original packaging in a clean (10-15°C), dry area (50-60% RH), free from toxic chemicals, odours, insect and rodent infestation. Shelf life (recommended best before) for raw macadamias is 24 months from date of manufacture/packing if packaged and stored as per above. Shelf life (recommended best before) for roasted and or salted macadamias is 18 months from the date of manufacture/packing if packaged and stored as per above.

DEFINITIONS:

- § Reject Kernel is defined as kernel with major defects/disorders suitable only for non-food use.
- § Commercial Kernel is defined as kernel exhibiting minor defects/disorders but fit for human consumption.
- § Premium Kernel is defined as fully matured kernel free from significant defects/disorders in its current form.
- § 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.
- § Half Kernel means approximately half of a whole kernel as it normally separates.
- § Infestation: those which are typical of the Product.
- § Loose shell means any loose shell, which will not pass through a 3mm square opening.
- § Pasteurised: refers to kernel processed through a Napsol pasteurisation system which has been demonstrated to provide a >5 log reduction of *Salmonella* sp on macadamia kernel.

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