

## MARQUIS BLENDED MACADAMIA OIL SPECIFICATION

**Cold Pressed • Food Grade • Blend of Natural Unrefined and Refined • Non-GMO**

**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:** Blend of Natural Unrefined and Refined, Cold Pressed Macadamia Oil. This is an all-natural product and may therefore be subject to seasonal colour and flavour variation.

**Origin:** Australian.

PRODUCT	INGREDIENT	LABELLING
Blended Macadamia Oil	Macadamia Oil, Plant Based Stabiliser <i>*(Natural Tocopherol Additive with Vitamin E)</i>	Macadamia Oil

\*Added at 200ppm to refined oil at customer request only.

### 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	Present
Peanuts and peanut products (including peanut oil)	Nil	Present
Soybean and soybean products (including soybean oils)	Nil	Nil
Sulphites	Nil	Nil

**SENSITIVITIES:**

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

**DIETARY CLAIMS:**

Suitable for vegetarians ✓	Suitable for Lacto-ovo Vegetarians ✓	
Suitable for lacto Vegetarians ✓	Suitable for Vegans ✓	Suitable for Coeliacs ✓
<b>Regulatory Compliance</b>		
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 <a href="http://www.foodstandards.gov.au">www.foodstandards.gov.au</a>		
<b>Contaminants and Residues</b>		
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:**

<b>FLAVOUR:</b>	Faint nutty flavour typical of macadamia oil, free from off or objectionable flavours.
<b>COLOUR:</b>	Pale amber, darkens on prolonged exposure to light
<b>VISCOSITY:</b>	Low

**CHEMICAL:**

PARAMETER	LIMITS	TEST METHODS
Free Fatty Acids	<3%	AOCS Cd. 5a-40
Peroxide Value	<5 meq/kg OIL	AOCS Cd 8b-90
Aflatoxin (B1, B2, G1, G2)	As per country requirements	LCMS
Peanut Allergen	<2.5 mg/kg (Limit of Reporting)	ELISA
Sesame Allergen	<2.5 mg/kg (Limit of Reporting)	ELISA

## TYPICAL FATTY ACID PROFILE:

LIPID NUMBER	NAME	LIMITS (%GC)
C18:1	Oleic Acid	57-64.5
C16:1	Palmitoleic Acid	14-20.5
C16:0	Palmitic Acid	7-10
C18:2	Linoleic Acid	1.4-2.8
C12:0	Lauric Acid	0-0.4
C18:0	Stearic Acid	2.5-4
C20:0	Arachidic Acid	1.1-4.2
C14:0	Myristic Acid	0.2-1.2
C18:3	Linolenic Acid	0-1.2
C22:0	Behenic Acid	0-1.7

## MICROBIOLOGY:

PARAMETER	LIMITS	TEST METHODS
Standard Plate count	<30,000 cfu/g	AOAC 990.12
Mould & Yeast count	<10,000cfu/g	A.S. 5013.29 – 2009
Total Coliforms	<350/g	A.S. 5013.3 – 2009
E. Coli	Not detected in 1g	A.S. 5013.15 – 2006
Salmonella	Not detected in 250g	Food Biotech 29
Coagulase positive staphylococci	<100/g	AS 5013.12.1 – 2004
Listeria monocytogenes	Not detected in 25g	Food Biotech 29

## NUTRITION:

ND= Not Detected

NUTRIENT MACADAMIA OIL	Average Quantity per Serving (10mL)	Average Quantity per 100mL
Energy	340kJ 81cal	3404kJ 814cal
Fats (total)	9.2g	92g
▪ Monounsaturated	7.41g	74.14g
▪ Saturated	1.25g	12.49g
▪ Polyunsaturated	0.11g	1.14g
▪ Trans	ND	ND
Protein	0g	0g
Carbohydrates (total)	0g	0g
▪ Sugars	0g	0g
Dietary Fibre	0g	0g
Sodium	0mg	0mg
Cholesterol	0mg	0mg

\* All values are considered averages

Source: FSANZ NUTTAB Data base

## ADDITIONAL INFORMATION:

**PACKAGING:** The Product is normally packed into nitrogen gas flushed 190kg (210 litre) drum or 920kg (1000 litre) IBC. Alternate packaging can be arranged on request but may incur additional costs.

**STORAGE:** The Product should be stored in original packaging in a cool, clean, and dry area away from direct sunlight.

**ALLERGEN ADVICE:** Contains tree nuts. May contain traces of peanuts and sesame.

**SHELF LIFE:** The Product is recommended to be best before the date which is 18 months (without tocopherol additive) or 27 months (with tocopherol additive), after Marquis gives notice to the Purchaser that the Product has been dispatched. The Product's Shelf Life is subject to the Product remaining packaged and stored as per the above."