

Kernel Style Guide



Style 0

Min 95% wholes

> 20mm

Large whole kernels used primarily in premium quality snack products.



Style 1

Min 90% wholes

16-20mm

Whole kernels used primarily in snack products, confectionery and as an ingredient in premium food products.



Style 1S

Min 90% wholes

14-16mm

Whole kernels used primarily in snack products, confectionery and as an ingredient in premium food products.



Style 2

Min 50% wholes

Wholes \geq 16mm
Halves \geq 14mm

Blends of whole and half kernels in various ratios that can be customised to suit a particular application and price point.



Style 3

Min 15% wholes

\geq 14mm

Blends of whole and half kernels in various ratios that can be customised to suit a particular application and price point.



Style 4L

Max 15% wholes

\geq 14mm

Large half kernels and the most versatile of the kernel styles. Used in a wide range of applications in snack products and as an ingredient in confectionery, cookies, cereal and cooking.



Style 4

Max 10% wholes

12-14mm

Smaller half kernels and larger pieces. Used in a wide range of snacks and ingredient applications.



Style 5

Pieces

8-12mm

Used as an ingredient in almost any application, including ice cream, baked products, confectionery, cereal, health bars, salads and food service.



Style 6

Pieces

6-8mm

Used as an ingredient in almost any application, including ice cream, baked products, confectionery, cereal, health bars, salads and food service.



Style 7

Pieces

3-6mm

Used as an ingredient in almost any application, including ice cream, baked products, confectionery, cereal, health bars, salads and food service.



Meal

Fine pieces and meal

< 3mm

Used as an ingredient in confectionery, cookies, cereal and cooking.

All styles set out in this page are premium grade.

Kernel Comparison Chart


MARQUIS
MACADAMIAS

