

Macadamias are not only *delicious!*

Macadamias are not only delicious, with a smooth buttery taste, they are also extremely healthy. These two qualities make macadamias the perfect ingredient to almost any food product, in addition to instantly elevating the end product to a new level of healthy indulgence, and premium positioning and price.

We offer an extensive variety of kernels styles and grades to suit your particular sweet or savory product application.

Kernel *styles*



Style 0 is a large whole kernel (generally 20mm or over) used primarily in premium quality snack products.

Style 1 and 1S are whole kernels (generally above 16mm and 14mm respectively) used primarily in snack products, confectionery, and as an ingredient in premium food products.

Style 2 and 3 are blends of whole and half kernels in various ratios that can be customised to suit a particular application or price point.

Style 4 is smaller half kernels and large pieces. Also used in a wide range of snacks and ingredient applications.

Style 4L (large) is 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, cereals, and cooking.

Style 5 to 7 are kernel pieces with Style 5 larger pieces and Style 7 smaller pieces. These styles are mostly used as an ingredient in almost any application, including ice cream, baked products, confectionery, cereals, health bars, salads, and food service.

