

SPECIFICATIONS

SPECIFICATIONS FOR PACKAGED RAW MACADAMIA KERNEL

<u>Description:</u>	Macadamia Kernel 100%
<u>Appearance:</u>	Cream colour to pale yellow colour
<u>Moisture Content:</u>	Shall be 1.5% or less

Microbiological Standards

Standard plate count	:less than 30,000 colony forming units per gram
Total coliforms	:less than 350 per gram
E. Coli	:not detected in 1 gram
Salmonellae	:not detected in 250 grams
Mould & Yeast count	:less then 20,000 colonies per gram
Coagulase positive staphylococci	:less than 100 per gram
Listeria monocytogenes	:not detected in 25 grams.
Aflatoxin	:less than 2 parts per billion

Chemical

Acid value	:less than 5 mg KOH/g OIL
Peroxide value	:less than 4 meq/kg OIL

Packaging Specifications

Standard Pack

Gross weight	:11.90 kg and 10.56 kg
Net weight	:11.34 kg and 10.00 kg
Carton dimension	:364 mm x 200 mm x 260 mm (external)
Volume	:0.019 cubic metres
Packaging	:Gas flushed and vacuum sealed, laminated foil bag in fibreboard carton
Storage	:Store in a cool, dry area
Shelf Life (Recommended Best Before)	:Up to 2 years if packaged and stored as per above
Container (Standard 20 ft FCL)	:Up to 1,470 cartons, 16.6 metric tonnes (11.34kg), :14.7 metric tonnes (10 kg)