



PRODUCT DATA SHEET

South African quality graded raw macadamia kernel styles

Style 0	95% wholes - > 20 mm
Style 1	90% wholes - 16-21 mm
Style 1 S	95% wholes -13 - 17 mm
Style 2	50% wholes - 13 - 15 mm
Style 4 L	80% halves - > 15 mm
Style 4	50% halves - 10 - 15 mm
Style 5	80% chips and pieces - 9 -12 mm
Style 6	80% chips and pieces – 5 - 9 mm

Product: Raw Macadamia Kernels are clean, well dried, and free from excessive defects, damage and foreign material

Description: Typical Macadamia Kernel flavor, free from rancidity, off flavors and odors.

Styles: Style 0 to Style 6

Packaging: 11.34kg (25lbs). Gas flushed, vacuum-sealed laminated foil bag in a fiber-board carton. In container, up to 16.5MT with 1450 cartons of 11.34kg boxes

Shelf-life: Product is stored at 10 °C. Optimum quality and shelf life are maintained.

Physical Parameters

Parameter	Specification
Nutshell pieces	The UNECE Standard DDP-23 specification: foreign matter, shells and dust: 0.25% by weight
Color	Uniform color
Appearance	Free of dust and surface oil
Foreign matters (glass and metal)	Absent

Chemical Parameters

Total Aflatoxin	Not more than 4 ppb
Peroxide Values	Not more than 3.5 meq/kg
Free Fatty Acids	Not more than 0.5% Oleic Acid
Kernel Moisture	Not more than 1.5% by weight

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Microbiological Parameters

Standard Plate Count	<30,000 ct/g
Total Coliforms	<350 ct/g
E. Coli	Not detected in 3 g
Yeast and Mold Count	<30,000 ct/g
Salmonella	Not detected in 25g

