

Product Name	Macadamia nut-in-shell : Jumbo 24mm and over
Code Number	NISJ
Product Form	Macadamia nut-in-shell (N.I.S.) Must be dry and clean. Minor surface cracks are an inevitable and natural feature of dried nut-in-shell. Product form is dried and raw.
Product Description	Australian Macadamia nut-in-shell. Dried in shell macadamia nut.
Ingredients	Macadamia nuts, in shell
Moisture	< 4.50% moisture (in shell basis) < 1.80% moisture (kernel basis)
Qualitative Characteristics	It is dry and clean. Percentage of saleable kernel as described in the Certificate of Analysis. Visually defective nut-in-shell is < 6 % of in-shell weight. Visual defects are blackened nuts, nuts with holes or cracks where the kernel is visible, insect damage. Sound Kernel Recovery (saleable kernel / NIS weight) is greater than 30%. Unsound Kernel Recovery (unsaleable kernel/NIS weight) is less than 2%.
Size	Product has been mechanically sized with random samples hand-checked with a digital calliper.. At least 90% of product sampled will be over 24mm on at least one axis.
Microbiological	Not applicable.
Chemical	Kernel moisture < 1.8%
Packaging	Poly bags, bulk bags or Aluminium foil sealed liner, cardboard carton.
• Net Weight	Packed into 20kg net per bag, 550 kg net bulk bag, or 10kg net per carton or to customer specifications.
Labelling	Batch number, net weight, date packed, best before
• Bag or Carton	Printed with company contact details.
Shelf Life	18 months from date of manufacture when stored in original packaging.
Storage Conditions	Store in a cool, dry area below 30°, free from toxic chemicals, odours, insect and rodent infestation.
Transport Conditions	Covered vehicle. Or shipping container.
Customer Preparation	For further processing
Allergens	Product contains nuts.
Food Safety – HACCP	Macadamia Exports Australia is committed to the production of high quality, safe food products. To this end we have developed and implemented a Quality Management System that meets the requirements of HACCP Certification.