

<b>Product Name</b>	<b>Macadamia nut-in-shell : Regular 19mm – 23 mm</b>
<b>Code Number</b>	NISR
<b>Product Form</b>	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.
<b>Product Description</b>	Australian Macadamia nut-in-shell. Dried in shell macadamia nut.
<b>Ingredients</b>	Macadamia nuts, in shell
<b>Moisture</b>	< 4.50% moisture (in shell basis) < 1.8% moisture (kernel basis)
<b>Qualitative Characteristics</b>	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%.
<b>Size</b>	Product has been mechanically sized with random samples hand-checked with a digital calliper. More than 90% of the nuts will be between 19mm and 23mm on at least one axis.
<b>Microbiological</b>	Not applicable.
<b>Chemical</b>	Kernel moisture is less than 1.8%
<b>Packaging</b>	Poly bags, bulk bags or Aluminium foil sealed liner, cardboard carton.
• Net Weight	Packed into 20kg net per bag, 550 kg net per bulk bag, or 10kg net per carton or to customer specifications.
<b>Labelling</b>	Batch number, net weight, date packed, best before
• Bag or Carton	Printed with company contact details.
<b>Shelf Life</b>	18 months from date of manufacture when stored in original packaging.
<b>Storage Conditions</b>	Store in a cool, dry area below 30°, free from toxic chemicals, odours, insect and rodent infestation.
<b>Transport Conditions</b>	Covered vehicle. Or shipping container.
<b>Customer Preparation</b>	For further processing
<b>Allergens</b>	Product contains nuts.
<b>Food Safety – HACCP</b>	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.