

GENERAL REQUIREMENTS:

Natural Macadamia Nut-in-shell from non-genetically modified (hereafter referred to as non-GMO) varieties.

All processing, storage and transportation is done in accordance with the requirements of the South African National Standard (hereafter referred to as SANS) 10049:2019: Food Hygiene Management and SANS 10330:2020: Requirements for a Hazard Analysis Critical Control Point (HACCP) system.

Lots will be reasonably uniform in shape, colour, and size.

However, because this is a natural non-GMO agricultural product, the product is subject to natural variation in colour and shading. Please refer to picture 1, as a typical representation of this product.

PACKING:

The product will be packed in units of 25kg in new Mayo Macs or unbranded packing material suitable for food products. Each packaging unit will be identifiable by a MMSA or customer specific label containing the lot number, bag number and nett mass (kg).

PROCESSING AIDS:

None.

Physical Requirements	Value	Dimension	Tolerance	Method
Nut in shell average diameter size: as specified by contract	90	%w/w	Min	Sieving
Defects				
Sound kernel recovery %	According to MMSA product analysis or sales contract	%w/w	Min	According to WI 4.00
Unsound kernel % Consisting of: Immature nuts, Insect damage or Early germination		%w/w	Max	According to WI 4.00
Pest infestation	None		Max	Visual
Visible mould filaments on outer shell	None		Max	Visual
Kernel moisture	≤2.5	%	Max	
Foreign material				
e.g. Glass/metal	None		Visual	

Product specific declarations:

1. Size:	All sizes referred to are the average diameters obtained by using sieves with round holes with product moving over these screens during the size classification process.
2. Contract:	These published product specifications may change without notice depending on customer-specific contractual requirements brokered during the sales negotiation process.

 Food Safety Manual	PROD SPEC: NIS
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Picture 1: Typical representation of Macadamia Nut-in-Shell



Organoleptic Requirements	
Appearance	Sensibly uniform, natural cream colour kernels without objectionable discolouration, surface oil or hollow centres. Natural colour variation is normal and is to be expected.
Flavour/Odour	Characteristically fresh Macadamia kernel without off odours, stale, rancid, or foreign flavours. Kernels must not develop off flavours after roasting.
Texture	Crunchy, firm, not pliable or leathery.
Shelf Life 12 Months from date of packing for Raw Macadamia Nut In Shell, provided that the product is handled and stored in accordance with the specified storage conditions.	
Allergens Macadamia nut kernel, tree nut allergen.	

STORAGE GUIDELINES:

Macadamia kernels are a perishable food product and should therefore be handled with the care expected for food products.

If stored/handled incorrectly, Macadamia oil inside the kernel could become rancid affecting shelf-life, quality and potentially food safety. The product should be stored in its original unopened packaging in a cool (Maximum 25°C), dry ($\pm 50\%$ RH), well-ventilated area, away from direct sunlight, free from dust, taint, insects/pests and/or vermin infestation.

The product should be regularly checked for any change in quality.

Mayo Macs SA (Pty) Ltd cannot guarantee the shelf-life of any product re-packed/stored or handled outside of its direct control.