



Specification Macadamia Kernels

Article:	Macadamia terrifolia – Stone fruit
Article description	Macadamias, general origin, kernels
Origin	Australia, Costa Rica, Kenya, South Africa
Productsubdivisions	The macadamias are assorted according to the size (diameter of kernels) and the quality (percentage of whole, half kernels and pieces) in different styles.
Sensoric Requirements:	
Appearance / Look	White, pale yellow, off white
Odour / Smell	Characteristic, normal, inconspicuous
Consistency	Normal, firm to the bite
Taste	Characteristic, nutty, slightly floury, not rancid
Physical- microbiological Requirements:	
Living vermin	none
Mould	none
Impurities / foreign objects	max. 1 %
Remnants of shell	none
Chemical Requirements:	
Moisture	max. 3 %
Phostoxin	max. 0,05 mg / kg
Peroxide	max. 2 mVAL / kg
Microbiological Requirements:	
Total plate count	max. 100.000 cfu/g
Coliforms bacteria	max. 1.000 cfu/g
E. Coli	max. 10 cfu/g
Salmonellae	negativ / 125g
Yeast and Moulds	max. 10.000 cfu/g
Aflatoxin B1	max. 2 ppb
Aflatoxin B1 + B2 + G1 + G2	max. 4 ppb
Nutrition Facts per 100g:	
Energy	703 kcal. / 2.896 kJ
Fat	74,5 g
of which saturates	12,1 g
mono-unsaturates	58,6 g
poly-unsaturates	3,8 g

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Carbohydrates	13,8 g
Sugars	4,5 g
Fibre	11,4 g
Protein	8 g
Sodium	3 mg
Calcium	51 mg
Potassium	265 mg
Magnesium	118 mg
Storage conditions	Cool and dry
Temperature	cool, 5 – max. 10 °Celsius
Air moisture	abt. 55 - 65 %, best. 60 %
General	Macadamias are a sensitive natural product. The macadamias should be stored in clean and dry premises and out of direct sunlight. It is absolutely essential to check the stored good constantly.
Shelf life	In original packing from delivery max. 12 months at good storing conditions.
Packaging	Cartons of 25 lbs (11,34 kg) net, packed in one vacuum polythene bag per carton.
	The packaging conforms to regulation (EC) No. 1935/2004 and regulation on plastic materials (EU) No. 10/2011.
Foodlaw Requirements	According to the EU-law and German food law in the corresponding valid versions.
Allergen declaration	The raw material contains according to current legislation for food information regulation (EU) No. 1169/2011, Annex II ingredients with allergenic substances: Nuts – Pistachios.
Additives and preservatives	none
GMO-status	Free of GMO. The raw material, ingredients, additives or flavourings of it are not genetically modified substances. No labelling required according to regulations (EC) No. 1829/2003 and No. 1830/2003.
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