

**TABLE 1
MACADAMIA PRODUCT QUALITY SPECIFICATIONS**

Raw Macadamia Kernel: Premium Grade

PARAMETER	STANDARD
* Moisture content	1.5% maximum
* Peroxide value	3meq/kg maximum
* Free fatty acids	0.5% maximum
* Coliforms	200/g maximum
* E.coli	<3/g
Salmonella	Negative
Total plate count	10000/g maximum
Yeast and mould	100/g maximum
* Nut shell pieces	absent in all styles containing whole kernel 1/100kg in all styles of kernel particle size less than 9mm
Roasting defects	Maximum 2.5% by weight
Insect infestation	Nil
Insect damaged kernel	Maximum 1% by weight
* Aflotoxin (B2, G1, G2) (B1)	4 ppb maximum 2 ppb maximum
Vacuum (with N flushed)	Vacuum pressure: -24 to -50kPa
Colour	Uniform cream
Appearance	Free of dust with no surface oil;
Flavour	No off flavour (not musty/rancid)
Odour	No off odour (not musty/rancid)
Particle size	Must conform to Processor's/buyer specifications according to style. (Screen test on representative sample).
Pesticide Residual	USA market: EPA tolerance levels. Europe: EC tolerance levels Asia/Japan: tolerance levels applied by importing country.
* Requires a certificate of analysis from supplier	Sampled in accordance with defined sampling procedure.