

Product Name	Macadamia Kernels
Product Process	NIS is cracked mechanically, hand and colour sorted and kernels are packed according to different style classifications. The macadamia kernels are dried to below 2.0% moisture content to ensure low water activity.
Composition	Macadamias consists of the species M. Integrifolia and M. Tetraphylla
Intended Usage	Premium Grade: Style 0: Super Premium (Wholes 20mm and above) – ideal for hand-made confectionary or gourmet snacks. Style 1: Premium Wholes (16mm–20mm) – most popular shape and size; minimum 95% whole kernel. Commercial Grade: Kernel containing discolouration, onion ring and 791 spot and immature. To be used in food ingredients. May not be sold as snack products/first/premium/choice grade. Not more than 2% industrial grade. Industrial Grade: Kernel with defects such as insect damage, not suitable for human consumption. Only for oil processing and cosmetic products. Not allowed in retail.
Intended Market	General public, local and international. Ready to consume as a snack, further processed in bakery and confectionary as well as oil industry, cosmetic and beverages.

Parameters	SAMAC First Grade		Local Market		Commercial Trade	
	Sample A	Sample B	Styles 0-4	Style 5-8	Styles 0-4	Style 5-8
Kernel Colour	Uniform, normal, natural cream colour	Uniform, normal, natural cream colour	Uniform, normal, natural cream coloured nuts, as well as nuts discoloured due to physiological browning and/or onion ring	Uniform, normal, natural cream coloured nuts, as well as nuts discoloured due to physiological browning and/or onion ring	Uniform, normal, natural cream colour	Uniform, normal, natural cream colour
Kernel Appearance	Free from surface soil	Free from surface soil	Free from surface soil	Free from surface soil	Free from surface soil	Free from surface soil
Flavour & Odour	No off flavours or odours	No off flavours or odours	No off flavours or odours	No off flavours or odours	No off flavours or odours	No off flavours or odours

[illegible]

PARAMETERS	SAMAC FIRST GRADE		LOCAL MARKET		COMMERCIAL TRADE	
	SAMPLE A	SAMPLE B	STYLES 0-4	STYLE 5-8	STYLES 0-4	STYLE 5-8
Reject Defects (Insect damage, 791 spot, discolouration, onion ring, shrivelled/immature)	Max 1.5%	Max 1.5%	Max 1.5%	Max 1.5%	Max 1.5%	Max 1.5%
Insect Infestation	None	None	None	None	None	None
Immatures	None (float test)	None (float test)	None (float test)	None (float test)	None – no sinkers (float test)	None – no sinkers (float test)
Kernel Dust	UNECE Standard, DDP-23: Foreign matter, shells and dust: 0.25% by weight (all grades)					
Foreign Matter	None Metal Detector: Fe 1.2mm / NFe 1.2mm / SS 1.8mm					
Shell Marks	Not permitted	Not permitted	Not permitted	Not permitted	Not permitted	Not permitted
Bulk Packaging	In accordance with EU regulation. Flushed with food grade N ₂ /CO ₂ so that residual oxygen is less than 2%					
Bulk Packaging Material (transmission rates at 25°C, 75% RH, 1 atm)	Water vapour less than 0.1cc/m ² ; oxygen less than 0.1cm ³ /m ²					
Export Retail Packaging	Nitrogen or food grade CO ₂ flushed; residual oxygen <2%		Nitrogen or food grade CO ₂ flushed; residual oxygen <2%		N/A	

MICROBIOLOGICAL CHARACTERISTICS

Refer to Kernel Standards, SAMAC, January 2018

PARAMETERS	SAMAC FIRST GRADE		LOCAL MARKET		COMMERCIAL TRADE	
	SAMPLE A	SAMPLE B	STYLES 0-4	STYLE 5-8	STYLES 0-4	STYLE 5-8
Total Plate Count (TMA)	<10 000 cfu/g	<10 000 cfu/g	<20 000 cfu/g	<30 000 cfu/g	<20 000 cfu/g	<30 000 cfu/g
Yeast and Moulds	<5 000 cfu/g	<5 000 cfu/g	<20 000 cfu/g	<30 000 cfu/g	<20 000 cfu/g	<30 000 cfu/g
E. coli 0157 + generic E. coli	Absent (BS 5763)	Absent (BS 5763)	Absent (BS 5763)	Absent (BS 5763)	Absent (BS 5763)	Absent (BS 5763)
Salmonella	Absent 2×375g (ISO 6579)	Absent 2×375g (ISO 6579)	Absent 25g (ISO 6579)	Absent 25g (ISO 6579)	Absent 25g (ISO 6579)	Absent 25g (ISO 6579)
Listeria monocytogenes	Absent 125g	Absent 125g	Absent 25g	Absent 25g	Absent 25g	Absent 25g
Coliforms	<100–<300 cfu/g	<100–<300 cfu/g	<300 cfu/g	<350 cfu/g	<300 cfu/g	<350 cfu/g
Staphylococcus Aureus	Absent	Absent	Absent	Absent	Absent	Absent

CHEMICAL CHARACTERISTICS

PARAMETERS	SAMAC FIRST GRADE		LOCAL MARKET		COMMERCIAL TRADE	
	SAMPLE A	SAMPLE B	STYLES 0-4	STYLE 5-8	STYLES 0-4	STYLE 5-8
Peroxide Value	Max <2–3 mEq/kg	Max 3.5 mEq/kg	Max 3 mEq/kg	Max 3.5 mEq/kg	Max 3 mEq/kg	Max 3.5 mEq/kg
Free Fatty Acids	Max 0.5%	Max 0.5%	Max 0.5%	Max 0.5%	Max 0.5%	Max 0.5%
Aflatoxin Total	Max 4 ppb	Max 4 ppb	Max 4 ppb	Max 4 ppb	Max 4 ppb	Max 4 ppb
Chemical Residues	As per importing countries MRL requirements					

KERNEL SIZE CLASSIFICATION

SIZE GRADE	KERNEL SIZE	% WHOLE KERNEL (M/M)
Style 0	>20mm	95% minimum wholes
Style 1L	+17mm–20mm	90% minimum wholes
Style 1	+16mm–20mm	90% minimum wholes
Style 1S	+13mm–16mm	90% minimum wholes
Style 2	+13mm–16mm / +10mm–14mm	50% Style 1S / 50% Style 4R
Style 4L (Large)	>13mm	80% halves minimum
Style 4M (Medium)	>12mm	80% halves minimum
Style 4R (Regular)	>10mm	80% halves minimum
Style 5	+9mm–12mm	80% large pieces
Style 6	+6mm–9mm	80% small pieces
Style 7	+3mm–6mm	80% chips
Style 8	<3mm	Fines

Actual kernel size will vary due to the irregular shape of kernels as they pass over the round-hole sizing sieves. Mac Me Nuts styling is based on kernels falling through the relevant sieves. Definition of whole: Not more than 25% missing/chipped out. Definition of halves: Not more than 33% missing of half of the kernel.

NUTRITIONAL INFORMATION

Nutritional value per 100g serving – raw, unroasted. Source: USDA Agricultural Research Service – FoodData Central (FDC Published: 4/1/2019)

NUTRIENT	UNIT	PER 100G	METHOD
Energy	kJ	3000	Calculated
Protein	g	7.91	Analytical
Carbohydrate (by difference)	g	13.8	Calculated
Of which Total Sugar	g	4.57	Analytical
Total Lipid (Fat)	g	75.8	Analytical
– Monounsaturated	g	58.9	Calculated
– Saturated	g	12.1	Calculated
– Poly-unsaturated	g	1.5	Calculated
Cholesterol	g	0	–
Dietary Fibre	g	8.6	Analytical
Ash	g	1.14	Analytical
Sodium	mg	5	Analytical
Potassium	mg	368	Analytical

NUTRIENT	UNIT	PER 100G	METHOD
Phosphorus	mg	188	Analytical
Magnesium	mg	130	Analytical
Iron	mg	3.69	Analytical
Calcium	mg	85	Analytical
Thiamin	mg	1.2	Analytical
Riboflavin	mg	0.162	Analytical
Niacin	mg	2.47	Analytical
Pantothenic Acid	mg	0.758	Analytical
Vitamin B6	mg	0.275	Analytical
Folate	µg	11	Analytical
Zinc	mg	1.3	Analytical
Copper	mg	0.756	Analytical
Manganese	mg	4.13	Analytical
Selenium	µg	3.60	Analytical

MAC ME
NUTS

TRANSPARENCY SCORECARD: 100% vertically integrated supply chain. Farm-gate prices tracked & published. Solar irrigation installed. Water recycling: 100%. Own the soil, the trees, and the roast.



■ DECLARATIONS

(AVAILABLE ON REQUEST)

Country of Origin	South Africa, Swaziland, Mozambique, Zambia, Malawi
Non-GMO Declaration	This product is "not genetically modified" and "not derived from a genetically modified organism" as defined by EC Directives 1830/2003/EC on labelling and traceability and 1829/2003/EC on genetically modified food and feed and any amending legislation.
Free From Irradiation	Mac Me Nuts (Pty) Ltd does not use irradiation processes on the macadamia kernels and DNIS. In addition, none of the raw materials used for the manufacturing of our products have been treated by irradiation.
Free From Artificial Colouring & Flavouring	The macadamia kernels and DNIS supplied by Mac Me Nuts (Pty) Ltd do not contain any artificial colouring or flavouring.

■ ALLERGEN DATA

ALLERGEN	REQUIRES LABELLING?	SOURCE	PRESENT ON-LINE?	PRESENT ON-SITE?
Peanuts and products thereof	No	–	No	No
Nuts (other than peanuts) and products thereof	YES	Tree Nuts	YES	YES
Cereals containing gluten	No	–	No	No
Crustaceans and products thereof	No	–	No	No
Egg and products thereof	No	–	No	No
Fish and products thereof	No	–	No	No
Soybeans and products thereof	No	–	No	No
Milk and products thereof (including lactose)	No	–	No	No
Celery and products thereof	No	–	No	No
Mustard and products thereof	No	–	No	No
Sesame seeds and products thereof	No	–	No	No
Molluscs and products thereof	No	–	No	No
Lupin and products thereof	No	–	No	No
Sulphur Dioxide/Sulphites >10ppm	No	–	No	No

Macadamia kernels (tree nut allergen) processed in processing facility. No other allergens processed on site.

■ SUITABILITY DATA

SUITABILITY	STATUS
Vegetarian (Ova-Lacto)	YES
Vegan	YES
Coeliac <100ppm gluten	N/A
Coeliac <20ppm gluten	N/A

■ CERTIFICATION

KOSHER ✓ CERTIFIED	HALAAL ✓ CERTIFIED	ORGANIC UNCERTIFIED
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■ PACKAGED PRODUCT INFORMATION

Shelf-Life & Storage	18 months from date of manufacturing in original unopened/undamaged container at moisture below 2% and peroxide value below 3 mEq/kg. Store away from direct sunlight in cool, dry environment. 24 months from date of manufacturing in original unopened/undamaged packaging at moisture below 2% and peroxide value below 2 mEq/kg. Store away from direct sunlight in cool, dry environment.
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	Product can be frozen. Allow enough time to thaw.
Method of Distribution & Delivery	To be delivered in ambient hygienic, clean and covered trucks. Exports in hygienic, cleaned, insect free and ambient tamperproof containers.

■ PACKAGING

Package Weight	11.34 kg
Packaging Material	In accordance with EU regulation: • Corrugated Carton (B Flute White) • Foil bags (12 micron MET-PET/ADH/105 micron LDPE Coex)

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LABELLING

Label Requirements	Vacuum packed in foil bags, mass of 11.34kg. Box marked with allergen warning, sticker indicating style, Silo packed, iteration of silo and date of packing, Best before date of product and storage requirements.
Batch Number Format	Made up of three portions separated by a dash, for example: 1B/01/137 • 1st portion: silo number (may vary: 1A, 1B, 2A, 2B, 3A, 3B, 4A, 4B) • 2nd portion: iteration of the silo (e.g. iteration 01 for silo 1B) • 3rd portion: day of the relevant crop year the product was packed (e.g. 137th day of 2018)

LABEL EXAMPLE:

MAC ME NUTS

MACADAMIAS — STYLE 1

BATCH NO: 1A/01/37

PACK DATE: 17/05/2018

BEST BEFORE: 08/11/2019

TREE NUT

FOOD SAFETY LABELLING:

TREE NUT ALLERGEN: Macadamia nuts is a tree nut allergy and is suitably labelled. Once opened, product should be stored in an airtight container. Vulnerable groups to macadamias include consumers allergic to tree nuts. May be a choking hazard to small children.

Applicable food regulations in the country of intended sale are communicated between final customer and Mac Me Nuts to ensure product is labelled as required.

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DOCUMENT CHANGE CONTROL

REV NO.	DATE	APPROVED	CONTROLLED	DOCUMENT CHANGES
Rev. 02	March 2018	Managing Director	Food Safety Admin	Amend impacted shell requirement to max 1 piece per ton
Rev. 03	March 2018	Managing Director	Food Safety Admin	Amend Sieve sizes according to factory sieves
Rev. 04	April 2018	Managing Director	Food Safety Admin	Amend batch code to include box number packed per style
Rev. 05	May 2018	Managing Director	Food Safety Admin	Amend Style Specifications
Rev. 06	August 2018	Managing Director	Food Safety Admin	Amend traceability code to include silo
Rev. 07	January 2019	Managing Director	Food Safety Admin	Amend format to comply according to ISO 22000:2018 standard
Rev. 08	June 2019	Managing Director	Food Safety Admin	Amend sieve sizes according to 2019 season
Rev. 09	June 2019	Managing Director	Food Safety Admin	Amend sieve size for style 1
Rev. 10	June 2019	Managing Director	Food Safety Admin	Include style 2s
Rev. 11	May 2020	Managing Director	Food Safety Admin	Review style 2 specs
Rev. 12	September 2020	Managing Director	Food Safety Admin	Include origin in specs
Rev. 13	January 2021	Managing Director	Food Safety Admin	Revision of styles
Rev. 14	May 2021	Managing Director	Food Safety Admin	Revision of sieve sizes
Rev. 15	November 2021	Managing Director	Food Safety Admin	Include shelf life at frozen temperature
Rev. 16	January 2022	Managing Director	Food Safety Admin	Review screen size for Style 4M and 4R
Rev. 17	September 2022	Managing Director	Food Safety Admin	Review nutritional value according to USDA
Rev. 18	January 2023	Managing Director	Food Safety Admin	Review Style 4R, minimum halves
Rev. 19	August 2023	Managing Director	Food Safety Admin	Include NON GMO statement, heavy metals and aflatoxin B1 spec
Rev. 20	April 2024	Managing Director	Food Safety Admin	Add allergen, declaration, certifications and suitability section
Rev. 21	July 2024	Managing Director	Food Safety Admin	Amend packaging information

REV NO.	DATE	APPROVED	CONTROLLED	DOCUMENT CHANGES
Rev. 22	July 2025	Managing Director	Food Safety Admin	Review Foreign matter: Metal Detector Sensitivity (Fe 1.2mm / NFe 1.2mm / SS 1.8mm)

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THE SYSTEM IS BROKEN. WE FIXED IT.
Own the chain. Fix the system. No secrets. No exploitation. Just better nuts.