

## PRODUCT SPECIFICATION

<b>Product name</b>	Premium Bio Macadamiabruch, Style 4, kbA, 11,34 kg Premium Organic Macadamia Nuts, Halves, Style 4, 11.34 kg
<b>Item No.</b>	87440

Following information from:

Photo from product:



### 1. Declaration according to food regulation

**Sales name:** Macadamia / Macadamia Nuts

**Ingredients:**

**Ingredients completely in %** (sum of all ingredients = 100 %) in decreasing order of weight including additives

**All ingredients are certified organic and 100% organic quality.**

%	Ingredient	Raw material	Country of origin
100	Organic Macadamia Nuts	Organic Macadamia Nuts	Kenya

## PRODUCT SPECIFICATION

V2.00

2. Product characteristics	
Raw food quality, processed at max. 45°C or sun dried	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No, processed at max. ___°C.
Treated with radiation	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Certificates	<input checked="" type="checkbox"/> EU-Organic <input type="checkbox"/> NOP <input type="checkbox"/> Demeter <input checked="" type="checkbox"/> HACCP <input checked="" type="checkbox"/> Others: IFS-Food, FFL (under progress)
Individually quick frozen (IQF)	<input type="checkbox"/> Yes, if needed/additional step <input checked="" type="checkbox"/> No
Citric acid	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Raw material is not from genetically modified crop and is not made with genetically modified additives.	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
Metal detected	<input checked="" type="checkbox"/> Yes, with following sizes: Fe 1 mm; non-Fe 1.2 mm, SS 1.5 mm <input type="checkbox"/> No
Laser sorted	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
X-ray detected	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Disinfestation (CO2)	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
Organoleptic test	Appearance: light yellow, creamy Consistency: nutty Odor: characteristic, free of strange and irregular flavors Taste: characteristic, free of strange and irregular flavors
Technical properties (e.g. "hygroscopic", "dyeing", "antioxidant", etc.)	---
Information for usage	Snacks, bakery
Classification of products (size, type, etc.)	Style 4: halves; kernel will pass through a 16 mm square mesh screen and is held on a 10 mm square mesh screen
Information for sort, variety (Latin terms, taxonomic names)	<i>Macadamia intergrifolia</i> L.
Drying factor (for dried fruits)	---
Form of product	<input checked="" type="checkbox"/> Dried <input type="checkbox"/> Powder – please note degree of grinding and density <input type="checkbox"/> Others:
Harvest time	February to May / 4
Value added tax in Germany	<input checked="" type="checkbox"/> 7% <input type="checkbox"/> 19%
Is the product considered as Novel Food	<input checked="" type="checkbox"/> No <input type="checkbox"/> Yes <input type="checkbox"/> Accredited in the EU with official order from:

# PRODUCT SPECIFICATION

V2.00

Form of cultivation (wild, cultivation, etc.)	Small scale farming
Description manufacturing (basic materials, pulp, seed)	<p>Drying, Cracking/Sorting, Grading, Sizing, Packing</p> <pre> graph TD     RECEIVING --&gt; PRE_SELECTION[PRE-SELECTION]     PRE_SELECTION --&gt; CLEANING[CLEANING]     CLEANING --&gt; COLD_DRYING_1[COLD DRYING 1 (24HRS)]     COLD_DRYING_1 --&gt; COLD_DRYING_2[COLD DRYING 2 (5 DAYS)]     COLD_DRYING_2 --&gt; HOT_DRYING_CCP_1[HOT DRYING CCP 1]     HOT_DRYING_CCP_1 --&gt; CRACKING_SORTING[CRACKING/SORTING]     CRACKING_SORTING --&gt; KERNEL_GRADING_STYLING[KERNEL GRADING/STYLING]     KERNEL_GRADING_STYLING --&gt; PRIMARY_PACKING_VACUUMIZATION[PRIMARY PACKING (VACUUMIZATION)]     PRIMARY_PACKING_VACUUMIZATION --&gt; SECONDARY_PACKING[SECONDARY PACKING]     SECONDARY_PACKING --&gt; STORAGE_WAREHOUSING[STORAGE/WAREHOUSING]     STORAGE_WAREHOUSING --&gt; DISPATCH[DISPATCH]      PRE_SELECTION --&gt; REJECT[REJECT]     PRE_SELECTION --&gt; QC_CHECK_1((QC CHECK))     CLEANING --&gt; DIRTY_WATER[DIRTY WATER]     CLEANING --&gt; CLEAN_WATER[CLEAN WATER]     HOT_DRYING_CCP_1 --&gt; DUST[DUST]     HOT_DRYING_CCP_1 --&gt; HOT_AIR[HOT AIR]     CRACKING_SORTING --&gt; SHELLS_MOLDY_NUTS[SHELLS &amp; MOLDY NUTS]     CRACKING_SORTING --&gt; REWORK_1[REWORK]     KERNEL_GRADING_STYLING --&gt; GRADE_B[GRADE B]     PRIMARY_PACKING_VACUUMIZATION --&gt; WASTE[WASTE]     PRIMARY_PACKING_VACUUMIZATION --&gt; QC_CHECK_2((QC CHECK))     PRIMARY_PACKING_VACUUMIZATION --&gt; REWORK_2[REWORK]     PRIMARY_PACKING_VACUUMIZATION --&gt; PACKAGING_MATERIAL[PACKAGING MATERIAL]     SECONDARY_PACKING --&gt; REWORK_3[REWORK]     SECONDARY_PACKING --&gt; QC_CHECK_3((QC CHECK))     SECONDARY_PACKING --&gt; PACKAGING_MATERIAL_CRATES[PACKAGING MATERIAL/CRATES]     </pre>
Description cleaning process (air stream, hot water, brushes etc.)	Nuts in shell are cleaned with water, unshelled kernels do not need further cleaning
Description drying process (hot air, spray-, IQF-, sun-drying, etc.):	Nuts in shell are dried with warm air
Temperature at drying process	Highest temperature .....43°C Lowest temperature .....20°C
Temperature during storage	Highest temperature .....25°C Lowest temperature ..... 5°C
Pasteurization or Sterilization	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Description of transportation (fumigation, cooling, max. Temperature, etc.)	Fumigation, no reefer container, temperature around 40°C
Product is analyzed on	X Pesticides: 1 times/ year X Microbiology: 1 times/ year X Heavy metals: 1 times/ year X Aflatoxins: 1 times/ year
<b>3. Transport / Storage / Identification</b>	
Product offered as	Bulk package
Net weight in kg	11.34

# PRODUCT SPECIFICATION

V2.00

Gross weight in kg	11.88
Packaging measures (L x W x H in cm)	1. Primary packaging measures: 33.4 x 17.4 x 23 cm 2. Size of cartons: 37.4 x 21.4 x 27 cm
Packaging material (primary packaging material and carton)	1. Primary packaging material: OPA/PET/ALU/PE-15/20/12/15/80 µm 2. Carton: 135WK/127B/140K127C/140K
<u>Primary packaging material contains:</u>	
1. Bisphenol A & S	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
2. Phthalate	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
3. MOSH/POSH/MOAH/PAH MOSH= Mineral oil saturated hydrocarbons, POSH = Polyolefin oligomeric saturated hydrocarbons MOAH = Mineral oil aromatic hydrocarbons, PAH = Polycyclic aromatic hydrocarbons.	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
4. Dual use additives (additives, used in production of food and packages as well)	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Applied primary packaging materials used for products are in accordance with EU Legislation (EG) No. 1935/2004, (EC) No. 10/2011, and EU Legislation (EG) No. 2023/2006	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
Methyl bromide fumigation	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Vacuum seal	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
Packing measures of 1 EU pallet (L x W = 120 x 80 cm )	H in cm: 204
Net and gross weight in kg of 1 EU pallet (120 x 80 cm)	Net weight: 794 (70 boxes x 11.34 kg net weight products) Gross weight: 852 ((70 boxes x 11.88 kg products) + 20 kg pallet) [10 cartons per layer, 7 layers per pallet]
<i>Please define if different pallet size</i>	<i>Net weight:</i> <i>Gross weight:</i> <i>L x W x H in cm:</i>
Best storage condition	Dry and cool
Remaining best before time	12 months
Label is printed with following data	Address of Flores Farm, organic EU logo, lot number, best before date, country of origin, number of organic control agency. - <i>certificates, as per demand</i> -
Tariff code	0802 6200



# PRODUCT SPECIFICATION

V2.00

4. Details for allergens			
Minimal contamination e.g. by air is inevitable and hereby unconcerned. <b>Otherwise no allergens meaning, that they cannot be found in the product.</b>	Yes	No	Reason for contamination / Included in which ingredient
Cereals and products derived from them			
- Wheat	<input type="checkbox"/>	X	
- Rye	<input type="checkbox"/>	X	
- Barley	<input type="checkbox"/>	X	
- Oat	<input type="checkbox"/>	X	
- Spelt	<input type="checkbox"/>	X	
- Kamut	<input type="checkbox"/>	X	
- Hybridised strains	<input type="checkbox"/>	X	
Crustaceans and products derived from them	<input type="checkbox"/>	X	
Molluscs and products derived from them (including snails, mussels, cephalopods)	<input type="checkbox"/>	X	
Eggs and products derived from them	<input type="checkbox"/>	X	
Fish and products derived from them	<input type="checkbox"/>	X	
Bovine and products derived from them	<input type="checkbox"/>	X	
Pig and products derived from them	<input type="checkbox"/>	X	
Chicken and products derived from them	<input type="checkbox"/>	X	
Cacao	<input type="checkbox"/>	X	
Glutamate	<input type="checkbox"/>	X	
Gluten	<input type="checkbox"/>	X	
Gelatine	<input type="checkbox"/>	X	
Flavoring	<input type="checkbox"/>	X	
Fructose	<input type="checkbox"/>	X	
Yeast	<input type="checkbox"/>	X	
Corn	<input type="checkbox"/>	X	
Peanuts and products derived from them, including peanut oil	<input type="checkbox"/>	X	
Soya beans and products derived from them	<input type="checkbox"/>	X	
Lupins and products derived from them	<input type="checkbox"/>	X	
Milk and products derived from them (including Lactose)	<input type="checkbox"/>	X	
Nuts and products derived from them, including nut oil			
- Almonds	<input type="checkbox"/>	X	
- Hazelnuts	<input type="checkbox"/>	X	
- Walnuts	<input type="checkbox"/>	X	
- Cashew nuts	<input type="checkbox"/>	X	
- Pecan nuts	<input type="checkbox"/>	X	
- Brazil nuts	<input type="checkbox"/>	X	
- Pistachios	<input type="checkbox"/>	X	
- Macadamia nuts	X	<input type="checkbox"/>	
- Pine kernels	<input type="checkbox"/>	X	
Celery and celeriac (with and w/o seeds) and products derived from them	<input type="checkbox"/>	X	

# PRODUCT SPECIFICATION

V2.00

Mustard and mustard seeds and products derived from them	<input type="checkbox"/>	X	
Sesame seeds and products derived from them	<input type="checkbox"/>	X	
Sulphur dioxide and sulphites above 10mg/kg or liter expressed as SO <sub>2</sub> (E220-E228)	<input type="checkbox"/>	X	
Benzopyrene PHB-Ester (E210-E219)	<input type="checkbox"/>	X	
Nitrate	<input type="checkbox"/>	X	
Melamine	<input type="checkbox"/>	X	
AZO_Colourant	<input type="checkbox"/>	X	
Tartrazine (E102)	<input type="checkbox"/>	X	
Anti-Oxidans BHA / BHT (E 320-321)	<input type="checkbox"/>	X	
Contamination with fertilizer	<input type="checkbox"/>	X	

## 5. Nutrition information (per 100 g / 100 ml of the product / ready-to-eat)

According to supplier's analysis.	Average value
Energy	3021 kJ
	734 kcal
Proteins	8.5 g
Carbohydrates digestible	5.1 g
- Sugar	4.8 g
Fat	73.1 g
- Saturated fatty acids	12.5 g
Salt	< 0.1 g

## 6. Nourishment

	Yes	No		Yes	No
Parts of chicken	<input type="checkbox"/>	X	Suitable for Muslim food	X	<input type="checkbox"/>
Parts of pig	<input type="checkbox"/>	X	HALAL - Certificate (Muslim food)	<input type="checkbox"/>	X
Parts of cow	<input type="checkbox"/>	X	Suitable for Jewish food	X	<input type="checkbox"/>
Parts of sheep	<input type="checkbox"/>	X	Kosher - Certificate (Jewish food)	<input type="checkbox"/>	X
Of other animals: _____	<input type="checkbox"/>	X			
Suitable for Lacto-Vegetarians	X	<input type="checkbox"/>			
Suitable for Ovo-Vegetarians	X	<input type="checkbox"/>			
Suitable for Ovo-Lacto- Vegetarians	X	<input type="checkbox"/>			
Suitable for Vegans	X	<input type="checkbox"/>			

## 7. Microbiological criteria

The microbiological criteria of our products correspond to the standard values of the German Society for Hygiene and Microbiology (DGHM). Please ask for the latest laboratory analysis.

## 8. Physical-chemical criteria

	Minimum / Average value / Maximum
Shape/ measures/ cut size	halves

## PRODUCT SPECIFICATION

V2.00

Water activity (aw value)	< 0.6
Moisture max. [%]	
pH value	
Technical inevitable foreign substances, traces	Absent
Pesticides	<p>The Product is correspondent to requirements of Regulation (EC) No.396/2005 on maximum residue levels of pesticides and Regulation (EC) No. 834/2007 on organic production in conjunction with Regulation (EC) No. 889/2008.</p> <p>Product in accordance with the requirements for Pesticide Residue Levels of German Association for Organic Production and Trade, BNN Herstellung und Handel.</p>
Heavy Metals	According to 1881/2006/EC
Mycotoxin	According to 1881/2006/EC
Product is marketable in	X EU



# PRODUCT SPECIFICATION

V2.00

<b>Change Tracking</b>		
<b>Document, Version</b>	<b>Chapter</b>	<b>Comment(s) / Change(s)</b>
Valid 2018-01-17		Initial Version, v1.00
Valid 2019-02-26	2 Product characteristics;	Classification of products changed regarding to size of halves (data according to current sorting by the supplier);
	5 Nutrition information	Update „according to supplier’s analysis“, dated 19.10.2016. Release v2.00