

## Microbial

Parameters	Value	Unit	Tolerance
Aerobic Plate Count	10 000	c.f.u./g	Max
Yeast & Moulds	1000	c.f.u./g	Max
Coli form Count	200	c.f.u./g	Max
E. coli	0	c.f.u./5g	Max
Salmonella sp.	0	c.f.u./25g	Max

## Chemical

Requirements:	Value	Unit	Tolerance
Aflatoxin B1	2	ppb	Max
Aflatoxin B1+ B2+G1+G2	4	ppb	Max
Moisture	1.5	%	Max
Free Fatty Acids	0.5	%	Max
Peroxide Values	3	Meg./kg fat	Max

## Organoleptical and Physical Properties

Moisture Content	1.5
Vacuum (with COP + N Flusted)	-24 to- 50 KPA
Nutshell Pieces	<1 per 1000g
Insect Infestation	<1 pr 100g
Colour	Uniform Cream
Appearance	Free of dust, No oil
Flavour and Odour	Typical Macadamia
Glass and Metal	Absent