



Pecans Coated and Flavoured

Pecan Nut Inclusions



Sugar Cinnamon Pecan Pieces (5-8mm)

- An intense flavour burst of sweet cinnamon on roasted pecan

APPLICATIONS: Dairy (yoghurt, ice cream), Bakery (sweet roll, scroll or cake)



Maple Flavoured Pecan Pieces (5-8mm)

- A roasted pecan with a distinctive, traditional maple top-note

APPLICATIONS: Dairy (yoghurt, ice cream)



Caramel Flavoured Pecan Pieces (5-8mm)

- A sweet, delicate caramel flavour marries perfectly with roasted pecan

APPLICATIONS: Dairy (yoghurt, ice cream), Bakery (sweet roll, scroll, cake or pecan pie)



Packaging

PECANS – 14kg Carton

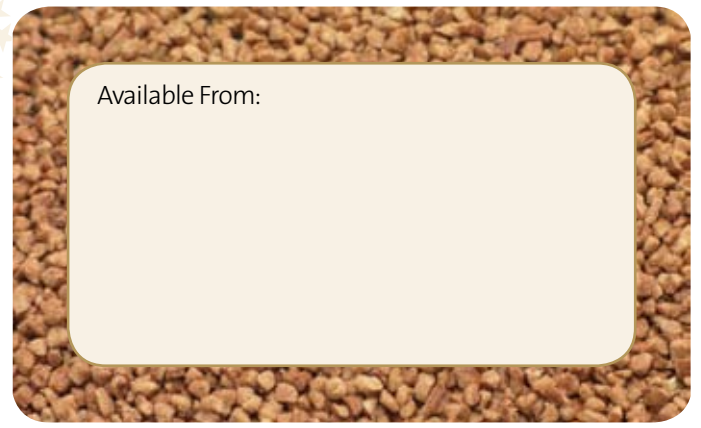
- Vacuum-sealed in a clear poly bag for maximum freshness
- 12 Months Shelf-life

STORAGE: In a cool, dry place. For optimum freshness we recommend that the product be stored in a cool, refrigerated environment.

Micro for Pecans:

The kernel shall:

1. have a mould count not exceeding 1,000 moulds per gram of kernel;
2. be free from Escherichia coli in 1 gram of kernel;
3. be free from Salmonella in 25 grams of kernel;
4. Total Aflatoxin < 4 ppb
Aflatoxin B1 < 2 ppb





Macadamias Coated and Flavoured

Macadamia Nut Inclusions



Sugar Cinnamon Macadamia Chips (5-8mm)

- A crunchy, spicy flavour burst with a creamy macadamia texture

APPLICATIONS: Dairy (yoghurt, ice cream), Bakery (sweet roll, scroll or cake)



Mango Macadamia Chips (5-8mm)

- A tropical taste sensation made with 100% REAL AUSTRALIAN MANGO (not a flavour)

APPLICATIONS: Dairy (yoghurt, ice cream), Salad Sprinkle (include in pre packed salads in a separate sachet), Bakery (cakes)



Caramel Flavoured Macadamia Chips (5-8mm)

- A sweet, delicate caramel flavour complimenting the buttery texture of macadamias

APPLICATIONS: Dairy (yoghurt, ice cream), Bakery (sweet roll, scroll or cake)



Packaging

MACADAMIAS – 10kg Carton

- Vacuum-sealed in a foil bag for maximum freshness
- Max. 24 Months Shelf-life

STORAGE: In a cool, dry place. For optimum freshness we recommend that the product be stored in a cool, refrigerated environment.

Micro for Macadamias:

The kernel shall:

1. have a mould count not exceeding 1,000 moulds per gram of kernel;
2. be free from Escherichia coli in 1 gram of kernel;
3. be free from Salmonella in 25 grams of kernel;
4. Total Aflatoxin < 4 ppb
Aflatoxin B1 < 2 ppb

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and delivering
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