



**Ten Senses Africa Ltd.
Product Specifications**

1. Description: Organic Macadamia Nuts, whole, halves and pieces, packed in 11.34 kg (25 lb) cases.

2. Origins: Macadamia nuts from East Africa, sourced from the Kenya highland regions of Mt. Kenya and Taita Taveta, as well as Rwanda.

3. Sales Ten Senses Ltd
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 Allan Bussard, Marketing Director
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 Tel +254 733 473 484 (Kenya)
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 Web www.tensenses.com

4. Producer: Ten Senses Africa Ltd
 Gatsi Warehouses, Number 1
 Athi River, Mombasa Road
 P.O Box 774-00204
 Nairobi , Kenya
 Frank Omondi, Managing Director
 Tel +254 722 214 932
 Email info@tensenses.com
 Web www.tensenses.com

5. Styles and sizes available:

Whole Nuts	Style	Name	Mix	Size	Calibration
	S0	Premium wholes	95% wholes, 5% halves*	> 20 mm	pass over 20 mm RHS
	S1	Classic wholes	95% wholes, 5% halves*	17-20 mm	pass over 17 mm & through 20 mm RHS
	S1s	Small wholes	95% wholes, 5% halves*	15-17 mm	pass over 15 mm & through 17 mm RHS
Mixed Nuts					
	S2	Premium mix	50% wholes, 50% halves	15-17 mm	pass over 15 mm & through 17 mm RHS
	S3	Cocktail mix	20% wholes, 80% halves	13-15 mm	pass over 13 mm & through 15 mm RHS
	S4	Premium halves	Halves	10-13 mm	pass over 10 mm & through 13 mm RHS
Chips					
	S5	Premium	Chips various	>6 mm	pass over 6 mm

		chips	sizes		RHS
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* 5% allowance of half nuts due to natural breakage during transport.

6. Physical Properties:

Appearance	See note below. Maximum 5% ringed or darker nuts, which can result in times of higher precipitation.
Varietals	Ten Senses Kenyan macadamia are a mixture of integrifolia and tetraphylla. The main hybrids sourced are Kiambu 3, 5, 9, Murang'a 12, 20, Kirinyaga 1 and Embu 1.
Seasonal and varietal variance	Nuts are sourced from thousands of small-hold farms. Varietal, seasonal, altitude, soil and rainfall variance can result in different shades of nut, varying from white to dark beige. This colour difference affects appearance only, not quality.
Flavour and Aroma	Mild sweet taste typical of macadamia kernels, no rancidity or mustiness. Free from irrelevant odours.
Foreign matter	Clean of shell and other foreign matter
Texture	Crunchy, not spongy
Anorganic dirt	Without the presence of anorganic contaminants
Metal pieces	Without the presence of metal pieces
Pests	Without the presence of living or dead insects of any kind

7. Nutritional Information: (per 100 g)

Parameter	Specific element	Value/100 g
Energy value		718 kcal
Protein		7.91 g
Carbohydrates		13.82 g
Sugar		4.57 g
	starch	4.2 g
Fat		78 g
being of	Saturated fatty acids	12.061 g
	cholesterol	0 g
	Monounsaturated	58.877g
	Polyunsaturated	1.502g
Dietary fibres		8.6 g
Natrium		500
Mineral nutrients		401 mg
	potassium	368 mg
	phosphorus	188 mg
	magnesium	130 mg
	calcium	85 mg
Vitamins	B1 (Thiamine), B2 (riboflavin), B5 (pantothenic acid), B6, E, niacin and folic acid	
Parameter	Specific element	Value/100 g
Energy value		3071 kJ
		37.25 kcal
Protein		7.1 g

Carbohydrates		4.2 g
there of	sugar	4.2 g
	starch	4.2 g
Fat		78 g
being of	Saturated fatty acids	14 g
	cholesterol	0 g
Dietary fibres		10 g
Natrium		500
Mineral nutrients		401 mg
	potassium	410 mg
	phosphorus	200 mg
	magnesium	120
	calcium	64 mg
Vitamins	B1 (Thiamine), B2 (riboflavin), B5 (pantothenic acid), B6, niacin and folic acid	

Source: USDA Nutritional database

8. Microbiological:

Criteria	Value/Unit	Norm
Aerobic Plate Count (APC)	10,000 cfu/g max	ISO 4833-1:2013
Coliforms	<100/g	ISO 4832
E. Coli	<10 cfu/g	ISO 16649-2
Listeria monocytogenes	None detected in 25 g	ISO 11290-2
Salmonella spp.	Negative in 25g	ISO 6579
Staphylococcus (coagulase positiv)	<100 cfu/g	ISO 6888-2
Yeast and Mould	< 10 000 cfu/g	ISO 21527-2
Criteria	Value/Unit	Norm
Aerobic Plate Count (APC)	10,000 cfu/g max	TES/MIC/TM/08
Coliforms	<350/g	TES MIC/TM/07
E. Coli	None detected in 1 g.	TES/MIC/TM/17
Listeria monocytogenes	None detected in 25 g	EU ENISO11290-1
Salmonella spp.	None detected in 250 g.	TES/MIC/TM/08
Staphylococcus (coagulase positiv)	<100 cfu/g	EU ENISO6888-1
Yeast and Mould	< 10 000 cfu/g	TES/MIC/TM/17

9. Chemical:

Criteria	value/unit	Norm
Moisture	<2.0%	ISO 665
Aflatoxin B1	<0,2µg/kg	TES/06/TM/30
Aflatoxin B2	<0,2µg/kg	TES/06/TM/30
Aflatoxin G1	<0,2µg/kg	TES/06/TM/30
Aflatoxin G2	<0,2µg/kg	TES/06/TM/30
Total Aflatoxin	<0.5µg/kg	AOAC 991.31
Peroxide	5 meq O2/ kg max	ISO 3960-2009

Free Fatty Acid (Oleic)	1.0 % max	
Lead	1 mg/kg max	
Calcium	64 mg	
Potassium	410 mg	
Sodium	2 mg	
Magnesium	120 mg	
Antioxidants	Polyphenols	
Criteria	value/unit	Norm
Moisture	<2.5%	KS 01-868:1989
Aflatoxin B1	<0,2µg/kg	TES/06/TM/30
Aflatoxin B2	<0,2µg/kg	TES/06/TM/30
Aflatoxin G1	<0,2µg/kg	TES/06/TM/30
Aflatoxin G2	<0,2µg/kg	TES/06/TM/30
Peroxide	5 meq O2/ kg max	KS 05-327
Free Fatty Acid (Oleic)	1.0 % max	
Lead	1 mg/kg max	
Calcium	64 mg	
Potassium	410 mg	
Sodium	2 mg	
Magnesium	120 mg	
Antioxidants	Polyphenols	
Pesticide residues	<0.01 mg/kg	

10. Product suitability:

Dietary requirement	Acceptable yes/no	notes
Coeliac	Yes	No gluten in product, no gluten in production line. No guarantee against cross-contamination during post-shipment handling.
Vegetarian	Yes	No animal products in product, no animal products in production line. No guarantee against cross-contamination during post-shipment handling.
Vegan	Yes	No animal products in product, no animal products in production line. No guarantee against cross-contamination during post-shipment handling.
Lactose intolerant	Yes	No dairy products in product, no dairy products in production line. No guarantee against cross-contamination during post-shipment handling.
Kosher	Yes	Kosher certified
Halal	Yes	Not certified

11. Allergen data:

Product	In product Y/N	In factory Y/N	On same production line Y/N	Stored in same warehouse Y/N
Peanuts and peanut derivatives	No	No	No	No
Nuts and nut derivatives (almond, hazelnut, walnut, cashew, pecan, Brazil nut, pistachios)	Macadamia	Macadamia	Macadamia	Macadamia
Sesame and derivatives	No	No	No	No

Mustard	No	No	No	No
Milk and derivatives	No	No	No	No
Gluten (wheat, rye, barley, spelt)	No	No	No	No
Soya and derivatives	No	No	No	No
Lupin and derivatives	No	No	No	No
Fish and derivatives	No	No	No	No
Crustaceans and molluscs	No	No	No	No
Sulphites	No	No	No	No
Celery	No	No	No	No

Genetic Modification:

GMO	Yes/no	If yes, what?
Does the product contain viable or unviable GM material?	No	
Is the product produced from GM material?	No	
Has the product been changed as a consequence of GM?	No	
Have GMO been used as aids or additives with the product?	No	

12. Certificates:

HACCP
FLO-CERT (Fair Trade)
Organic

Kenya Bureau of Standards
FLO-CERT ID 21357
Eco-Cert

13. Packaging:

Net wt. / case:	11.34 kg (25 lb)
Gross wt. / case:	11.93 kg (26.3 lbs.)
Case dimensions:	22.5 cm W x 36.5 cm L x 23.0 cm H (W 8-7/8", L 14-3/8", H 9-1/16")
Packing	vacuum packed in alufoil pouches, nitrogen flushed, placed in corrugated cartons
Labelling	cartons tape sealed, with expiry date, lot number & style indicated on outside. Box markings identify origins, and certifications of product. Labelling may or may not identify producer, depending on customer preference.
Lots	Lot no format Certificate (FLO/CON)/Julian date/LOTX/XX (farmer group)/DX (dryer no.)

Preservatives and processing aids: N/A

14. Shipping and Storage:

Not to be shipped in same container as odour producing substances.
Best stored at less than 5 degrees C, relative humidity of 60-70%

15. Shelf Life:

12 months from date of packing with proper storage. Use within one month of opening pouches. Avoid exposure to UV light.

16. Delivery Enclosures:

Export licence

Phytosanitary certificate
Certificate of origin
EU 1 or US FDA registration
Laboratory certificates of analysis
Pesticide Analysis
Invoice
Bill of lading (3 originals)
Importer Security Filing (USA)
Packing list
Fumigation certificate
Customs shipping entry
Organic transaction certificate

17. Shipping Volumes:

FCL volumes (20' container):

Palletized:

- 96 boxes per pallet
- 10 pallets per container
- total of 960 cases per container
- net weight nuts only: 24 000 lbs., 10 866 kg/container
- gross weight including packaging: 25 248 lbs/container, 11 452/kg

Non Palletized (floor loaded):

- 1278 cases per container
- net weight nuts only: 31 900 lbs/14 500 kg.
- gross weight including packaging: 33 611 lbs., 15 246 kg/container

18. Seller declaration:

The seller guarantees that this product has been subject to quality inspections during the production process to ensure a clean and safe product which complies with EU and USDA norms. The seller reserves the right to modify this specification at any time.