



A Cracker of a Nut

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Walnuts NZ Co-operative Ltd – A Cracker of a Nut

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HACCP Food Safety Programme

A reminder that we operate under a HACCP food safety programme and that two HACCP Critical Control Points (CCP) have been identified in our operation – both relating to the standard of walnuts entering the factory:

CCP 1 At the point of entry

CCP 2 At the first point of processing – through the walnut cracking machine or in-shell sizing machine.

CCP 1. At point of entry

Consignment Notes

Each shipment of walnuts must be accompanied by a completed and signed current consignment note. Any shipment without the completed 2015 consignment note will be quarantined and not processed until such time as the documentation is received.

Spray usage information

Under HACCP we require further information in relation to the use of chemical sprays in and around the orchard. The grower needs to ensure that if they are spraying, the chemicals used are approved for food production and the manufacturers' guidelines in relation to concentrations and withholding periods are followed. Please read the 'Harvest 2015 Information for walnut growers' document.

Bags

Acceptable types of bags to be used for delivery of walnuts:

Net style bags, eg clean onion bags. These may be supplied by ACOAN.

Unacceptable:

Walnuts delivered in plastic bags or boxes/cartons. *(If this packaging is presented at inward goods the supplier needs to assist in the process of repacking).*

Rejected:

Walnuts delivered in non-food grade bags eg fertiliser bags.

All bags must be securely tied and well labelled as per the 'Harvest 2015 Information for walnut growers' document.

Moisture content of walnuts delivered

Walnuts are to be dried to a maximum of 6% of dried kernel. Please refer to the 'Harvest 2015 Information for walnut growers' document. If presented walnuts are outside the required moisture specification the options are for the grower to take them away and dry them further or for ACOAN to dry the walnuts to the specified moisture content at a cost to the supplier.

Cleanliness of walnuts delivered

On delivery all walnuts will be assessed as per the 'Harvest 2015 Information for walnut growers' document.

CCP 2. At first point of processing

At this stage a further assessment is undertaken. All walnuts are generally accepted when passing through the cracking machine or in shell sizing machine.

Contamination

Any shipment that is found with concealed contamination including mould, toxic material (eg rat bait, solvents and/or fuels etc) and faecal matter will be rejected immediately.

A HACCP non compliance report will be generated and the supplier will be contacted and be given options for removal of their crop.

If you have any HACCP food safety queries please feel free to talk with Richard Hayward our store person or Heather Thompson at the office.