



Macadamia Pesto

Macadamia
kernel style

5 or 6 or 7



Concept
Pesto



Processing method
Shear



Thermal treatment suitability
Yes



Nut raw/roasted
Roasted



Shelf life
Short, medium, long



Nut recommended
usage rate (%)

15-18% of style 7

20-25% of style 5 or 6

MACADAMIA PESTO

Blending the familiar flavours of basil, garlic and parmesan with the creamy, buttery texture and subtle sweetness of macadamias, this pesto is rich, herbaceous and delicious. Basil brings the brightness, garlic and cheese add savoury depth, while the macadamias integrate seamlessly into the overall flavour profile, delivering their signature satisfying crunch.

Compared to traditional pine nuts, macadamias offer several advantages. Their mild flavour allows the basil to remain front and centre, while their naturally higher fat content contributes to a luxurious, velvety texture. The inclusion of macadamias also introduces a premium point of difference that can help a product stand out, whether positioned as a dip, pasta sauce or sandwich spread.

Achieving the right ratio of macadamias to greens is key to balancing richness and vibrancy. Additional ingredients such as lemon zest, chilli or roasted garlic can layer in extra complexity, enabling unique product variations that appeal to both classic and contemporary tastes.

The recommendations in this application guide apply to any pesto type product where roasted macadamias are incorporated without direct exposure to dry heat, receiving heat transfer during blending or cooking.

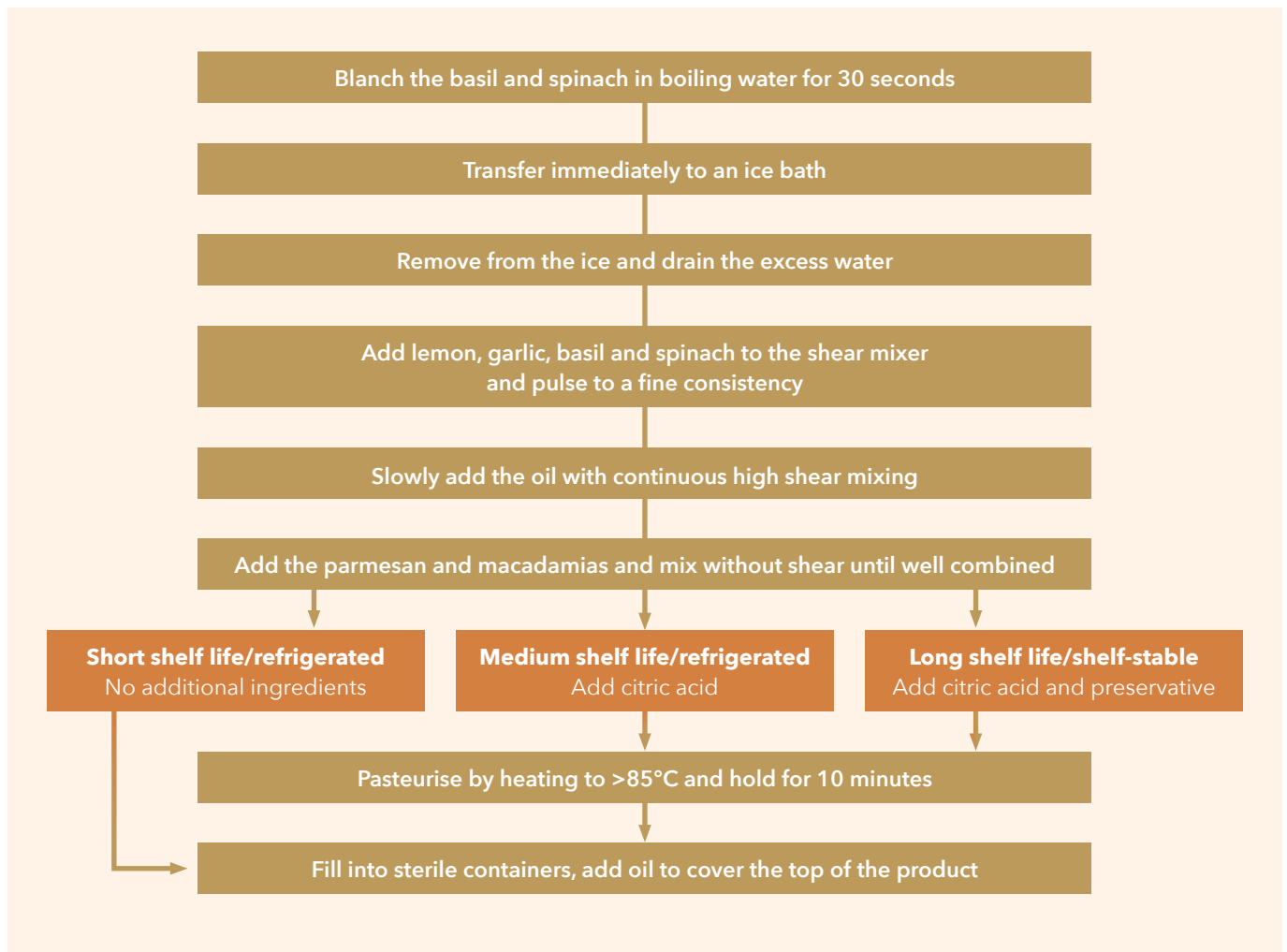


Formulation

Ingredient	Description	ADDITION RATE (%)		
		Short shelf life	Medium shelf life	Long shelf life
Basil	Fresh or IQF ¹ (blanched)	21.90	21.90	21.90
Spinach	Fresh or IQF ¹ (blanched)	7.80	7.60	7.50
Garlic	Fresh minced	9.40	9.40	9.40
Canola oil	High quality, 100% canola oil	31.30	31.30	31.30
Lemon juice	Pasteurised or frozen	3.80	3.80	3.80
Salt	Fine cooking salt	0.60	0.60	0.60
Pepper	Ground, black	0.10	0.10	0.10
Parmesan cheese	Mild flavour, fine grate	9.40	9.40	9.40
Macadamia	Kernel style 7 (roasted)	15.70	15.50	15.40
Citric acid	Citric acid granules	–	0.40	0.40
Sodium benzoate	Sodium benzoate granules	–	–	0.10
Potassium sorbate	Potassium sorbate granules	–	–	0.10
Total		100.00	100.00	100.00

¹IQF – Individually Quick Frozen

Processing flowchart



Shelf life

Short shelf life (up to 7 days, stored at 1-5°C)

- Fresh 'homemade' style pesto
- No heating
- No acidification
- No preservative added

Medium shelf life (up to 30 days, stored at 1-5°C)

- pH < 4.2
- Product pasteurised at >85°C for 10 minutes
- Acidified with citric acid (or other appropriate acids)
- No preservative added
- Hot fill above 70°C is recommended

Long shelf life (up to 6 months, stored at 20-25°C)

- pH < 4.2
- Product pasteurised at >85°C for 10 minutes
- Added preservative
- Acidified with citric acid (or other appropriate acids)
- Hot fill above 70°C is recommended



Note: All guidelines presented are for research purposes and provide indicative data on achievable product shelf life pertaining to the formulation, packaging and processes provided. Commercial manufacturers are responsible for validating the product shelf life and processing parameters using their specific equipment and operating conditions.

Recommended macadamia formats

- Style 7 macadamia kernel provides an ideal balance between flavour delivery, visual appeal and mouthfeel, with a satisfying crunch. Larger styles (5 or 6) may also be suitable depending on individual preferences.
- Macadamia meal is not suitable; the absence of crunch from the macadamia pieces results in reduced impact in the sauce and a diminished flavour delivery.
- Roasted pieces enhance both crunch and flavour delivery.

Recommended macadamia dosages

- An inclusion level of 15-18% of style 7 macadamia kernel delivers a consistent crunch throughout the pesto, providing a satisfying texture.
- An inclusion level of 20-25% of style 5 or 6 macadamia kernel could be used for a more premium product.

Macadamia treatment and evaluations

- The flavour or texture of the pesto are not affected by the addition of acid or preservatives.
- The pasteurisation process used for the medium and long shelf life versions does not have a notable effect on the texture of the macadamia pieces.

Manufacturing considerations

- The process can be simplified by using prepared ingredients such as frozen basil and spinach.
- Operational considerations such as the aperture of the pipework and the style of pump should be carefully considered to ensure the integrity of the macadamia pieces are maintained during processing.
- High-shear mixing is essential in the early stages of the process. To avoid breaking down the macadamias, incorporate after this stage.
- Sealing the jar tightly and adding a protective layer of oil on top of the product helps preserve the vibrant colour and freshness of the pesto throughout its shelf life.
- The preservatives listed in the formulation guide are provided as examples; alternative options may be used, following validation.

Alternative flavour suggestions

- Sundried tomato and basil pesto with macadamias
- Mint and pea pesto with macadamias
- Roast cauliflower and pecorino pesto with macadamias
- Broccoli and smoked cheese pesto with macadamias
- Zucchini and lemon pesto with macadamias
- Smoked mushroom pesto with macadamias

Regulatory compliance check

All ingredients are permissible in Australia at the recommended levels. For specific international markets, please refer to the relevant regulatory standards in your country to ensure compliance and make any necessary adjustments to the additives used.



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