



# Dry Coated Macadamias

## Macadamia kernel style

Snacking

**4S**

and above

Flavoured inclusion  
or toppers

**6 or 7**

PLUS OIL



**Concept**  
Macadamias with  
dry flavour coating



**Steam cook suitability**  
No



**Processing method**  
Roast and coat



**Nut raw/roasted**  
Raw



**Shelf life**  
Long



**Nut recommended  
usage rate (%)**  
87-94% kernel  
1% macadamia oil

Dry-coated macadamias offer a modern expression of premium snacking and culinary versatility. With their signature buttery crunch, macadamias provide an ideal base for both sweet and savoury flavour applications, transforming them from a simple snack into a multi-functional gourmet ingredient.

Savoury coatings can include bold salt and spice blends, herbs or cheese powders, delivering a rich, seasoned bite that complements the macadamia’s natural creaminess. Sweet varieties, featuring cocoa, cinnamon, vanilla or fruit powders, offer indulgence with layered flavour and satisfying crunch. The dry application process preserves the nut’s integrity and texture while ensuring a mess-free, convenient eating experience.

Beyond snacking, dry-coated macadamias lend themselves to a wide range of culinary uses. Chopped or whole, they can be added to baked goods for texture and depth or used as visually striking, flavourful toppings for cakes and desserts. Savoury-coated nuts also shine as crunchy accents in salads, grain bowls or cheese platters, adding a touch of gourmet appeal without altering moisture or structure.

Whether enjoyed on their own or incorporated into recipes, dry-coated macadamias deliver bold flavour, appealing texture and a sense of indulgence, offering flexibility for chefs, product developers and consumers seeking something distinctive.

The recommendations in this application guide apply to free-flowing macadamia pieces that are dry-coated with any suitable savoury or sweet dry powders.

Formulations

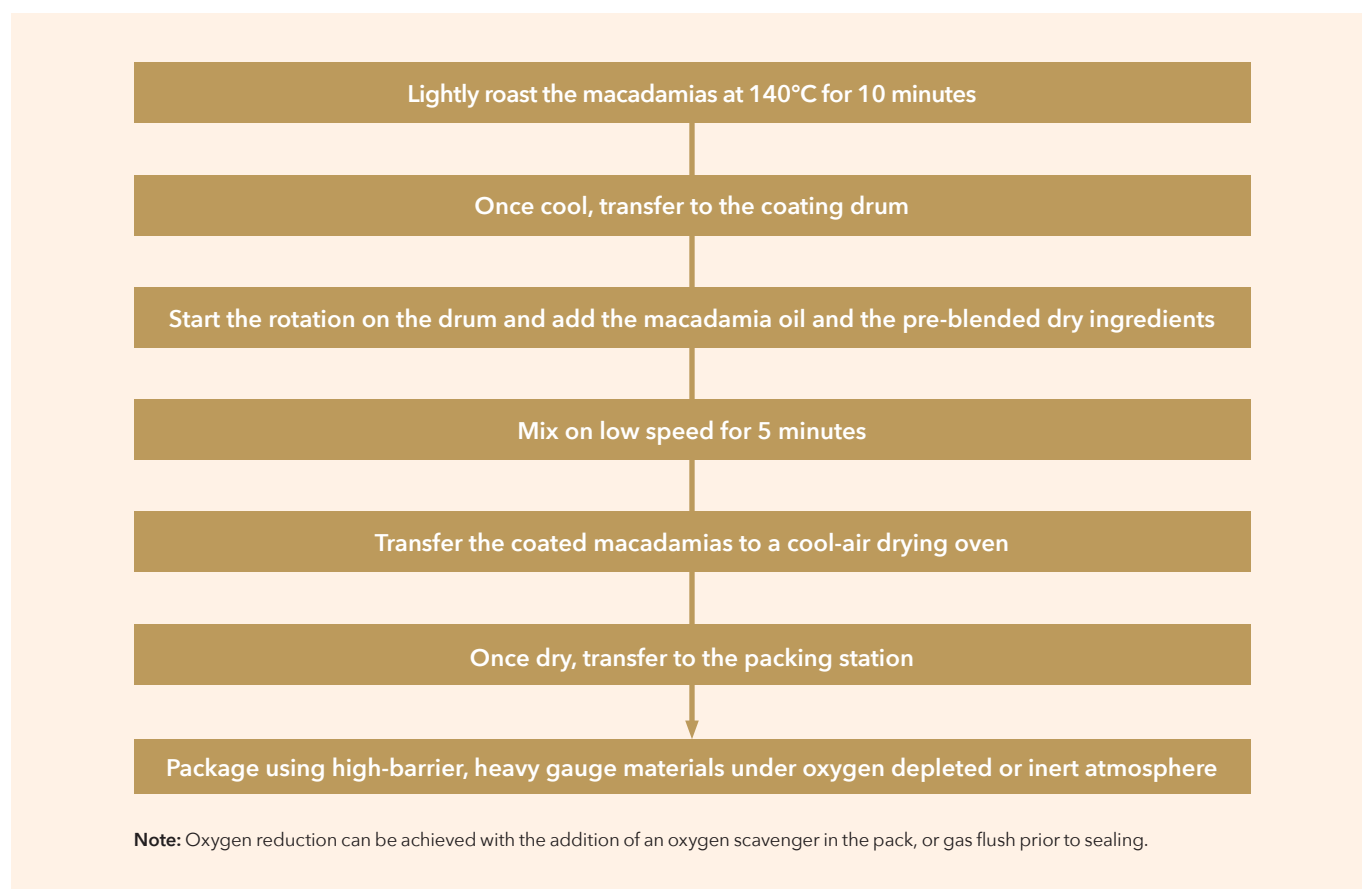
Korean Bulgogi Snacking Macadamias  
(sweet, salty, savoury and umami)

Ingredient	Description	ADDITION RATE (%)
Soy sauce powder	Ground soy sauce powder	1.90
Sugar	Soft brown sugar	1.90
Garlic	Ground garlic powder	0.10
Ginger	Ground ginger powder	0.10
Onion	Ground onion powder	0.30
Beef stock	Beef stock powder	0.30
Apple	Spray dried powder	0.30
Sesame oil	Sesame oil, premium grade	0.10
Macadamia	Kernel style 4S (roasted)	94.00
Macadamia oil	Macadamia oil	1.00
Total		100.00

Sweet Raspberry Coated Macadamia Pieces

Ingredient	Description	ADDITION RATE (%)
Raspberry	Freeze dried powder	6.00
Sugar	Caster sugar	6.00
Macadamia	Kernel style 6 (roasted)	87.00
Macadamia oil	Macadamia oil	1.00
Total		100.00

## Processing flowchart



## Shelf life

- Ambient storage (20–25°C): 12–18 months

**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

- **Snacking:** Kernel style 4S, halves or wholes
- **Flavoured inclusion or toppers:** Kernel style 6 or 7

## Dry coating usage recommendation

- **Snacking:** Use at 5–10% of total product weight, adjusting based on the desired flavour intensity.
- **Flavoured inclusion or toppers:** Use at 10–15% of total product weight, adjusting based on the desired flavour intensity.

## Macadamia treatment and evaluations

- Pre-roasting the macadamias prior to dry coating improves textural integrity and develops a uniform base colour. This enhances visual appeal without adversely impacting the colour or adherence of the seasoning.
- For flavoured inclusions or toppings, style 6 offers a visually appealing and texturally crisp component, while style 7 delivers enhanced flavour intensity with a softer crunch profile.

## Manufacturing considerations

- Uniform roasting of macadamia kernel is critical to achieving optimal product quality. Over-roasting can overpower or distort the coating flavour, while under-roasting may result in insufficient texture development and reduced crunch.
- The time required to coat the macadamias depends on the configuration of the coating drum as well as the composition and particle size of the dry coating blend. Process parameters should be optimised to ensure uniform and complete coverage.
- Macadamia oil is applied before dry coating to help the seasoning adhere to the kernel surface. The oil is absorbed into the kernel, enhancing adhesion without leaving an oily residue.
- In the absence of a cool-air drying oven, ambient air drying may be used. Drying time should be adjusted accordingly to ensure the coating is fully set prior to packaging.
- Removing or reducing oxygen from the packaging minimises the risk of oxidation and rancidity during storage. For glass or plastic jars, the inclusion of an oxygen scavenger is recommended. Gas flushing to eliminate oxygen is the most effective method for pouch or flow-wrap packing.

## Alternative flavour suggestions

### Savoury

- Hickory BBQ
- Za'atar (herby, tangy, nutty, earthy, aromatic)
- Mongolian spice (warm, savoury, peppery, garlicky, slightly sweet)
- Wasabi
- Jamaican jerk (spicy, smoky, sweet, herby, pungent)
- Murray River salt and Tasmanian mountain pepper
- Sundried tomato, basil and parmesan
- Habanero chilli and finger lime
- Korma curry (creamy, mild, nutty, aromatic, rich)
- Tikka Masala (creamy, tangy, spicy, smoky, savoury)
- Kimchi (spicy, sour, fermented, garlicky, umami)
- Fried crab and chilli

### Sweet

- Strawberry, blueberry, boysenberry, apricot or similar
- Mango and coconut
- Apple and cinnamon
- Orange and cardamom

## 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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