



Wet Coated Macadamias

Macadamia
kernel style

4S
and above



Concept
Macadamias with
wet flavour coating



Steam cook suitability
No



Processing method
Roast and coat



Nut raw/roasted
Raw



Shelf life
Long



**Nut recommended
usage rate (%)**
70-80%

WET COATED MACADAMIAS

Applying a natural syrup coating such as honey or maple transforms macadamias into a luxurious snacking option. The syrup forms a glossy glaze that enhances the buttery texture with a rich, aromatic sweetness. This added layer brings depth to every bite, delivering a satisfying balance of smoothness and crunch that feels both indulgent and refined.

To complete the process, a light dusting of icing sugar is applied over the sticky coating. This not only prevents clumping during packing but also introduces a subtle, finishing sweetness that rounds out the flavour profile. The interplay between the sticky glaze, delicate sugar crust and creamy kernel adds both textural interest and a gourmet edge.

Syrup-coated macadamias are well-suited for premium snacking ranges, gift assortments or specialty food collections. With their layered flavour, appealing texture and handcrafted feel, they offer a distinctive alternative for consumers seeking a naturally inspired treat that feels special in every sense.

The recommendations in this application guide apply to free-flowing macadamia pieces that are coated with suitable sweet syrups and then layered with a complementary dry powder for enhanced flavour and texture.

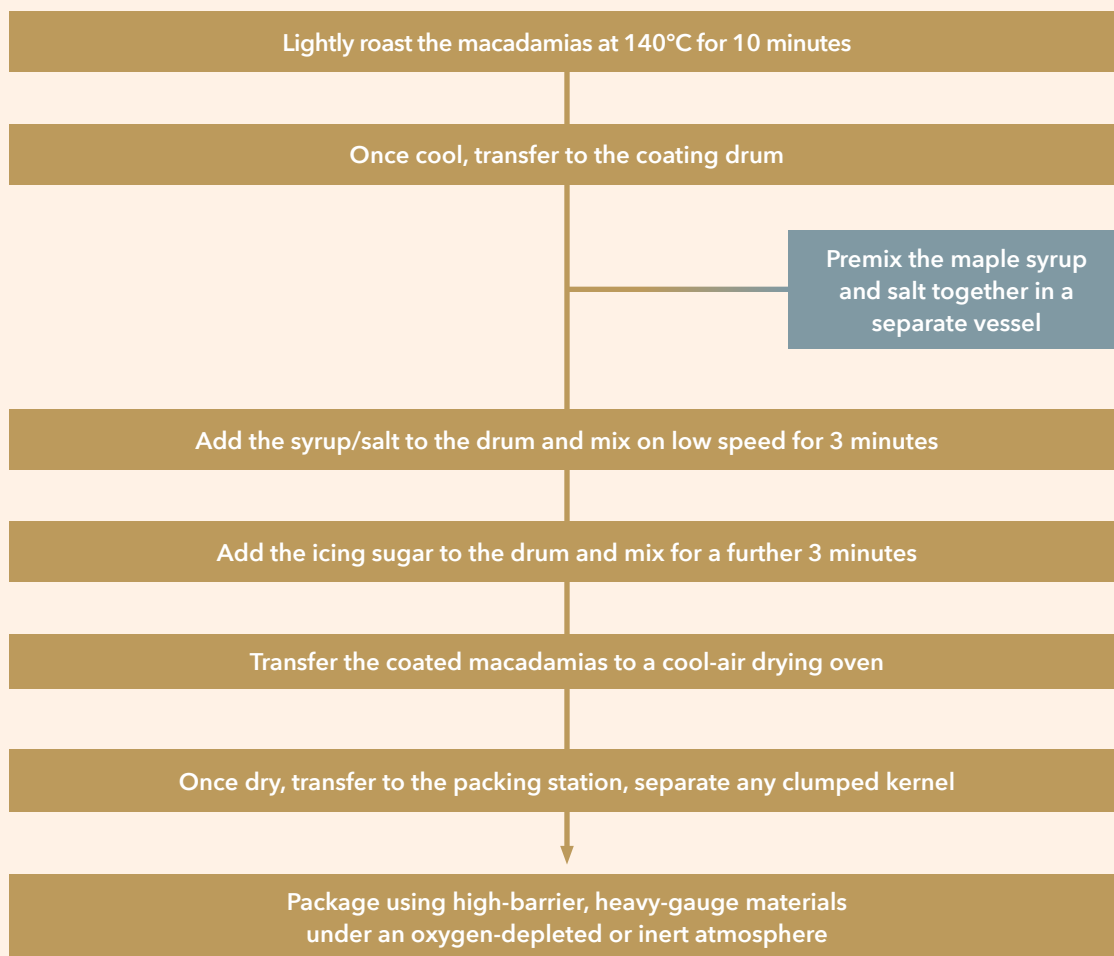


Formulation

Salted Maple Snacking Macadamias

Ingredient	Description	ADDITION RATE (%)
Maple syrup	Liquid, 100% syrup	12.00
Salt	Fine cooking salt	1.30
Sugar	Icing sugar	15.00
Macadamia	Kernel style 4S (roasted)	71.70
Total		100.00

Processing flowchart



Note: The oxygen reduction in pack can be achieved with the addition of an oxygen scavenger in the pack, or gas flush prior to sealing.

Shelf life

- Ambient storage (20–25°C): 9–12 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

- Best suited to larger kernel styles – style 4S and above perform better with wet coating.
- Raw kernel is recommended in place of pre-roasted to control the degree of roasting during processing.

Wet coating usage recommendation

- Syrup layer: use at 10-15% of total product weight, adjusting based on the desired flavour intensity.
- Sugar layer: 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 wet coating improves textural integrity and develops a uniform base colour, which enhances visual appeal without adversely impacting the colour or adherence of the applied seasoning.
- Kernel style 4S or larger are optimal for wet coating. Smaller sizes are prone to clumping and are better suited for cluster-style products rather than individual snack kernel.



Manufacturing considerations

- Syrup coatings are an ideal match for macadamias, as they remain on the surface of the kernel without penetrating it or disrupting the delicate oil balance. In contrast, water-based wet coatings are not recommended, as they require additional drying to reduce the moisture content to a shelf-stable level.
- 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 and the syrup moisture is reduced to acceptable levels prior to packaging.
- Heat can be applied to accelerate the drying of the coating, which may result in a deeper colour and some caramelisation of the syrup. While this may be desirable for certain applications, care should be taken to avoid burning the syrup which can create bitter flavours.
- The time required to coat the macadamias depends on the configuration of the coating drum and the consistency of the wet coating blend. Process parameters should be optimised to ensure uniform and complete coverage.
- 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 wrapping packing.
- For savoury applications, a dry coating is recommended. Please refer to the Dry Coated Macadamias Application Solutions Guide for detailed instructions and best practices.

Alternative flavour suggestions

- Honey and truffle
- Butterscotch
- Salted caramel
- Golden syrup and cinnamon
- Coconut nectar and raspberry
- Agave nectar and lime
- Brown rice syrup 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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