

GENERAL INFORMATION

Description	Organic Cashew kernels which have been blanched and graded 300 – 320 kernels/ lbs
Composition	100% Cashew
Origin	Vietnam

QUALITY PARAMETERS

	Parameter	Specification	UOM	Test method
Physical	Serious damage			As per current AFI Method
	Insect damage	0.5	% Max	
	Mold rancidity, decay, adhering matter	0.5	% Max	
	Foreign Matter	0.01	% Max	
	Max serious damage	1.00	% Max	
	Defects			
	2 nd Quality Scorched	5.0	% Max	
	3 rd Quality Special Scorched	1.5	% Max	
	Lightly Blemished Pieces	1.5	% Max	
	Lightly Blemished Whole	1.5	% Max	
	Blemished Whole	0.5	% Max	
	Desset	0.5	% Max	
	Superficial Damage (scrapes)	1.0	% Max	
	Adhering Testa/ Seriously Damaged	3.0/1.5	% Max	
	Maximum Defect Level (Excluding Ad Testa)	8.0	% Max	
	Broken Kernel	10.0	% Max	
Next Lower Size Grade	10.0	% Max		
Sensory	Flavor	Typical of blanched cashew, No off odor		As per In-house SOP
	Taste			
	Texture	N/A		
	Appearance/Color	Whole Cashew White, light yellow or pale ivory		
Chemical	Moisture	5.0	% Max	IR/Halogen Moisture Analyzer
	FFA (<i>in the fat, expressed as oleic acid</i>)	1.5	% (w/w) Max	ISO 660: 2009
	Peroxide Value	5.0	Meq/kg fat Max	ISO 3960: 2007
	Aflatoxin B1	8.0	ppb Max	ToxiMet in House
	Aflatoxin B1 + B2 + G1 + G2	10.0	ppb Max	
Microbiological*	TPC	5.0 x 10 ⁴	cfu/g Max	Petrifilm - AOAC
	Coliforms	1.0 x 10 ¹	cfu/g Max	
	E. coli	Absent in 1g	cfu/g	
	Yeast	1.0 x 10 ³	cfu/g Max	
	Mold	1.0 x 10 ³	cfu/g Max	
	Enterobacteriaceae	1.0 x 10 ²	cfu/g Max	
	Staphylococcus aureus	1.0 x 10 ²	cfu/g Max	
	Salmonella	Absent in 25g	cfu/g	ISO - 6579:2002

*) Values are commonly quoted industry parameters.

We work under strictest hygienic conditions and we do undertake regular microbio testing.

However, since there is no final kill step (i.e pasteurization and/ or roasting) embedded in the process, we are not in a position to guarantee for microbiological parameters.

NUTRITIONAL INFORMATION (Value per 100g)

Energy	553 Kcal /2314 KJ	As per USDA standard reference database for nutrients
Total lipid (fat)	43.85 g	
Fatty acids, total saturated	7.783 g	
Protein	18.22 g	
Carbohydrate, by difference	30.19 g	
Sugars, total	5.91 g	
Fiber, total dietary	3.3 g	
Sodium	12 mg	

CERTIFICATION & DECLARATION

GFSI	BRC Ver 7 – Grade A
Kosher	Yes
Halal	Yes
Allergen	Processed in a facility where other tree nuts are also being processed
GMO	No
Irradiation	No
Free from MSG	Yes
Free from artificial coloring	Yes
Free from artificial flavoring	Yes
Suitable for:	
Vegan / Vegetarian	Yes
Lacto / lacto-ovo	yes
Coeliac gluten intolerant	Yes

PACKING STORAGE, SHELF LIFE, LABELLING & TRANSPORT

Shelf life	24 Months from the date of Packing
Storage conditions	Cool dry clean place (< 25 Deg C)
Packing unit	Laminated bag in carton box
Primary packaging	Food grade MVP barrier PE laminated foil
Secondary packaging	Carton, 335 x 250 x 470
Labeling	As per customer request
Net weight	2 x 25 / 1 x 50 lbs
Country of origin	Vietnam

On Behalf of Olam International Limited

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