

Product	RAW CASHEW WHOLE-OW320		
Production date	09/10/2020	Contract #	6600055386/1
Expiry date	08/10/2022	PO #	
Quantity	580 Cartons*22.68 kg	Lot #	6600055386/1
Issued date	28/01/2021		
Manufacturing site	OLAM IVOIRE S.A BP 923, DIMBOKRO- IVORY COAST		

Parameters	Unit	Specs	Result	Test method
Flavor/ Odor	-	Typical of blanched cashew, No off odor	Typical of blanched cashew, No off odor	As per In-house SOP
Appearance/ Colour	-	Large pieces White, pale ivory, light ash gray, light yellow	Large pieces Light yellow, Pale ivory, White	
2 nd / 3 rd Quality scorched		≤7.0	3.3	As per current AFI Method
4 th Quality		≤0.5	0.5	
Dessert		≤1.0	0.2	
Adhering testa		≤3.0	2.2	
Nut count		300-320	308	
Max serious damage		≤1.0	1.0	
Lower Size	%	≤5.0	3.6	Auto Sieve Shaker (80 amplitude within 10 min)
Moisture	%	≤5.0	4.6	IR/Halogen Moisture
FFA (as oleic acid)	% (w/w)	≤3.0	0,3	MP-01294-NL in house method
Peroxide Value	meq/kg	≤5.0	<0,1	MP-01292-NL in house method
Aflatoxin B1	ppb	2	<0,1	MP-01459-NL in-house method
Aflatoxin B1 + B2 + G1 + G2	ppb	4	<0,1	
TPC	cfu/g	≤5.0 x 10 ⁴	5.0 x 10 ¹	MP-01481-NL ISO 4833-1
Coliforms	cfu/g	≤1.0 x 10 ¹	<10	MP-01274-NL in accordance with ISO 4832
E. coli	1g	Absent	not detected	DIN EN ISO 16649-3(KI)
Yeast	cfu/g	≤1.0 x 10 ³	<10	MP-01278-NL in accordance with ISO 7954:1987
Mold	cfu/g	≤1.0 x 10 ³	20	MP-01278-NL in accordance with ISO 7954:1987
Enterobacteriaceae	cfu/g	≤1.0 x 10 ²	<10	MP-01275-NL in accordance with ISO 21528-2
Salmonella	cfu/375g	Not found	absent	MP-01269-NL ISO 6579 AFNOR BIO 12/16-09/05

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