

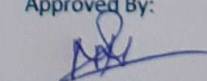
<b>Product</b>	RAW CASHEW WHOLE-OW320		
<b>Production date</b>	09/10/2020	<b>Contract #</b>	6600055385/1
<b>Expiry date</b>	08/10/2022	<b>PO #</b>	
<b>Quantity</b>	580 Cartons*22.68 kg	<b>Lot #</b>	6600055385/1
<b>Issued date</b>	12/02/2021		
<b>Manufacturing site</b>	OLAM IVOIRE S.A BP 923, DIMBOKRO- 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 <sup>nd</sup> / 3 <sup>rd</sup> Quality scorched		≤7.0	4.0	As per current AFI Method
4 <sup>th</sup> Quality		≤0.5	0.5	
Dessert		≤1.0	0.2	
Adhering testa		≤3.0	2.0	
Nut count		300-320	308	
Max serious damage		≤1.0	1.0	
Lower Size	%	≤5.0	3.1	Auto Sieve Shaker (80 amplitude within 10 min)
Moisture	%	≤5.0	4.7	IR/Halogen Moisture
FFA (as oleic acid)	% (w/w)	≤3.0	0,4	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 <sup>4</sup>	100	MP-01481-NL ISO 4833-1
Coliforms	cfu/g	≤1.0 x 10 <sup>1</sup>	<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 <sup>3</sup>	<10	MP-01278-NL in accordance with ISO 7954:1987
Mould	cfu/g	≤1.0 x 10 <sup>3</sup>	20	MP-01278-NL in accordance with ISO 7954:1987
Enterobacteriaceae	cfu/g	≤1.0 x 10 <sup>2</sup>	<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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