

GENERAL INFORMATION

Description	Cashew kernels which have been blanched and broken into halves lengthwise are steam treated
Composition	100% Cashew Kernel
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	0.5	% Max	
	Foreign material	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	
	Blemished Kernel	3.5	% Max	
	Dessert	0.5	% Max	
	Superficial Damage (scrapes)	1.0	% Max	
	Adhering Testa/ Seriously Damaged	3.0/1.5	% Max	
	Max Defect Level (Excluding Ad Testa)	8.0	% Max	
Size	Retain on USA ASTM Sieve No 5/16" (8.0 mm)	90.0	% Min	Auto Sieve Shaker (80 amplitude within 20 min)
	Next Lower Size Grade	10.0	% Max	
Sensory	Flavour	Typical of blanched cashew, No off odor, no off taste		As per In-house SOP
	Taste			
	Texture	N/A		
	Appearance/Color	Splits Cashews White, light yellow, pale ivory or light ash-grey		
Chemical	Moisture	5.0	% Max	IR/Halogen analyzer
	FFA (in the fat, expressed as oleic acid)	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	5000	cfu/g Max	Petrifilm - AOAC
	Coliforms	10	cfu/g Max	
	E. coli	Absent in 1g	cfu/g	
	Yeast	100	cfu/g Max	
	Mold	100	cfu/g Max	
	Enterobacteriaceae	<10	cfu/g Max	
	Staphylococcus aureus	<10	cfu/g Max	
	Salmonella	Absent in 25g	cfu/g	ISO 6579-1: 2017

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	Other Tree nuts are also being processed in same facility
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, Bulk Bag
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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