

**Food Safety Modernization Act (FSMA) – Compliance Notice**

In accordance with the Food Safety Modernization Act (FSMA) preventive controls for Human Food Rules (21 CFR 117.136), Olam hereby notifies you that the product you are receiving is a raw product from agricultural sources and it is reasonable to assume that it may contain microorganisms of public health significance and it is not subjected to validated interventions to eliminate the hazard. As required by the regulation, the product must be subjected to validated preventive controls to eliminate the identified hazard before introducing for consumption

**GENERAL INFORMATION**

Description	Made from blanched organic cashew small pieces and graded
Ingredient	100% Cashew
Origin	Either from or combination of Vietnam, India, Ivory Coast, and Ghana
Varieties	n/a
Specs control no.	000-11-17-000-00
Issued date	16.July.2021

**SPECIFICATIONS**

<b>Organoleptic properties</b>	Appearance	White light yellow, pale ivory	In-house method	
	Flavor	Typical of blanched cashew.		
	Taste	No off odor, No off taste		
	Texture	Slightly crunchy		
<b>Physical properties</b>	<b>Parameter</b>	<b>Limits</b>	<b>UOM</b>	<b>Test method</b>
	2nd quality scorched	max 5	%	Current AFI method
	3rd quality special scorched	max 2	%	
	4th quality	max 0.5	%	
	Dessert	max 0.5	%	
	Adhering testa	max 3	%	
	Total defect	max 10	%	
	Serious damage	max 1	%	
	Foreign material	max 0.01	%	Halogen moisture
	Moisture	max 5	%	
	Size			
> 4.75mm	max 10	%		
> 2.8mm	min 80	%		
	Lower size	max 10	%	
<b>Chemical properties</b>	FFA (as oleic acid)	max 3	%(w/w)	ISO 660: 2009
	Peroxide value	max 5	meq/kg oil	ISO 3960: 2007
<b>Microbiological properties*</b>	TPC	max 5.0 x 10 <sup>4</sup>	cfu/g	Petrifilm - AOAC
	Coliforms	max 1.0 x 10 <sup>1</sup>	cfu/g	
	E. coli	<10	cfu/g	
	Yeast & Mold	max 1.0 x 10 <sup>3</sup>	cfu/g	ISO 6579-1: 2017
	Salmonella	negative	cfu/ 25g	
Listeria monocytogenes	< 100	cfu/g	ISO 11290-1: 2017	

\*The microbiological properties and the limits indicated above are applicable for Olam's internal product release program only. Due to non-homogeneous nature of the product, guarantees with respect to microbiological properties will not apply.

<b>Food safety</b>	Aflatoxin	If contractually agreed, testing will comply with imported country regulations
	Pesticide residue	Complies with all federal and state regulations
	Heavy metal	If contractually agreed, testing will comply with imported country regulations

**NUTRITIONAL INFORMATION (Value per 100g)**

		<b>UOM</b>	<b>% Daily value**</b>
Calories	<b>580.0</b>	<b>Kcal</b>	<b>29</b>
Total fat	<b>44.0</b>	<b>g</b>	<b>56</b>
<i>Saturated fat</i>	8.0	g	40
<i>Trans fat</i>	0.0	g	-
Cholesterol	<b>0.0</b>	<b>mg</b>	<b>0</b>
Sodium	<b>15.0</b>	<b>mg</b>	<b>1</b>
Total carbohydrate	<b>30.0</b>	<b>g</b>	<b>11</b>
<i>Dietary fiber</i>	3.0	g	11
<i>Total sugars</i>	6.0	g	-
<i>Added sugars</i>	0.0	g	0
Protein	<b>18.0</b>	<b>g</b>	<b>36</b>
Vitamin D	<b>0.0</b>	<b>IU</b>	<b>0</b>
Calcium	<b>37.0</b>	<b>mg</b>	<b>2</b>
Iron	<b>7.0</b>	<b>mg</b>	<b>40</b>
Potassium	<b>660.0</b>	<b>mg</b>	<b>15</b>

\*\* % Daily value are based on 2,000 calorie diet as per FDA standard.

**CERTIFICATIONS**

The below certificates will be available upon request, please contact Olam representative for more detail.S

- |               |            |           |
|---------------|------------|-----------|
| 1. BRC        | 3. FSMA    | 5. Kosher |
| 2. Other GFSI | 4. Organic | 6. Halal  |

**DECLARATIONS**

The below declarations will be available upon request, please contact Olam representative for more detail.

- |                |                          |                           |
|----------------|--------------------------|---------------------------|
| 1. Allergen    | 4. GMO free              | 7. Artificial flavor free |
| 2. Irradiation | 5. MSG free              |                           |
| 3. Ionization  | 6. Artificial color free |                           |

**PACKING STORAGE, SHELF LIFE, LABELLING & TRANSPORT**

Shelf life	12 months from the date of packing.
Storage conditions	Cool dry clean place (< 25 Deg C) and R.H 50-70%
Shipping conditions	As per customer request
Packing unit	Laminated bag in carton box
Primary packaging	PE bags, PE liner with vacuumed pack
Secondary packaging	Carton box
Labelling	As per customer request
Intended use	Raw material, not for direct consumption
Net weight	2x25 lbs, 1x50lbs or as customer's request