

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 splitted kernels and graded
Ingredient	100% Cashew
Origin	Either from or combination of Vietnam, India, Ivory Coast, and Ghana
Varieties	n/a
Specs control no.	000-11-13-000-00
Issued date	30.July.2021

SPECIFICATIONS

Organoleptic properties	Appearance	White light yellow, pale ivory	In-house method	
	Flavor	Typical of blanched cashew.		
	Taste	No off odor, No off taste		
	Texture	Slightly crunchy		
Physical properties	Parameter	Limits	UOM	Test method
	2 nd quality scorched	max 5	%	Current AFI method
	3 rd quality special scorched	max 1.5	%	
	Blemish kernel	max 3.5	%	
	Dessert	max 0.5	%	
	Superficial Damage (scrape)	max 1	%	
	Adhering testa	max 3	%	
	Total defect	max 8	%	
	Serious damage	max 1	%	
	Foreign material	max 0.01	%	
	Broken pieces	max 10	%	
Moisture	max 5	%	Halogen moisture	
Chemical properties	FFA (as oleic acid)	max 2	%(w/w)	ISO 660: 2009
	Peroxide value	max 5	meq/kg	ISO 3960: 2017
Microbiological properties*	TPC	max 5.0 x 10 ⁴	cfu/g	Petri film - AOAC
	Coliforms	max 1.0 x 10 ¹	cfu/g	
	E. coli	<10	cfu/g	
	Yeast & Mold	max 1.0 x 10 ³	cfu/g	
	Salmonella	negative	cfu/ 25g	ISO 6579-1: 2017
	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.

Food safety	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)

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

** % 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

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|---------------|------------|-----------|
| 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.

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|----------------|--------------------------|---------------------------|
| 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	24 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/ Bulk Bag
Primary packaging	PE bags, PE liner with vacuumed pack
Secondary packaging	Carton box/ Bulk bag
Labelling	As per customer request
Intended use	Raw material, not for direct consumption
Net weight	2x25 lbs, 1x50lbs, 1400lbs, 1600lbs or as customer's request