

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 cashew large pieces and graded
Ingredient	100% Cashew
Origin	Either from or combination of Vietnam, Cambodia, Ivory Coast, Ghana, Benin, Nigeria, Guinea Bissau, Tanzania, Mozambique, and Indonesia
Varieties	n/a
Specs control no.	000-21-16-000-10
Issued date	05.August.2021

SPECIFICATIONS

Organoleptic properties	Appearance	Yellow, light brown, light ivory, light ash-grey or deep ivory.	In-house method
	Flavor	Typical of blanched cashew.	
	Taste	No off odor, No off taste	
	Texture	Slightly crunchy	

	Parameter	Limits	UOM	Test method
	Physical properties	3rd quality special scorched	max 5	%
Blemish kernel		max 5	%	
Dessert		max 2.5	%	
Adhering testa		max 3	%	
Total defect		max 11	%	
Serious damage		max 2	%	
<i>Insect Damage</i>		max 1	%	
<i>Mold rancidity, decay, Adhering matter</i>		max 1	%	
<i>Foreign Matter</i>		max 0.01	%	
Moisture		max 5	%	Halogen moisture
Size	> 8mm	max 20	%	Auto sieve shaker
	> 4.75mm	min 70	%	
	Lower size	max 10	%	

Chemical properties	FFA (as oleic acid)	max 3	%(w/w)	ISO 660: 2009
	Peroxide value	max 5	meq/kg oil	ISO 3960: 2017

Microbiological properties*	TPC	max 5.0 x 10 ⁴	cfu/g	Petrifilm - 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	
	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
Primary packaging	PE bags, PE liner with vacuumed pack
Secondary packaging	Carton
Labelling	As per customer request
Intended use	Raw material, not for direct consumption
Net weight	2x25 lbs, 1x50lbs or as customer's request