

**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 small 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.	000-21-17-000-10
Issued date	05.August.2021

**SPECIFICATIONS**

<b>Organoleptic properties</b>	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			
<b>Physical properties</b>	<b>Parameter</b>	<b>Limits</b>	<b>UOM</b>	<b>Test method</b>	
	Serious damage	max 2	%	Current AFI method	
	<i>Insect Damage</i>	max 1	%		
	<i>Mold rancidity, decay, Adhering matter</i>	max 1	%		
	<i>Foreign Matter</i>	max 0.01	%		
	Physical properties as per approved sample				
	Moisture	max 5	%	Halogen moisture	
	Size			Auto sieve shaker	
> 4.75 mm	max 20	%			
4.75 - 2.8 mm	min 70	%			
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: 2017	
<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)**

		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

- |               |            |           |
|---------------|------------|-----------|
| 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
Labelling	As per customer request
Intended use	Raw material, not for direct consumption
Net weight	2x25 lbs, 1x50lbs or as customer's request