

GENERAL INFORMATION

Description	Organic whole graded blanched cashew kernel
Ingredient	100% cashew
Processing Origin	Vietnam/ India / IVC
Specs control no.	CW – NAT – 0000000 – 0112
Issued date	05 – Aug – 2020

SPECIFICATIONS

Organoleptic properties	Appearance	Whole Cashew Light yellow, pale ivory	In-house method
	Flavor	Typical of blanched cashew, No off odor, No off taste	
	Taste		
	Texture		

	Parameter	Specification	UOM	Test method
Physical properties	Count/ pound	300 – 320	Kernel	As per current AFI Method
	Broken	≤10.0	%	
	2 nd Quality scorched	≤5.0	%	
	3 rd Quality special scorched	≤1.5	%	
	Blemish kernel	≤3.5	%	
	Dessert	≤0.5	%	
	Superficial damage (scrape)	≤1.0	%	
	Adhering testa	≤3.0	%	
	Max defect level	≤8.0	%	
	Max serious damage	≤1.0	%	
	Lower size grade	≤10	%	
	Moisture	≤5.0	%	Halogen moisture

Chemical properties	FFA (<i>as oleic acid</i>)	≤1.5	% (w/w)	ISO 660: 2009
	Peroxide Value	≤5.0	Meq/kg fat	ISO 3960: 2007

Microbiologic al properties	TPC	≤50 000	cfu/g	Petrifilm - AOAC
	Coliforms	≤10	cfu/g	
	E. coli	<10	cfu/g	
	Yeast & Mold	≤1000	cfu/g	
	Enterobacteriaceae	≤100	cfu/g	
	Staphylococcus aureus	≤100	cfu/g	
	Salmonella	Absent in 25g		ISO 6579-1: 2017

Food safety	Aflatoxin	Compliant as per destination legislation
	Pesticide residue	
	Heavy metal	

NUTRITIONAL INFORMATION (Value per 100g)

Calories	553 kcal/2314 kJ	As per USDA standard reference database for nutrients
Total fat	43.85 g	
Saturated fat	7.78 g	
Cholesterol	0 mg	
Total carbohydrate	30.19	
Dietary fiber	3.3 g	
Total sugars	5.9 g	
Added sugars	0 g	
Protein	18.2g	
Sodium	12 mg	
Calcium	37 mg	
Iron	6.68 mg	
Potassium	660 mg	
Vitamin E	1 mg	

CERTIFICATIONS

GFSI	Yes	<input checked="" type="checkbox"/>	No	
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DECLARATIONS

Allergen	Yes	Tree nuts	No	
Non-GMO	Yes	<input checked="" type="checkbox"/>	No	
Irradiation	Yes		No	<input checked="" type="checkbox"/>
Ionization	Yes		No	<input checked="" type="checkbox"/>
Free from MSG	Yes	<input checked="" type="checkbox"/>	No	
Free from artificial coloring	Yes	<input checked="" type="checkbox"/>	No	
Free from artificial flavoring	Yes	<input checked="" type="checkbox"/>	No	

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 customer request
Packing unit	Laminated bag in carton box
Primary packaging	PE bags, PE liner with vacuumed pack
Secondary packaging	Cartons
Labelling	As per customer's request.
Intended use	Heat treatment is requested before consumption
Net weight	2x25 lbs, 1x50lbs or as customer's request