

<b>Product</b>	<b>RAW CASHEW PIECES</b>		
<b>Production date</b>	11/20/2020	<b>Contract #</b>	6600034492/1
<b>Expiry date</b>	11/20/2022	<b>PO #</b>	
<b>Quantity</b>	700 Cartons*22.68 kg	<b>Lot # (Olam T)</b>	6600034492/1
<b>Issued date</b>	12/07/2020	<b>CA #</b>	BH2-20.12-055
<b>Manufacturing site</b>	<b>OLAM VIETNAM LTD. - BIEN HOA II INDUSTRIAL ZONE BRANCH</b> 16A Street, Bien Hoa II Industrial Zone, An Binh Ward, Bien Hoa City, Dong Nai Province, Vietnam Tel: (84-28) 35210740/ Fax: (84-28) 35210763		

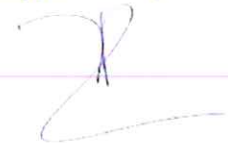
Parameters	Unit	Specs	Result	Test method
Flavor/ Odor	-	Typical of blanched cashew, No off odor	Typical of blanched cashew, No off odor	As per In-house SOP
Appearance/ Colour	-	Large pieces White, pale ivory, light ash gray, light yellow	Large pieces Light yellow, Pale ivory, White	
2 <sup>nd</sup> / 3 <sup>rd</sup> Quality scorched		≤7.0	3.0	As per current AFI Method
4 <sup>th</sup> Quality		≤0.5	0.4	
Dessert		≤2.0	0.5	
Adhering testa		≤3.0	2.0	
Max serious damage		≤1.0	0.0	
Lower Size (<4.75 mm)	%	≤40.0	10.8	Auto Sieve Shaker (80 amplitude within 10 min)
Moisture	%	≤5.0	4.4	IR/Halogen Moisture
FFA (as oleic acid)	% (w/w)	≤3.0	1.95	ISO 660:2009
Peroxide Value	meq/kg	≤5.0	Not detected	ISO 3960:2007
Aflatoxin B1	ppb	Compliant as per destination legislation	Not detected	AOAC 2016 (991.31)
Aflatoxin B1 + B2 + G1 + G2	ppb		Not detected	
TPC	cfu/g	≤5.0 x 10 <sup>4</sup>	1.1 x 10 <sup>2</sup>	AOAC 990.12
Coliforms	cfu/g	≤1.0 x 10 <sup>1</sup>	<10	AOAC 991.14
E. coli	cfu/g	<10	<10	AOAC 991.14
Yeast & Mold	cfu/g	≤1.0 x 10 <sup>3</sup>	5.0 x 10 <sup>1</sup>	AOAC 997.02
Enterobacteriaceae	cfu/g	≤1.0 x 10 <sup>2</sup>	<10	AOAC 2003.01
Staphylococcus aureus	cfu/g	≤1.0 x 10 <sup>2</sup>	<10	AOAC 2003.07; 2001.05
Salmonella	cfu/375g	Not found	Not found	ISO 6579-1:2017

Prepared By:



Nguyen Thi Dung

Approved By:



Le Thi Bich Tho

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