Product Specification Sheet

Pasteurized Organic Cashew Large Pieces PST OLP

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GENERAL INFORMATION	
Description	Cashews which have been blanched and broken into pieces are steam treated
Composition	100% Cashew Kernel Pieces
Origin	Vietnam

QUALITY PARAMETERS				
	Parameter	**Specification**	**UOM**	**Test method**
Physical	**Serious damage**			As per current AFI Method
	Insect damage	0.5	% Max	
	Mold rancidity, decay, adhering matter	0.5	% Max	
	Foreign Matter	0.01	% Max	
	Max serious damage	1.0	% Max	
	Defects			
	2nd Quality Scorched	5.0	% Max	
	3rd Quality Special Scorched	1.5	% Max	
	Blemish Kernel	3.5	% Max	
	Dessert	0.5	% Max	
	Superficial Damage (scrapes)	1.0	% Max	
	Adhering Testa/ Seriously Damaged	3.0/1.5	% Max	
	Max Defect Level (Excluding Ad Testa)	8.0	% Max	
Size	Pass through USA ASTM Sieve No 5/16' (8.0mm)	90	% Max	Auto Sieve Shaker (80 amplitude within 20 min)
	Retain on USA ASTM Sieve No 4 (4.75 mm)	80	% Min	
	Next Lower Size Grade	10	% Max	
Sensory	Flavour	Typical of blanched cashew, No off odor		As per In-house SOP
	Taste			
	Texture	N/A		
	Appearance/Color	Large pieces White, light yellow, pale ivory or light ash-grey		
Chemical	Moisture	5.0	% Max	IR/Halogen analyzer
	FFA *(in the fat, expressed as oleic acid)*	1.5	%(w/w) Max	ISO 660: 2009
	Peroxide Value	5.0	Meq/kg fat Max	ISO 3960: 2007
	Aflatoxin B1	8.0	ppb Max	ToxiMet in House
	Aflatoxin B1 + B2 + G1 + G2	10.0	ppb Max	
Microbiological*	TPC	5000	cfu/g Max	Petrifilm - AOAC
	Coliforms	10	cfu/g Max	
	E. coli	Absent in 1g	cfu/g	
	Yeast	100	cfu/g Max	
	Mold	100	cfu/g Max	
	Enterobacteriaceae	<10	cfu/g Max	
	Staphylococcus aureus	<10	cfu/g	
	Salmonella	Absent in 25g	cfu/g	ISO - 6579:2002

NUTRITIONAL INFORMATION (Value per 100g)		
Energy	553 Kcal /2314 KJ	As per USDA standard reference database for nutrients
Total lipid (fat)	43.85 g	
Fatty acids, total saturated	7.783 g	
Protein	18.22 g	
Carbohydrate, by difference	30.19 g	
Sugars, total	5.91 g	
Fiber, total dietary	3.3 g	
Sodium	12 mg	

CERTIFICATION & DECLARATION	
GFSI	BRC Ver 7 – Grade A
Kosher	Yes
Halal	Yes
Allergen	Processed in a facility where Almonds are also being processed
GMO	No
Irradiation	No
Free from MSG	Yes
Free from artificial coloring	Yes
Free from artificial flavoring	Yes
Suitable for:	
Vegan / Vegetarian	Yes
Lacto / lacto-ovo	yes
Coeliac gluten intolerant	Yes

PACKING STORAGE, SHELF LIFE, LABELLING & TRANSPORT	
Shelf life	24 Months from the date of Packing
Storage conditions	Cool dry clean place (< 25 Deg C)
Packing unit	Laminated bag in carton box
Primary packaging	Food grade MVP barrier PE laminated foil
Secondary packaging	Carton, 335 x 250 x 470
Labeling	As per customer request
Net weight	2 x 25 / 1 x 50 lbs
Country of origin	Vietnam