

PRODUCT SPECIFICATIONS PASTEURIZED CASHEW WHOLE - PST WW320

GENERAL INFORMATION				
Description	Made from pasteurized cashew whole kernels and graded			
Ingredient	100% cashew			
I()rigin	Either from or combination of Vietnam, Cambodia, Ivory Coast, Ghana, Benin, Nigeria,			
	Guinea Bissau, Tanzania, Mozambique, and Indonesia			
Varieties	n/a			
Specs control no.	000-24-04-000-00			
Issued date	29.July.2021			

Size Broken 2 nd quality 3 rd quality Blemish k Physical Dessert	Light y Typica No off Slight! arameter y scorched y special scorched ternel al Damage testa ect amage	Cashew rellow, pale ivory l of blanched cas odor, No off tast y crunchy Limits 300-320 max 10 max 5 max 1.5 max 3.5 max 0.5 max 1 max 3 max 8 max 1 max 0.01	when the shew, the shew	In-house method Test method Current AFI method
properties Flavor Taste Texture	No off Slightly arameter y scorched y special scorched ternel al Damage testa ect amage	Limits 300-320 max 10 max 5 max 1.5 max 3.5 max 0.5 max 1 max 3 max 8 max 1	we be	Test method
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Adhering Total defe Serious d Foreign n Moisture Chemical FFA (as o Peroxide	ect amage	max 8 max 1	% %	
Total defe Serious de Foreign n Moisture Chemical FFA (as of Peroxide TPC	ect amage	max 1	%	
Chemical FFA (as o Peroxide				
Chemical FFA (as of Peroxide TPC	naterial	max 0.01		
Chemical FFA (as o Peroxide TPC			%	
properties Peroxide TPC		max 5	%	Halogen moisture
properties Peroxide TPC		•	•	•
TPC	leic acid)	max 1.5	%(w/w)	ISO 660: 2009
	value	max 5	meq/kg	ISO 3960: 2017
		-		•
Coliforma		$max 5.0 x 10^3$	cfu/g	
Comornis		max 1.0 x 10 ¹	cfu/g	Petrifilm - AOAC
Microbiological E. coli		<10	cfu/g	r eti illilii - AOAC
properties Yeast & M	Iold	$max 1.0 x 10^2$	cfu/g	
Enteropa	cteriaceae	max 1.0 x 10 ¹	cfu/g	
Salmonel	la	negative	cfu/ 25g	ISO 6579-1: 2017
Listeria n	onocytogenes	<100	cfu/g	ISO 11290-1: 2017
Aflatoxin		If contractually agreed, testing will comply with imported country regulations		
Food safety Pesticide		Complies with all federal and state regulations		
Heavy me	residue			i state i egalations

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Olam International Ltd

NUTRITIONAL INFORMATION (Value per 100g)					
		UOM	% Daily value*		
Calories	580.0		29		
Total fat	44.0	g	56		
Saturated fat	8.0	g	40		
Trans fat	0.0	g	-		
Cholesterol	0.0	mg	0		
Sodium	10.0	mg	0		
Total carbohydrate	30.0	g	11		
Dietary fiber	3.0	g	11		
Total sugars	6.0	g	-		
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. Artifical 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 customer request			
Packing unit	Laminated bag in carton box/ Bulk bag			
Primary packaging	PE bags, PE liner with vacuumed pack, Tin pack			
Secondary packaging	Cartons/ bulk bag			
Labelling	As per customer's request.			
Intended use	Ready to eat			
Net weight	2x25 lbs, 1x50lbs 1400lbs, 2000lbs or as customer's request			