



## Product Specification

### Organic Cashewkernels, large pieces (TI0113)

#### **Product description:**

Product name	Organic Cashewkernels, large pieces
Botanical name	-
Variety	-
Country of origin	Vietnam
Country of processing	Vietnam
Process description	Cashew nuts are selected, processed, cleaned and packed.

#### **Mix Composition:**

Product	Art. number	% (w/w)	Origin (s)

#### **Ingredient declaration:**

Cashew nuts
-------------

#### **Ingredients composition:**

Ingredient	Function	% (w/w)	Origin (s)
Cashew nuts	Ingredient	100	Vietnam

#### **Organoleptic parameters:**

Consistency / Texture	Firm
Colour	White, light yellow, pale ivory or light ash grey
Flavour / Odour	Typical for blanched cashew, no off taste

#### **Physical parameters:**

Count :	Pieces / 454 g	-
Size	L x w x H	≥4,75 mm
Mesh size (sieving)	Particles > 10,0 mm	N/A % (w/w)
	Particles > 5,0 mm	N/A % (w/w)
	Particles < 5,0 mm	N/A % (w/w)
Foreign materials (not product related)	Glass, stones, metals, sharps ≥ 2,0 mm	Target absent
	Glass, stones, metals, sharps ≥ 7,0 mm	Absent
	Other foreign materials < 7,0 mm	≤ 0,1 % (w/w)
	Other foreign materials ≥ 7,0 mm	Absent
Impurities (product related)	Plant (rest) material	- Pieces /
	Cap stems (> 3,0 mm)	N/A
	4,0 mm < stalks < 10,0 mm	N/A Pieces / 100 g



	Stalks > 10,0 mm	N/A	Pieces /
	Others	-	Pieces /
Specific quality requirements	Broken / splits	N/A	% (w/w)
	Insect damage	≤ 1	% (w/w)
	Mould, rancidity, decay, adhering matter	≤ 1	% (w/w)
	<b>Maximum serious damage</b>	<b>≤ 2</b>	<b>% (w/w)</b>
	Third/Fourth quality	≤ 5	% (w/w)
	Superficial damage (scrapes)	≤ 1,5	% (w/w)
	Adhering testa	≤ 3	% (w/w)
	Dessert	≤ 2	% (w/w)
	<b>Maximum defect level</b>	<b>≤ 11</b>	<b>% (w/w)</b>
Out of caliber (size)	≤ 10	% (w/w)	
Alive infestation	nil		

No information available = - / Not applicable = N/A

### Chemical parameters:

Moisture	≤ 5	%	
Preservative : SO <sub>2</sub>	N/A	ppm (mg/kg)	NEN-EN 1988-1
Preservative: Potassium Sorbate	N/A	ppm (mg/kg)	
Aflatoxin B1	≤ 2	ppb (µg/kg)	ISO 16050
Aflatoxin B1, B2, G1, G2	≤ 4	ppb (µg/kg)	ISO 16050
Ochratoxin A	N/A	ppb (µg/kg)	
Peroxide number	≤ 10	meq / kg fat	
Patulin	N/A	ppb (µg/kg)	
Aw value	-		
pH value	N/A		ISO 2917
Sugar content	N/A	°Brix	
Free Fatty Acids	≤ 2	%	
Heavy metals	According to EU legislation		

### Microbiological parameters:

Total plate count	≤ 50.000	cfu/g	ISO 4833
Yeast	≤ 1.000	cfu/g	ISO 21527-1 or 2
Mould	≤ 1.000	cfu/g	ISO 21527-1 or 2
Coliforms	-	cfu/g	ISO 4832
E. coli	Less than 10	cfu/g	ISO 16649-1 of 2
Salmonella spp.	Absent	25 gram	ISO 6579-1
Enterobacteriaceae	-	cfu/g	ISO 21528-2

No information available = - / Not applicable = N/A

### Nutritional parameters:

per 100 gram based on analysis (may vary with the season)

Energy	2.557	kJ
	610	kcal
Fat	46,0	g
Saturated	9,3	g
Mono-unsaturated	-	g



Poly-unsaturated	-	g
Carbohydrate	29,0	g
Sugars	9,0	g
Polyols	-	g
Starch	-	g
Fibre	6,6	g
Protein	18,3	g
Salt	0,02	g
Ash	-	g

**Product claims:**

GMO free*	Yes	
Radiated	No	(level (Bq): -
Organic	Yes	(in accordance with EU legislation)
Kosher	No	(depends per supplier)
Suitable for vegetarians	Yes	
Suitable for vegans	Yes	
Halal	No	(depends per supplier)

\* Labelling / traceability requirements (according to EC 1829/2003 and 1830/2003) does not apply

\* Product is manufactured without genetic modification directly or indirectly.

**Storage conditions:**

Optimum storage conditions	Temp : 5 - 15°C R.H. : 55 - 65 %
Shelf life (after production)	12 months

**Packaging:**

Direct contact material	Type: bag Material: PE Weight:
Indirect contact material	Type: box Material: cardboard Weight:
Weight per colli (net.)	50 lbs

**Intended use:**

Ready to eat
--------------



## Allergen information

<b>Allegens:-When purchased in bulk size original packaging, manufacturer allergen policy will apply. When purchased in quantities that need re-packaging, our allergen policieis will apply.</b>						
Component	Manufacturer			Nuts in Bulk ( Applies when bought in small quantities that need re-packaging )		
	In Product	Processed in Same Equipment	Handled on Site	In Product	Processed in Same Equipment	Handled on Site
Cereals containing GLUTEN and products thereof	NO	NO	NO	NO	NO	YES
EGGS or its derivatives	NO	NO	NO	NO	NO	NO
FISH or its derivatives	NO	NO	NO	NO	NO	NO
CRUSTACEANS / SHELLFISH	NO	NO	NO	NO	NO	NO
MOLLUSCS	NO	NO	NO	NO	NO	NO
PEANUTS or derivatives	NO	NO	NO	NO	NO	YES
SOYA BEANS or derivatives	NO	NO	NO	NO	NO	YES
MILK (LACTOSE) or its derivatives	NO	NO	NO	NO	NO	YES
NUTS , tree nuts:	CASHEWS	CASHEWS	CASHEWS	CASHEWS	CASHEWS	YES
CELERY, including celeriac and its derivatives	NO	NO	NO	NO	NO	NO
MUSTARD, referring to all parts of the plant and derivatives thereof	NO	NO	NO	NO	NO	YES
SESAME SEEDS or derivatives	NO	NO	NO	NO	NO	YES
SULPHITES >10ppm – Sulphite quantity to be given in ppm	NO	NO	NO	NO	NO	YES
LUPIN seeds or derivatives	NO	NO	NO	NO	NO	NO

*All information in this product specification is accurate according to our best knowledge and in compliance with actual legislation.*