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| **Quality system**  | We are BRC certified.  |
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| PRODUCT CHARACTERISTICS |
|  |  |
| Product name **Cashew, oil fried and salted**  |  |
|  |  |
| **Origin** | Vietnam, India, Brazil, Africa – Processed in The Netherlands  |

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| **Product denomination** (legal name)  | *English* | Cashew nuts  |
| Description of the product  | Kernels extracted from the Anacardium occidentale  |
| Description of the process | Oil fried at 142°C for 250 seconds, salted and packaged |

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| **List of ingredients** in descending order by magnitude of weight. *Also include additives and processing aids.* | components | % in the recipe | country of origin |
| 1. Cashew
 | 96 | See above |
| 1. Sunflower oil
 | 3.0 | Argentina, Austria, Brazil, Bulgaria, Czech Republic, France, Germany, Hungary, Italy, Moldavia, Poland, Romania, Russia, Serbia, Slovakia, Spain, Turkey, UkraineRefined in France, Hungary and Germany |
| 1. Salt
 | 1.0 | UK |
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| **Analytical / Organoleptical values** |

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| --- | --- |
| Organoleptic |  |
| Appearance | Fully developed kernels, characteristics shape  |
| Colour | Uniform which may be white, light yellow, pale ivory or light ash grey |
| Flavour | Characteristic for cashews, without foreign flavour |
| Odour | Characteristic for cashews, without foreign odour |
| Texture | Kernels are firm; not brittle, pliable, or leathery |

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| Analytical | Maximum |
| FFA  | 1.0% (at production date, this value may increase during the self life) |
| Moisture | 5.0% |
| Peroxide | 20 meq/kg |
| Pesticides | According to EU legislation |
| Heavy metals | According to EU legislation |
| mycotoxins: | * aflatoxin B1
 | 2 ppb |
|  | * aflatoxin tot.
 | 4 ppb |
|  |  |  |

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| --- | --- | --- |
| Microbiological | Maximum | Value |
| Total plate count | 100.000 | cfu/g |
| Yeast | 1.000 | cfu/g |
| Moulds  | 1.000 | cfu/g |
| Enterobacteriacea | 100 | cfu/g |
| Staphylococcus Aures | 1000 | cfu/g |
| Escherichia coli | 10 | cfu/g |
| Salmonella | absent | /25g |

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| Physical | Maximum |
| Foreign material | 0.1% (w/w) |

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| metal detection (mm) | Fe | Non Fe | Sts | Method used to determine value |
|  | 2.0 mm | 2.0 mm | 3.0 mm | metal detector |

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| **Packaging** | Carton box with inner LDPE foil |
| weight per colli | 10 kg |

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| **Physical form** (e.g. powder, liquid) | Nuts |
| shelf life after production | 6 months from production date under below mentioned conditions in closed packaging |
| storage conditions | Cool, dry and out of direct sunlight. Temp. < 15°C RH < 70% |

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| **GMO & Novell Foods** |

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| Does the product or components hereof, contain **GM micro-organisms or is it produced with GM micro-organisms** (incl. processing aids and additives) | ☑ | no |  |
| □ | yes | specifically:  |

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| --- | --- | --- | --- |
| Is the product or components hereof, irradiated **or is it produced with irradiated components** (incl. processing aids and additives) | ☑ | no |  |
| □ | yes | specifically:  |

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| HEALTH ISSUES |

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| **Nutritional information** |

□ Not available

☑ Available

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| --- | --- | --- | --- | --- |
| per | □ | 100 ml | ☑ | 100 g |

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| --- | --- | --- |
| Energy | 2480 | kJ |
|  | 592 | kcal |
|  |  |  |
| Proteins | 17.8 | g |
| * % vegetable
 |  |  |
|  source |   |  |
| * % animal
 | - |  |
| source | - |  |
|  |  |  |
| Carbohydrates | 27.1 | g |
| * sugars
 | 5.8 | g |
| * starch
 | - | g |
| * polyols
 | - | g |
|  |  |  |
| Fibre | 3.2  | g |
|  |  |  |
| Total content of fat | 45.2 | g |
| * % vegetable
 |  |  |
| * % animal
 | - |  |
| * saturated fatty acids
 | 7.9 | g |
| * mono-unsaturated fatty acids
 | 25.7 | g |
| * poly-unsaturated fatty acids
 | 7.9 | g |
| * cholesterol
 | - | mg |
| * trans-fatty acids
 | - | mg |
|  |  |  |
| Calcium (Ca) |  | mg |
| Iron (Fe) |  | mg |
| Magnesium (Mg) |  | mg |
| Phosphorus (P) |  | mg |
| Sodium (Na) | 0.4 | g |
| Potassium (K) |  | mg |
| Zinc (Zn) |  | mg |
| Copper (Cu) |  | mg |
| Maganese (Mn) |  | mg |
| Selenium (Se) |  | mcg |
| Salt (Na x 2,5) | 1.0 | g |

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| **Allergen information** |

*Please indicate presence or absence of listed allergens*

|  |  |  |
| --- | --- | --- |
| 1.1 | Wheat | - |
| 1.2 | Rye | - |
|  1.3 | Barley | - |
| 1.4 | Oats | - |
| 1.5 | Spelt | - |
| 1.6 | Kamut | - |
| 1.7 | Gluten | - |
| 2.0 | Crustaceans | - |
| 3.0 | Egg | - |
| 4.0 | Fish | - |
| 5.0 | Groundnuts | c |
| 6.0 | Soya | - |
| 7.0 | Milk | - |
| 8.1 | Almonds | c |
| 8.2 | Hazelnuts | c |
| 8.3 | Walnuts | c |
| 8.4 | Cashewnuts | w |
| 8.5 | Pecans | c |
| 8.6 | Brazilnuts | c |
| 8.7 | Pistachios | c |
| 8.8 | Macadamia nuts | c |
| 8.9 | Nuts | c |
| 9.0 | Celery | - |
| 10.0 | Mustard | - |
| 11.0 | Sesame | - |
| 12.0 | Sulphur dioxide (E220-E228) | - |
| 13.0 | Lupine | - |
| 14.0 | Molluscs | - |

W: Recipe with C: Can contain

-: Recipe without cross contamination

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| **Alergens:-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.** |
| **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 | **YES** | **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 | **YES** | **YES** |
| SOYA BEANS or derivatives | NO | NO | NO | NO | **YES** | **YES** |
| MILK (LACTOSE) or its derivatives | NO | NO | NO | NO | **YES** | **YES** |
| NUTS , tree nuts: | NO | NO | NO | NO | **YES** | **YES** |
| CELERY, including celeriac and its derivatives | NO | NO | NO | NO | **YES** | **YES** |
| MUSTARD, referring to all parts of the plant and derivatives thereof | NO | NO | NO | NO | **YES** | **YES** |
| SESAME SEEDS or derivatives | NO | NO | NO | NO | **YES** | **YES** |
| SULPHITES >10ppm – Sulphite quantity to be given in ppm | NO | NO | NO | NO | **YES** | **YES** |
| LUPIN seeds or derivatives | NO | NO | NO | NO | NO | NO |