

	Finished Product Specification Raw Cashew Pieces –5# Bulk			
	Document ID/Product No. 19080	UPC: 0-36232-19080-6	Revision No: 0	Revision Date: 10/14/2024
Reviewed Date/Approval Date: 10/14/2024	Editor: Kyle Schwab		Approved by: Ashley Tournoux	

Ingredients: Cashews.

Product Description: A crescent shaped nut that is tan in color. Flavor and aroma should be typical of a raw cashew and free from rancidity and off colors and/or aromas.

Origin: Product of USA

BE Status: Product is not considered bioengineered.

Allergen Information:

Allergen	Present In Product		Processed on Same Line		Present In Facility	
	Yes	No	Yes	No	Yes	No
Tree Nut	X - Cashew		X- Almonds, Brazil Nuts, Cashews, Coconut, Filberts, Macadamia Nuts, Pecans, Pine Nuts, Pistachios, Walnuts		X- Almonds, Brazil Nuts, Cashews, Coconut, Filberts, Macadamia Nuts, Pecans, Pine Nuts, Pistachios, Walnuts	
Peanut		X	X		X	
Wheat		X	X		X	
Soy		X	X		X	
Milk		X	X		X	
Egg		X	X		X	
Sesame		X	X		X	

Code Dating: Best by date in MM/DD/YY format (example: 10/05/14) and Julian pack date (example: 14032) printed on the label

Labeling Parameters: The outside of the carton is labeled with a white 2.5”x4” label printed with the product name, ingredient statement, allergen statement (if applicable), disclaimer, manufacturer name, city, state, and zip code, kosher symbol (if applicable), weight, and lot code.

Certifications: Certified Kosher by OK Kosher



COA Request: Microbiological testing can be done per the customer's request.

SDS: Our food product, which is considered to be generally regarded as safe (GRAS), does not require a SDS.

Packaging Parameters: Inner packaging in a food grade poly bag with flaps folded shut. Outer packaging in a 15.5 L x 9 W x 7.5 H corrugated carton. Carton must be adequately taped in order to prevent interior product contamination, and free from any damage or evidence of tampering.

Stacked: 13 x 8

Cases per pallet: 104

Finished Case Weight: 11.25#

Nutritional Information- Per 100g

Nutrients	Per Serving	Per 100g	Nutrients	Per Serving	Per 100g
Basic Components			Added Sugar (g)	0	0
Calories (kcal)	165.90	553.00	Protein (g)	5.47	18.22
Fat (g)	13.15	43.85	Vitamins		
Saturated Fat (g)	2.33	7.78	Vitamin D - mcg (mcg)	0	0
Trans Fatty Acid (g)	0	0	Minerals		
Cholesterol (mg)	0	0	Sodium (mg)	3.60	12.00
Carbohydrates (g)	9.06	30.19	Calcium (mg)	11.10	37.00
Dietary Fiber (US 2016) (g)	0.99	3.30	Iron (mg)	2.00	6.68
Total Sugars (g)	1.77	5.91	Potassium (mg)	198.00	660.00

Microbiological Allowances:

<u>Analysis</u>	<u>Result</u>	<u>Units</u>	<u>Method</u>
Aerobic Plate Count	≤20,000	cfu/g	AOAC 990.12
E.coli / Coliform	≤10	cfu/g	AOAC 991.14
Listeria monocytogenes	Negative	25 g	AOAC 2016.08
Salmonella	Negative	25 g	AOAC 2016.01
Yeast	<10	cfu/g	AOAC 2014.05 Modified
Mold	<500	cfu/g	AOAC 2014.05 Modified