



Doc No: STQS-QAS-251

PRODUCT SPECIFICATION

Issuance/ Rev Date:
Jun 29 2017

Rev:
03

Review Reasons:
Update

Approving Authority QA

LIPARI ORGANIC CASHEW W320

SENSORY PROFILE	Appearance/ Color	Pale ivory or light ash gray in color, free from black or brown spot
	Taste	Typical sweet
	Texture	Typical of cashew
	Consistency	Whole, free flowing
ANALYTICAL PROFILE	Moisture	5 % Max.
	Count	300-320 / Lb
	Off size	< 1.0 %
	Insect damage	10% by weight
	Foreign material	1 % Max
	Second quality scorched	5 % Max
	Third quality scorched	1.5 % Max
	Blemished whole	0.5 % Max
	Desert Quality	0.5 % Max
	Adhering testa	1.5 % Max
	Defect	8 % Max
	Spotted	1 % Max
	Scorched tips/color variation	5 % Max
Ingredients Listing	Organic cashew	
MICROBIOLOGICAL CRITERIA	Aerobic Plate Count	< 50,000 cfu/g
	Coliform	< 100 cfu/g
	E. Coli	Negative
	Yeast Count/ Mold Count	< 500 cfu/g
	Salmonella	Negative in 25 g



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GENERAL PROFILE

Production Description	Whole cashews are classified as whole if it has the characteristic shape of a cashew kernel. Grown and produced in accordance with organic regulations
Place of Product Origin	India - Vietnam - Brazil - Ivory Coast
Storage	Stored in Cool & Dry environments free from rodent and insect infestation and such as to prevent contamination from external sources/ Avoid Sunlight. Recommended temperature 0-15°C
Shelf life	36 month from production if in correct condition
Production Code/ lot traceability	7 145 1 - 5 # Year of Production 2017 / 145 # Julian Day of The Year/ 1 # Shift of production. Supplier lot# (provide per COA).
QA/ Food Safety System	SQF Code level 2
Kosher	COR535
Organic Status	Certified Organic by Pro-Cert Organics
GMO Status	Non-GMO
Allergen Program In Placed	Yes
Regulatory Compliance	<i>Compliance to all applicable local/National regulatory requirements (Product Quality, Food Safety & Nutrition)</i>



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Nutrition Facts

Valeur nutritive

Per 100 g
Pour 100 g

Amount
Teneur

% Daily Value
% valeur quotidienne

Calories/ Calories 553

Total Fat / Lipides 43.85 g

67 %

Saturated / saturés 7.78 g
+ Trans / trans 0

39 %

Cholesterol / Cholestérol 0 mg

Sodium / Sodium 12 mg

1 %

Carbohydrates / Glucides 30.19 g

10 %

Fibre / Fibres 3.3 g

13 %

Sugar / Sucres 5.91 g

Protein / Protéines 18.22 g

Vitamin A / Vitamine A

0 %

Vitamin C / Vitamine C

1 %

Calcium / Calcium

3 %

Iron / Fer

48 %

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ALLERGEN INFORMATION (warehouse, bulk)

COMPONENT/ ALLERGENS DESCRIPTION	MONTREAL			DESCRIPTION
	Present in Product	Present in same Line	Same Plant	TYPES EXIST IN THE FACILITY <i>examples</i>
Peanut or its derivatives , e.g., Peanut - pieces, protein, oil, butter, flour, and mandelona nuts (an almond flavoured peanut product) etc. Peanut may also be known as ground nut .	No	No	Yes	All type of peanuts (RS, RNS, Sudani, inshell, BBQ, lemon, kri kri, sugar, raw, chocolate)
Tree Nuts (almonds, Brazil nuts, cashews, hazelnuts(filberts), macadamia nuts, pecans, pine nuts (pinyon, pinon), pistachios and walnuts or their derivatives , e.g., nut butters and oils etc.	Yes	Yes	Yes	Cashews. Other types.
Sesame or its derivatives , e.g., paste and oil etc.	No	No	Yes	Sesame seeds, tahini
Milk or its derivatives , e.g., milk caseinate, whey and yogurt powder etc.	No	No	Yes	Buttermilk powder, cheddar powder, parmesan powder , blue cheese powder
Eggs or its derivatives , e.g., frozen yolk, egg white powder and egg protein isolates etc.	No	No	No	-
Fish or its derivatives , e.g., fish protein and extracts etc.(bass, flounder, cod)	No	No	Yes	In can
Shellfish (including crab, crayfish, lobster, prawn and shrimp) & Mollusks (including snails, clams, mussels, oysters, cockle and scallops) or their derivative , e.g., extracts etc.	No	No	No	-
Soy or its derivatives , e.g., lecithin, oil, tofu and protein isolates etc.	No	No	Yes	Soya bean, soya sauce for almond, hydrolyzed soya proteins for spice blends
Wheat or its derivatives , e.g., flour, starches and brans etc.	No	No	Yes	Wheat flour, bulgur, wheat semolina,
Sulphites , e.g., sulphur dioxide and sodium metabisulphites etc.	No	No	Yes	Dried fruits, dehydrated onion
Mustard and Its derivatives	No	No	Yes	Seeds, ground,
Gluten (Specify Source - Rye, Oats, Barley, Triticale)	No	No	Yes	Barley, wheat
Tartrazine – Yellow 5	No	No	Yes	-
Other Artificial Food Colors / Flavors	No	No	Yes	Red FDC # 3 , cheese powder, norbixin, hickory flavor, BBQ seas. Celery and black pepper oleoresin
Coconut and its derivatives/ its products	No	No	Yes	Coconut water, coconut shreds, pieces
Mono-Sodium Glutamate (MSG)	No	No	Yes	We use in spices blends
Hydrolyzed Vegetable Protein HVP (Source)	No	No	Yes	Soya, corn for spices blends
Celery	No	No	Yes	Oleoresin, seed, ground,