USIBRAS	**PRODUCT SPECIFICATION**	**CODE:** EP-ORG-064
	COMPANY NAME: USINA BRASILEIRA DE OLEOS E CASTANHA LTDA	**PAGE:** 1 de 4
	ISSUE: 04/02/2013	**REVIEW:** 03
	PRODUCT: ORGANIC RAW SPECIAL SMALL PIECES CASHEW NUT - TYPE SSP3	**DATE: 02/01/2017**

1. DESCRIPTION:

The edible part of the cashew nut *Anacardium occidentale L, w*hich have been picked up its shell and peel by an adequate technical process, with no added ingredients. These cashew kernels have been produced without using most conventional pesticides; fertilizers made with synthetic ingredients or sewage sludge; bioengineering; or ionizing radiation. Consisted by raw cashew special small pieces third quality.

2. INTERNAL PRODUCT CODE: 64050034 - CAST.CAJU SSP3 C SC ORGANICA 22,68KG

3. COMPOSITION

- Raw cashew nut piece.

Analytical Requirements And Characteristics

Note: *Critical / key parameters for product safety, legality and quality should be indicated (x) in the "Critical" column. These should be handled in their entirety controlled by Plant Quality using appropriate methods and frequency consistent with the inspection and testing plan established by the Quality Control laboratory. The other parameters are reference and when not answered, the responsible technical area (R & D) must be consulted for release. With the inspection plan and test established by the Quality Control laboratory. The other parameters are approximate and when not met a query to the responsible technical area (R & D) should occur for releasing".*

4. PHYSICOCHEMICAL PROPERTIES					
DESCRIPTION	**CRITICAL**	**TOLERANCE**			**PROCEDURE REFERENCE**
Moisture *	X	Máx.	5,0	%	PQ-7.3-005
Free Fatty Acids		Máx.	2,0	%	INSTITUTO ADOLFO LUTZ. Analytical standards of the Institute Adolfo Lutz. v.1.: Chemical and Physical Methods for Food Analysis, 3. ed. São Paulo: IMESP, 1985. p. 245-246.
**(AFI) Association of Food Industries – 28/jul/2016.* *Brazilian Normative Instruction nº IN 62- 15.12.2009*					

5. MICROBIOLOGICAL CHARACTERISTICS			
DESCRIPTION	**CRITICAL**	**TOLERANCE**	**PROCEDURE REFERENCE**
Coliforms 45°C/ g *		50 CFU/g máx.	CMMEF Compendium of methods for the microbiological examination of foods (4th edition)
*Salmonella sp / 375g***	*X*	Negative	CMMEF Compendium of methods for the microbiological examination of foods (4th edition)
Staphylococcus aureus	*X*	<10 CFU/G	CMMEF Compendium of methods for the microbiological examination of foods (4th edition)
Listeria monocytogene	*X*	Negative 25/g	CMMEF Compendium of methods for the microbiological examination of foods (4th edition)
Yeast and mold *		50 UFC/g máx.	Compendium of methods for the microbiological examination of foods (4th edition)
**Internal Standards USIBRAS* *Resolution RDC nº 12, 02/01/2001, ANVISA.*			

ELABORADOR/REVISOR:SUP. DA QUALIDADE	**APROVADOR: COORD. DO SGSA**

Uncontrolled copy

6. TOXICOLOGICAL PROPERTIES

DESCRIPTION	CRITICAL	TOLERANCE	PROCEDURE REFERENCE
Copper		Max 10 mg/kg	A.O.AC 999.10. MODIFIED
Arsenic		Max 0,8 mg/kg	A.O.AC 999.10. MODIFIED
Aflatoxin B1+B2+G1+G2	X	Máx.: 4,0 µg / kg	ELISA (Enzyme-Linked ImmunoSorbent Assy/ AGRASTRIP

1.European Standards value 28/01/2003.
2.Portaria nº685, 27.08.1998, 3.RDC 42/2013, 4. Resolução Nº7 de 18/02/2011 ANVISA/MS

7. ORGANOLÉPTIC PROPERTIES

PARAMETER	CRITICAL	PROCEDURE REFERENCE
Odour		Typical of cashews free from any objectionable odours
Colour		Third quality cashew kernels may be deep yellow, brown, amber, and light to deep blue. They may be slightly shriveled, immature, light-brown speckled, blemished or otherwise discolored.
Flavour		Typical of cashews, free from any objectionable tastes.

8. PHYSICAL CHARACTERISTICS

PARAMETER	CRITICAL	TOLERANCE
Size description	x	Retain # 4,00 mm = 0,0 - 40,0% Máx. Retain # 2,00 mm = 50,0 - 100% Min. Retain # 0,85 mm = 0 - 5,0%
Foreign matter	X	Max 0,01%
Maximum serious damage	X	Max 2,0%
Dessert	X	Max 10,0%
Adhering testa	X	Max 5,0%
Maximum Defect Level	X	Max 12,0%
Infestation alive or dead, insect fragments	X	Absent

**(AFI) Association of Food Industries 2016.*

9. SHELF-LIFE

Incl. associated storage conditions

Duration	Temperature	Humidity	Additional Details
02 years	Ambient	Ambient	Store in dry place

Nota 01: For better conservation keep tightly closed in a dry, cool and odorless, avoiding heat and humidity.

.

_____ ELABORADOR/REVISOR:SUP. DA QUALIDADE	_____ APROVADOR: COORD. DO SGSA

Uncontrolled copy

10. GMO

The product does not contain and not derived from GMO.
No genetically modified organism exists and is not used during the processing.

11. ALLERGEN

Do not consume in case of sensitivity to product.
CONTAINS CASHEW NUTS.

12. PRIMARY PACKAGING

1.Aluminum bag with vacuum and gas mix CO2/N2 (22,68 Kg = 50Lbs or 11,34 kg= 25lbs)
Or
2. Extruded bag in up to 9 layers based on polyethylene (PE), polyamide (PA) copolymer and transparent (EVOH). With vacuum packaging with modified N2 atmosphere. (11,34 kg= 25lbs)

13.SECONDARY PACKAGING

Carton box, containing 50lbs.
or
Bucket, containing 25lbs.

Stacking Boxes maximum: 6 boxes
Stacking bucket maximum: 4 buckets

14.STORAGE

Keep in ambient temperature, in dry and ventilated place, away from sunlight and humidity sources.

15. TRACEABILITY

Each package is identified with product name, expiration date, and production lot.

16. TRANSPORTATION

All vehicles and containers shall be cleanliness, shall provide protection against damage or contamination of the product. Control of temperature and humidity shall be applied and recorded. Transport that maintains the integrity of the product.

17.APPLICATION/ USAGE

Products to be consumed according to customer's preferences.

18. ANOTHER REQUIREMENTS

Product manufactured in accordance with the standards of food safety, FSSC 22000

Uncontrolled copy

19. NUTRITION FACTS		
Amount Per Serving 100g		
Calories	492 kcal - 2066 kJ	
Carbohydrate	20,6	G
Protein	16,5	G
Total Fat	38,2	G
Saturated Fat	6,02	G
Monounsaturated Fat	23,8	G
Polyunsaturated Fat	6,43	G
Total trans fatty	0	G
Dietary Fiber	17,0	G
Sugars	6,20	G
Phosphorus	5600	Mg
Magnesium	2800	Mg
Potassium	725	Mg
Vitamim D	<0,25	µg
Sódium	94,1	mg/g
Iron	64	mg/kg
Ash	2,5	g
Zinc	53	mg/kg

20. DOCUMENTS REFERENCE

- Norma ABNT NBR ISO 22000: 2006
- Norma ABNT ISO/TS 22002-1
- Norma AFI (AFI Standard - Specification for cashew kernels. Edition April 1999. Last Revised January 2012)
- Instrução Normativa Nº 62 – 15/12/2009
- RDC Nº 359 – 23/12/2003
- RDC Nº360 – 23/12/2003
- RDC Nº 12 - 02/02/2001
- RDC N° 7 – 18/02/2011
- Relatório de ensaio Eurofins AR14GB09413402 (composição nutricional)

Uncontrolled Copy