

# Powers Inc.

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## Cashews Whole Cooked & Unsalted Specifications



### PRODUCT SPECIFICATIONS

#### PACKAGING:

Item # 01268 16 oz. (6) Gusset Re-sealable Bags

**Code Date** (Lot Number) printed on each bag and on cartons.  
(Bulk Code Date on carton only)

Atmospheric oxygen level = <5%. (Nitrogen Flushed)  
(Bulk not Nitrogen Flushed)

Bags packaged in corrugated double wall cartons with taped  
seals and glued joints.

**SHELF LIFE:** Sealed Bags 12 Months  
Bulk Bags 6 Months

#### HANDLING & STORAGE:

For maximum freshness and quality, cashews should be stored in  
a cool, dry, odor-free area away from heat and sunlight. Temper-  
ature of storage should be 35 degrees Fahrenheit to 45 degrees  
Fahrenheit (60-70% Relative Humidity).

**Country of Origin:** Brazil, India or Vietnam

## Nutrition Facts

15 servings per container

**Serving size** about 1/4 cup (30g)

Amount per serving

**Calories** **170**

% Daily Value\*

**Total Fat** 14g 18%

Saturated Fat 2.5g 13%

Trans Fat 0g

**Cholesterol** 0mg 0%

**Sodium** 90mg 4%

**Total Carbohydrate** 9g 3%

Dietary Fiber 1g 4%

Total Sugars 2g

Includes 0g Added Sugars 0%

**Protein** 5g

Vitamin D 0mcg 0%

Calcium 13mg 2%

Iron 2mg 10%

Potassium 190mg 4%

\*The % Daily Value tells you how much a nutrient in a serving of food  
contributes to a daily diet. 2,000 calories a day is used for general  
nutrition advice.



## Cashews Whole Cooked & Unsalted Specifications

### PRODUCT DESCRIPTION:

Whole cashews cooked and salted.

### GENERAL SPECIFICATION:

The product must have the aroma and flavor characteristics of cashews. All deliveries shall conform in every respect to the provisions of the Federal Food, Drug & Cosmetic Act and regulations promulgated thereunder. The product shall be prepared, processed and packaged meeting the requirements of 21 CFR, Part 110, "Current Good Manufacturing Practice." There will be a HACCP program in place to eliminate physical, chemical and microbiological hazards. Transporting vehicles, packaging materials or containers shall neither impart off odors or off flavors nor expose product to adulteration, infestation or unsanitary conditions.

### PHYSICAL & CHEMICAL SPEC:

1. <u>ORGANOLEPTIC</u>	Odor:	Characteristic cashew aroma with no foreign odors.
	Color:	Light brown to golden brown.
	Flavor:	Characteristic cashew flavor, free of rancidity.
	Texture:	Kernels are firm and crisp, not brittle.
2. <u>CHEMICAL</u>	Moisture:	3% (max)
3. <u>DEFECTS</u>	Foreign Material and Shell:	0.015% by weight (max)
	Insect Damage:	0.5% max
	Blemished Wholes:	0.5%
	Superficial Damage:	1%

### MICROBIOLOGICAL SPECIFICATIONS:

Standard Plate Count:	<10,000 CFU/gram
Coliform:	<300 CFU/gram
E. coli:	<10 CFU/gram
Salmonella:	Negative
Listeria:	Negative
Yeast & Molds	<1000 CFU/gram
Aflatoxin:	<20 PPB

**INGREDIENT DECLARATION:** Cashews, Vegetable Oil (High Oleic Sunflower), Salt.

**ALLERGENS:** Tree Nuts (Cashews).  
Manufactured and packaged in a facility that also processes Peanuts, Tree nuts, Wheat, Soy and Dairy on shared equipment.