



Pacific Production Co



PRODUCT CATALOGUE

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CASHEW NUTS - INTRODUCTION, CERTIFICATES

Pacific Production Co

Your Trusted Partner in Premium Vietnam Cashew. With over a decade of experience, Pacific Production Co., Ltd. is a leading producer, trader, and direct exporter of premium cashew nut kernels and macadamia nuts from Vietnam.

Our diverse product portfolio includes:

Nuts: Macadamia nuts, cashew nuts

Dried fruits: Pineapple, jackfruit, coconut, mango, banana, assorted vegetables, and pomelo peel

Herbal products: Artichoke, cinnamon, cloves, lotus seeds, ginger, star anise, Uncaria, licorice root etc., Proudly ranked among the Top 100 exporters of natural food products in the country.

We are committed to delivering high-quality, sustainably sourced products to our global partners.

Production Capacity & Infrastructure

Annual production capacity: 3,000 metric tons

Factory and warehouse space: over 3,000 square meters

Products are fumigated at 80°C+ to eliminate contaminants

Moisture content maintained below 5%

Products are meticulously packed and competitively priced

Our facilities are HACCP-certified and meet ISO 22000:2018 (SGS) standards. We use stainless steel machinery in all processing lines to guarantee food safety and hygiene.



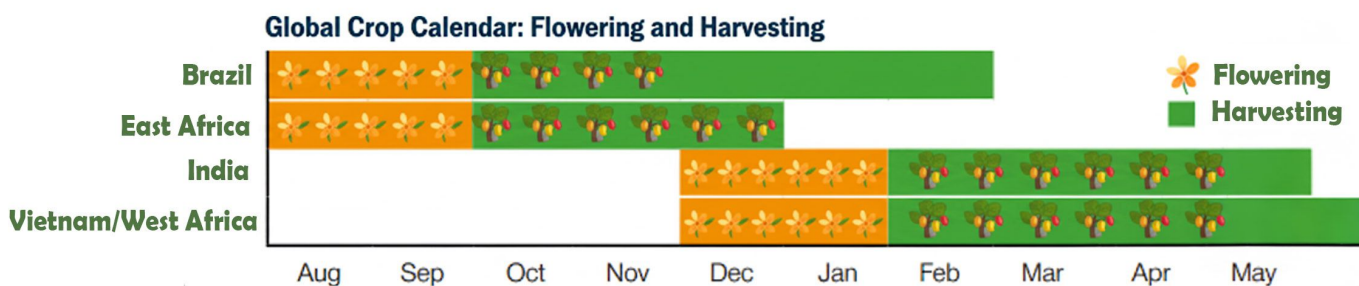
CASHEW NUTS - GENERAL INFORMATION

Cashew nuts come from the *Anacardium occidentale*, a tropical evergreen tree native to Brazil. In the 16th century, Portuguese traders introduced cashew trees to India and Africa, and from there, they spread across Southeast Asia and other tropical regions. Today, cashews are mainly cultivated in countries like Vietnam, India, Brazil, Côte d'Ivoire, and several nations across Africa and Southeast Asia.

There are two common varieties: the standard tree, which can grow up to 14 meters, and the more productive dwarf variety, which grows up to 6 meters and offers higher yields. Vietnam is a global leader in its cultivation and export, with Binh Phuoc province being the "cashew capital" due to its ideal basalt soil conditions. The trees thrive in tropical climates with long sun exposure, requiring minimal care and producing nuts after 2-3 years, yielding stable production for 10-20 years. Vietnam's industry focuses on whole kernels and has seen a shift towards sustainable, organic farming methods to meet international market demands.



Vietnam's raw cashew nut harvest season generally occurs between February and June, with the peak harvest period often falling in March. The exact timing can vary depending on weather conditions and specific cultivation methods used in different regions of the country.



CASHEW NUTS - STANDARDS AND GRADES

1. Whole Cashew Nut (W)



Size Code or count	Maximum number of kernels per pound	Maximum number of kernels per kilogram
150	150	325
180	180	395
210	210	465
240	240	530
320	320	706
450	450	990
500	500	1100

2. Cashew Nut Pieces



Designation/Size code	Minimum Size
Large pieces (LP)	Not passing through a sieve of aperture 4.75 mm.
Small pieces (SP)	Not passing through a sieve of aperture 2.80 mm.
Very Small Pieces	Not passing through a sieve of aperture 2.36 mm.
Baby bits or "granules" (BB)	Not passing through a sieve of aperture 1.70 mm.

Viet Nam's cashew industry refers to the standards as specified by:

- The Association of Food Industries of New York (AFI's),
- TCVN 4850 1998 - Viet-nam cashew nuts kernel and technical request,
- Grade specifications as followed by the CEPCI

CHEMICAL AND MICROBIOLOGICAL PARAMETERS

Approximate Quality Characteristics:

Chemical

Moisture	Max 5%
Free Fatty Acids	< 0.7%
Peroxide Value	< 1 meq/kg

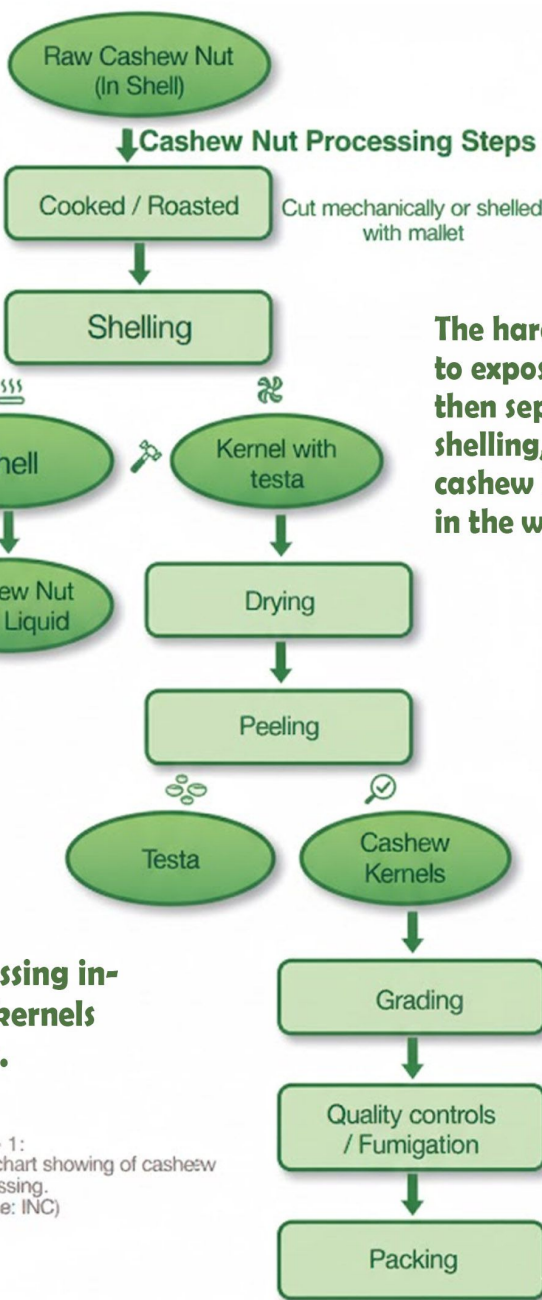
Microbiological

Total Plate Count	< 10.000 cfu/g
Yeast and Mould	< 500 cfu/g
Enterobacteria	< 10 cfu/g
Coliforms	< 10 cfu/g
E. coli	Not measurable
Salmonella	Negative in 25 g
Staphylococcus aureus	< 100 cfu/g
Streptococcus	< 100 cfu/g

CASHEW NUTS - PROCESSING, PACKING



The raw cashew nuts are subjected to direct heat, hot oil, or steam to prepare them for shelling. This process softens the shell, facilitating its removal.



The hard shell is either cracked or cut to expose the cashew kernel, which is then separated from the shell. After shelling, the testa (outer skin) of the cashew kernel is removed, resulting in the white kernels.



The final step in primary processing involves the classification of the kernels based on their size and quality.

Figure 1: Flow chart showing of cashew processing. (Source: INC)



**Vacuum plastic bag
22.68kg (50lbs)**



Carton 43x24x27 cm



**1 Container 20ft = 800 cartons
1 Container 40ft = 1250 cartons**

PRODUCTS - PACKAGING AND LOADING



CASHEW NUTS - PRODUCTS AND USAGES



Cashew nuts are not only a nutritious snack when roasted and salted but also serve as a versatile ingredient across a wide range of culinary applications. Cashew pieces and diced kernels are commonly used as toppings for ice cream, cakes, and cookies, as well as inclusions in chocolates and health bars. Whole cashews are often coated with chocolate or flavored with spices like chili and pepper for added variety. Cashew powder is widely used in sweets and curries to enhance texture and consistency, while also serving as a base for health drinks and salad toppings.



NATURAL PRODUCTS, HERBALS AND SPICES



Macadamia nuts



Licorice Root



Artichoke



Lotus Seed



Cinnamon



Cloves



Uncaria gambir root



Ginger



Star Anise



PRODUCTS - DRIED FRUIT LISTS



Dried Pineapple



Dried Jackfruit



Dried Mango



Dried Banana



Dried Coconut

