

Fried Cashew Nut Paste

Description:

Smooth Paste of Fried Cashew nut - quick and easy to use to make gravies and curries in no time.

Suggested Usage: ■ Use in gravies, curries, biryanis, sauces ■ Use in marinades

Product Characteristics:

1) Physical Parameter	
Color	Light Brown
Appearance	Granular & Shiny
Taste	Wholesome & Charestristic
Flavour	Typical Roasted Cashew Nut
Texture:	Granular
2) Chemical Parameter	
Mesh Size No	8
°Brix (%TSS)	74 - 78° Brix
pH	5.6 - 6.0
% Acidity (as Lactic Acid)	0.1 - 0.2%
% Salt (%NaCl)	0.5 - 1.2%
3) Microbiological Parameter	
Total plate count (cfu/gm)	Less than 10 ³
Yeast & mould (cfu/gm)	Less than 10 ¹
Coliform (cfu/gm)	Absent
Salmonella (cfu/25 gm)	Absent
S.aureus (cfu/gm)	Absent
E.coli (cfu/gm)	Absent
4) Net Wt	1 kg X 15 Pouches
5) Gross Wt	16 kg
6) Storage	Store at Ambient, clean condition
7) Shelf Life	Six Months (Sealed Pack)

Manufacturing Process:



Nutritional Facts (in gm. per 100 gm. of product):

1) Protein:	19.87	4) Crude Fibre:	1.21	7) Calcium (mg.):	46.87
2) Fat:	62.71	5) Carbohydrates:	20.9	8) Phosphorus (mg.):	421.87
3) Minerals:	2.25	6) Energy (K cal):	727.5	9) Iron (mg.):	5.44



Benefits for you:

- Time saving - fast and easy
- No wastage
- Consistent Quality
- Long Shelf Life
- Less Storage & handling
- Low manpower
- Value for money
- Ready to use