



COMPANY PROFILE





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ABOUT SVC

INFORMATION

- https://svc.vn/
- https://svc.vn/international-trade/
- https://www.instagram.com/svc.cashew.vietnam/
- https://www.facebook.com/svc.cashew
- https://linkedin.com/company/svccashew
- https://youtu.be/ca8BNIBqwx0

BUSINESS ACTIVITIES

- SVC Cashew Factory is a leading exporter of high-quality cashew products to over 46 worldwide markets
- SVC Trading: buy/sell through SVC Foods Pte. Ltd. Singapore
- **SVC Broker**: selling cashew for other factories

SVC's CULTURE

- Proper conduct will preserve the Core Values of SVC Group
- Efficiency Integrity Professionalism will be the guidelines for all activities, assisting us in sustainable development.





Scan Me!

ABOUT SVC







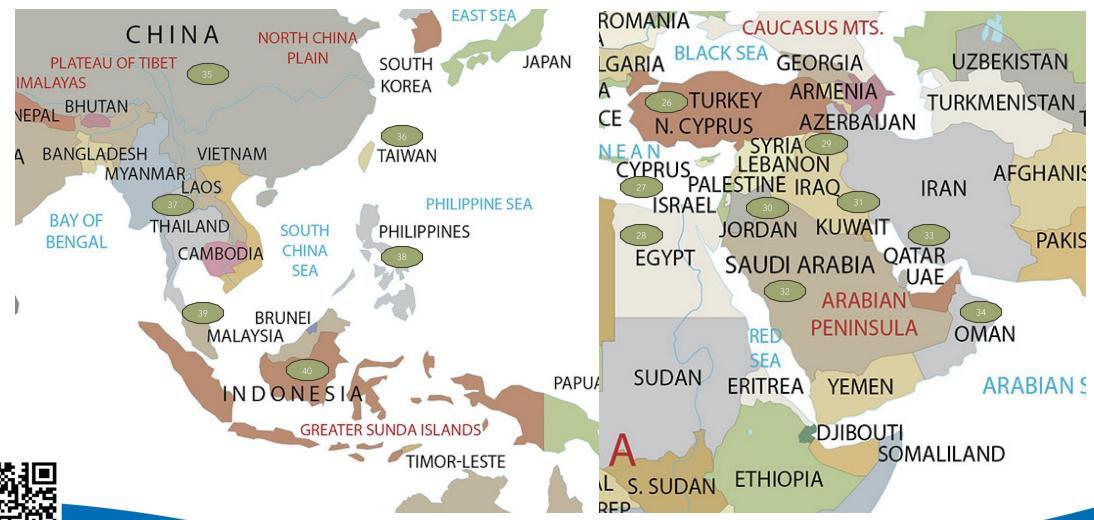








ABOUT SVC







Website

ABOUT SVC











QUALITY CONTROL AND ASSURANCE

- High-Quality Cashew Raw Kernel: SVC process Raw cashew nut (RCN) and select high quality Raw cashew kernel only.
- Rigorous Testing: Implement strict quality checks at grading, sorting, fumigation of the Tree nuts (cashew kernel), metal detecting, packing and storing.
- Certification and Standards: BRC, KOSHER, HALAL, FDA certificates and produce AFI, China-1, China-2 standard, etc.

BRANDING AND MARKETING

- **Brand Positioning and Sustainability:** SVC is an engagement brand identity that emphasizes good and stable quality, every LOT 100% same.
- Packaging Design: Functional packaging designs that convey luxury and quality.









GOOD CUSTOMER SERVICE

- **Personalized Services:** Offer customized packaging solutions to meet the specific needs of customers.
- **Customer Support:** Provide good customer service to build trust and loyalty.
- **Feedback Mechanisms:** Implement systems to gather and act on customer feedback to continuously improve offerings.

COMPLIANCE AND REGULATION

- Regulatory Adherence: Stay updated with and comply with all relevant regulations and industry standards.
- **Health and Safety:** Maintain high standards of hygiene and safety in packing facilities.







INNOVATION AND RESEARCH

- **Continuous Improvement:** Foster a culture of innovation to continuously enhance your packaging processes and materials.
- Market Research: Conduct regular market research to stay ahead of industry trends and consumer preferences.

TRAINING AND DEVELOPMENT

- Train staff to maintain high standards in quality control.
- Ensure they are skilled in management whole processing.



True quality isn't found at the end of the line—it's built into every step of the process.



























WHAT IS CASHEW GRADE?

WHITE WHOLES

WW: While Wholes

WS: Whole Slip

SW: Scorched Wholes

SCORCHED SMALL PIECES

SB: Scorched Butts

SS: Scorched Splits

SP: Scorched Pieces

SSP: Scorched Small Pieces

BROKEN WHITE PIECES

B: Butts / S: Splits

LWP: Large White Pieces

SWP: Small White Pieces

BB: Baby Bits

DESSERT SMALL PIECES

SPS: Scorched Pieces Seconds

DP: Dessert Pieces

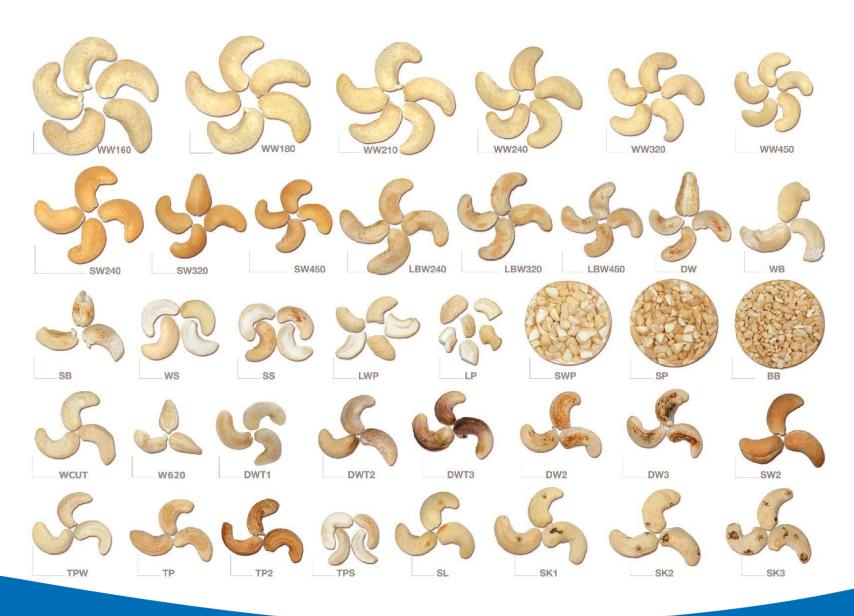
QUALITY	CLASSIFIED ACCORDING TO GRADES		
First quality	W180, W210, W240, W320, W450, WB, WS, LWP, SWP		
Second quality	LBW210, LBW240, LBW320, LBW, SW210, SW240, SW320, SW, SB, SS, LP, SP		
Third quality	DW320, DW320, DW		
Fourth quality	DW2, DW3		
Fifth quality	SW2, SSW2, SW3, DWT		
Sixth quality	CS, SK, SK2, TPN, TPN2, TPB, DW4CS, SL, SK2, TPN, TPN2, TPB, DW4		





WHAT IS CASHEW GRADE?

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WHAT IS CASHEW GRADE?











SIZE DESIGNATION	POUND	
180 (or SLW)	140 - 180	
210 (or LW)	180 - 210	
240	220 - 240	
320	300 - 320	
450	400 - 450	

CASHEW PIECES - SIEZE DESCRIPTIONS	
GradeNamePassing through Sieve Numer	Retained on Sieve Number
LWP, LPlarge piecesOpening > 8.00 mm	Opening = 4.75 mm
SWP, SPsmall piecesOpening = 4.75 mm	Opening = 2.80 mm
BBgrains, granules, Opening = 2.36 mm or baby bits	Opening = 1.70 mm





Breakage/Pieces	5% - 8%
Moisture	4.5% - 5% max
Appearance	Satisfactory
Total plate count:	CFU/g 2.2 x 10 ²
E-coli	< 10 CFU/g
Salmonella/25g	Not detected
Yeast & mold	1.0 x 10 ² CFU/g
Peroxide value	Not detected
Free fatty acid	0.5
Aflatoxin	Not detected
внс	Not detected
Dicholorophenol	Not detected

- Storage instruction: store in cool and dry conditions not exceeded 18°C
- Shelf life: may exceed 24 months from production if stored in cool and dry conditions
- Non GMO statement: NONE



NUTRITIONAL INFORMATION: Serving Size 100 grams

Amount Per Serving

Calories	553		
Calories from Fat	367		
% Daily Value*			
Total Fat 44g	67%		
Saturated Fat 8g	39%		
Trans Fat			
Cholesterol Omg	0%		
Sodium 12mg	1%		
Total Carbohydrate 33g	11%		
Dietary Fiber 3a	13%		
Sugars 6g			
Protein 18g			

Vitamin A: 0%
 Vitamin C: 1%
 Calcium: 4%
 Iron: 37%

*Percent Daily Values are based on a 2.000 calorie diet. Your daily values may be higher





MIXTURE	SPEC	REMARKS
1. Size (Number of kernels/lb)		
2. Broken (%) Max	10.0%	
3. Total defect (%) Max	8.0%	
. 2 nd Quality (%) Max	5.0%	
. 3 rd Quality (%) Max	1.5%	
. Lightly Blemished Pieces (%) Max	1.5%	
. Lightly Blemished Wholes (%) Max	1.5%	
. Blemished Wholes (%) Max	0.5%	
. Dessert (%) Max	0.5%	
. Adhering testa (%) Max	3.0%	
. Scrapes (%) Max	1.0%	
4. Total serious damage (%) Max	1.0%	
. Insect damage (%) Max	0.5%	
. Mold/ Rancid/ Decay (%) Max	0.5%	
. Foreign matter (%) Max	0.01%	
5. Free from insect	0.0%	
6. Moisture content (%) Max	5.0%	
7. Uniformity (%) Max (Next lower size grade)	10.0%	





CERTIFICATE OF QUALITY











CERTIFICATE OF QUALITY

AND member of International Nut & Dried Fruit Council









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PACKAGE TYPE





For vacuum 22.68kgs/carton: 350 x 240 x 430 cm
For tin 20kgs/carton: 485 x 255 x 330 cm



Vacuum : 22.68 kgs / 50 lbs Pack 1 vacuum per carton



Tin: 10 kgs or 11.34 kgs Pack 2 tins per carton



PACKAGE TYPE











LOADING TO CONTAINER















THANK YOU!!!

