



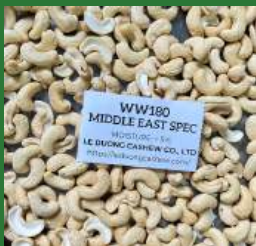
PRODUCTS

UNPEELED SALT- ROASTED CASHEWS



Salted roasted cashews are a delightful and nutritious snack. These cashews are meticulously roasted to perfection, enhancing their natural nutty flavor.

WHITE WHOLE CASHEW KERNELS



White cashew kernels are the raw, unsalted form of cashews, known for their creamy texture and rich, buttery flavor.

UNPEELED RAW CASHEW KERNELS



Unpeeled raw cashew kernels — ideal for roasting with salt or natural flavor; tax-favored (benefit with import duty) for processors.



ABOUT US

Le Duong Cashew is a leading producer and exporter of high-quality cashews in Vietnam.

We prioritize quality and sustainability, ensuring our products international standards.

Our dedicated team is committed to delivering excellent service satisfaction to our customers.

CONTACT US

+84886 10 66 77 (**WhatsApp**)

Business licence: 0318160855

info@leduongcashew.com

www.leduongcashew.com

Factory 1 & 2 – Unpeeled Raw Cashew Kernels (WA): **Village 7, Long Ha Commune, Dong Nai Province, Vietnam.**

Factory 3 – Unpeeled Salt-Roasted (A) & Whole White Cashew Kernels (WW): Tan Luc **Village, Phu Rieng Commune, Dong Nai Province, Vietnam.**



OUR VISION

To become the leading supplier of cashews on the international market, bringing high- quality products from Vietnam to the world.

CAPABILITY PROFILE

Certifications: We hold key certifications such as:   ensuring our production processes are safe and of the highest quality.

Production Capacity: With the ability to process over 60 tons of raw cashews per day we effectively meet market demands.

Modern Machinery: Our advanced machinery helps us maintain the highest standards of food safety and hygiene.

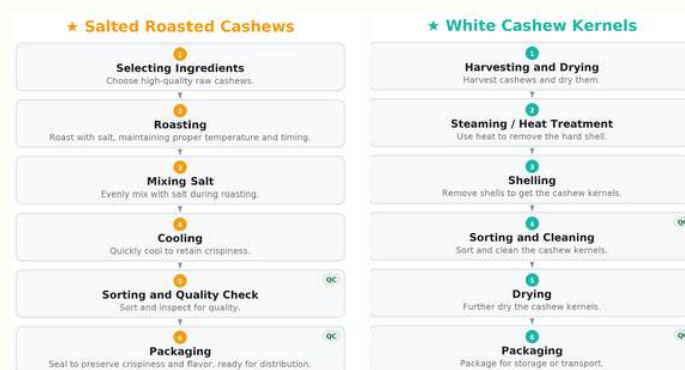


PRODUCTION PROCESS

★ Unpeeled Salt-roasted cashews

- 1. Selecting Ingredients:** Choose high-quality raw cashews.
- 2. Roasting:** Roast with salt, maintaining proper temperature and timing.
- 3. Mixing Salt:** Evenly mix with salt during roasting.
- 4. Cooling:** Quickly cool to retain crispiness.
- 5. Sorting and Quality Check:** Sort and inspect for quality.
- 6. Packaging:** Seal to preserve crispiness and flavor, ready for distribution.

Cashew Processing Flowcharts



★ White whole cashew kernels

- 1. Harvesting and Drying:** Harvest cashews and dry them.
- 2. Steaming/Heat Treatment:** Use heat to remove the hard shell.
- 3. Shelling:** Remove shells to get the cashew kernels.
- 4. Sorting and Cleaning:** Sort and clean the cashew kernels.
- 5. Drying:** Further dry the cashew kernels.
- 6. Packaging:** Package for storage or transport.



OUR FUTURE PLAN

Expanding International Markets: Increase exports and develop new markets, to elevate our global brand presence.

Enhancing Product Quality: Invest in advanced technology and modern production processes to ensure the highest standards of quality and food safety.

Le Duong Cashew is committed to continuous effort and innovation to become a reputable and pioneering brand in the cashew industry.

SCAN US

