



BUILT ON HEART, TRUSTED ALWAYS.

LE DUONG CASHEW COMPANY LIMITED

QUALITY ASSURANCE & QUALITY CONTROL MANUAL

BUILT ON HEART, TRUSTED ALWAYS.

REV06.2 · JULY 2026



LE DUONG CASHEW COMPANY LIMITED

Quality Assurance & Quality Control Manual

Document No.: LD-QAQC-

REV06.2.1

Issue date: July 2026

Status: Controlled Copy

1. Company Profile & Quality Commitment

Le Duong Cashew is a Vietnamese processor, packer and exporter of cashew kernels. Our quality system is designed to maintain product consistency, food safety, traceability and reliable shipment execution from incoming material through final container release.

2

Specialized production facilities in Dong Nai

100%

LOT-based batch identification

4

Main product families: WW, WA, A and Broken

3rd

Third-party testing available as agreed

Q Quality Policy

We commit to supplying cashew kernels that conform to agreed technical specifications, applicable food-safety requirements and customer-approved packaging standards.

T Traceability

Each production and packing batch is identified by a unique LOT number linked to material origin, processing records, inspection results and shipment documents.

C Customer Focus

Product requirements are reviewed before production. Deviations, claims and corrective actions are documented and communicated transparently.

I Continuous Improvement

Quality results, defects, customer feedback and process observations are reviewed to strengthen preventive controls and operating discipline.

Scope: This manual summarizes the company's quality-control framework. Shipment-specific specifications, test methods, sampling plans and acceptance criteria remain subject to the signed contract and approved product specification.



2. Quality Management System

End-to-end control

Every release decision is supported by recorded checks at defined process stages



Critical control focus

- ✓ Moisture control at relevant stages
- ✓ Prevention of mould, infestation and foreign matter
- ✓ Colour, size and defect conformity
- ✓ Packaging integrity and sealing performance
- ✓ Metal detection or equivalent control where applicable

Record control

- ✓ Incoming material inspection record
- ✓ In-process monitoring record
- ✓ Finished-product inspection report
- ✓ LOT coding and retain-sample register
- ✓ Container inspection and loading evidence



LE DUONG CASHEW

Incoming Raw Material Control

Inspection before acceptance

3. Incoming Raw Material Control

Identity & Source

Supplier, purchase lot, origin, arrival date and quantity are verified before unloading or processing.

Moisture

Representative samples are checked using calibrated or verified measuring equipment.

Visual Condition

Colour, mould, insect activity, scorching, oil staining and abnormal odour are assessed.

Size / Nut Count

Applicable size distribution or count is checked against the intended product grade.

Foreign Matter

Stones, shell fragments, metal, plastic and other extraneous matter are controlled.

Sampling

Samples are taken from multiple points to improve representativeness and reduce selection bias.

Material disposition

Result	Action	Required record
Accepted	LOT is identified and released to the approved production route.	Incoming inspection and warehouse receipt.
Conditional acceptance	Segregate and apply defined corrective processing or additional inspection.	Deviation approval and re-inspection result.
Rejected	Material is isolated and returned, replaced or otherwise handled under authorization.	Nonconformity report and disposition decision.

Aflatoxin risk management: Risk-based testing may be arranged through qualified third-party laboratories such as SGS, Eurofins, Vinacontrol or an equivalent laboratory, depending on market and contract requirements.



4. In-process Quality Control

Steaming / Conditioning

Time, pressure or process condition is controlled to support safe shelling and minimize kernel damage.

Shelling

Kernel breakage, shell residue and physical damage are monitored during mechanical or manual handling.

Drying

Drying conditions are controlled to reach the target moisture range without scorching or quality deterioration.

Peeling / Testa Control

For white kernels, testa removal and surface condition are inspected; for WA/A products, testa integrity is maintained as required.

Colour Sorting

Machine and manual sorting remove discoloured, defective or nonconforming kernels.

Grading

Size, whole/broken classification, lower-size content and product-specific defect criteria are verified.

Roasting & Salting

For A series products, roast condition, moisture, salt level and flavour are checked against the approved standard.

Line hygiene

Processing areas, utensils, contact surfaces and employee hygiene are managed through documented sanitation and GMP practices.

Cross-contamination prevention

Different grades, production lots and product families are identified and segregated during processing, holding and packing.



5. Product Specifications & Release Criteria

Product family	Key examples	Moisture guidance	Primary controls	Typical packaging
WW – White Whole	WW160, WW180, WW210, WW240, WW320, WW450	≤ 5%	Quality tier, size/count, broken, lower size and total defects	22.68 kg tin or vacuum PE/carton; customized packing by agreement
WA – Raw with testa	WA160, WA170, WA180, WA210, WA240, WA320	≤ 8.5%	Testa condition, colour, oil stain, broken and foreign matter	Vacuum PE / tin / carton configuration as agreed
A – Salt-roasted with testa	A160, A170, A180, A210, A240, A320, A450	≤ 3.0% after roasting	Roast colour, flavour, salt level, testa integrity and defects	Export PE/tin/carton or customized packing
Broken grades	WS, LP, SP, SK, DW	≤ 10.0%	Piece size, colour, foreign matter, oil-stained and burnt kernels	Vacuum PE bags with export carton

Approved Internal Quality Levels — White Whole Kernels

Quality Level	Moisture	Broken	Nut Count	Lower Size	Total Defects	Description
Orchid	≤ 5%	≤ 10%	≤ grade standard	≤ 10%	≤ 12%	Bright, uniform colour and size; 100% machine-processed; premium quality.
Lotus	≤ 5%	≤ 10%	Grade standard ± 20 kernels/lb	≤ 15%	≤ 15%	Uniform size and colour; around 35–50% of kernels may show small, faint knife marks; good quality.
Jasmine	≤ 5%	≤ 10%	Grade standard ± 20 kernels/lb	≤ 20%	≤ 20%	Uniform size and colour; 60–100% of kernels may show knife marks; affordable price.
Daisy	≤ 5%	≤ 10%	Grade standard ± 40 kernels/lb	≤ 20%	≤ 20%	Uniform size and colour; 60–100% of kernels may show knife marks; economy price.

Applicable White Whole Grades & Nut Count Reference

Product Grade	Standard Count (kernels/lb)	Nut Count Reference (nuts/kg)
WW160	160	350–355
WW180	180	395–405
WW210	210	460–470
WW240	240	520–530
WW320	320	705–710
WW450	450	990–1000

The approved WW specification covers WW160, WW180, WW210, WW240, WW320 and WW450. WA170 and A170 remain commercial skin-on grades at 370–378 nuts/kg and are not White Whole grades. All shipment-specific acceptance criteria are controlled by the signed product specification and contract.



6. Testing, Packaging & Food-safety Verification

In-house verification

- ✓ Moisture measurement
- ✓ Visual grading and defect classification
- ✓ Size/count or piece-size verification
- ✓ Odour and organoleptic checks where applicable
- ✓ Package seal and vacuum integrity
- ✓ Carton marking and LOT code review

Third-party testing, when required

- ✓ Aflatoxin
- ✓ Microbiological parameters
- ✓ Heavy metals
- ✓ Pesticide residues
- ✓ Water quality or other buyer-required tests
- ✓ Weight and quality inspection

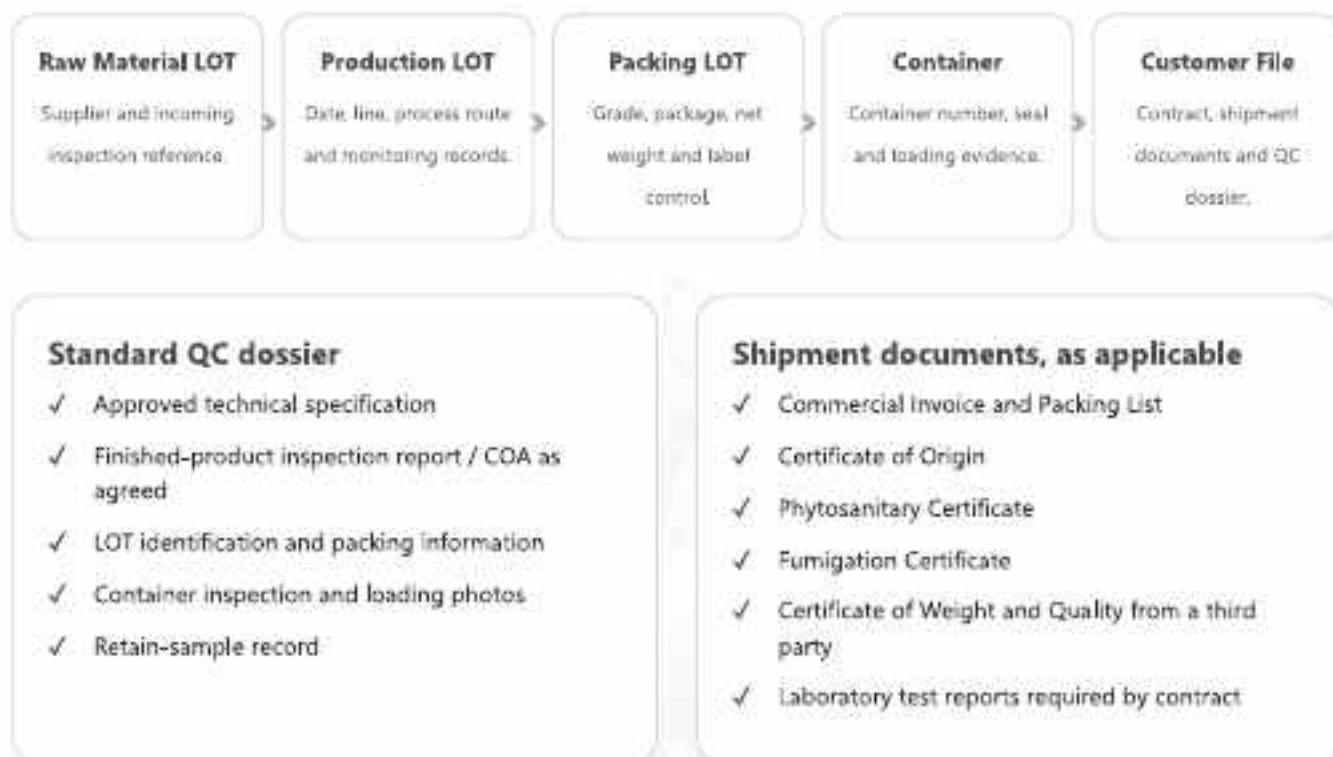
Packaging release checklist

Checkpoint	Acceptance focus
Primary packaging	Food-contact suitability, cleanliness, correct material and no visible damage.
Vacuum / seal	Seal continuity, vacuum retention and absence of trapped product in seal area.
Net weight	Weight verification according to approved packing configuration.
Outer carton / tin	Strength, cleanliness, closure, print quality and transport suitability.
Label / coding	Product, grade, LOT number, production date and required market information.
Foreign-body control	Metal detection or equivalent control record where installed and applicable.

Food-safety system: The previous QC profile identifies ISO 22000 and HACCP as the operating food-safety frameworks, with Halal documentation available upon request and subject to current validity and shipment scope.



7. Traceability & Shipment Documentation



Retain sample

Representative retain samples are identified and stored for post-shipment reference. The previous QC profile specifies a retention period of three months from dispatch; longer retention may be agreed for specific customers or markets.



8. Container Inspection & Shipment Release

Cleanliness

No visible dirt, residues, pests, standing water or contamination sources.

Dryness & Odour

Container is dry and free from abnormal, chemical, musty or incompatible odours.

Structural Condition

Floor, walls, roof, doors and seals are checked for damage and water-entry risk.

Loading Pattern

Cartons are arranged to minimize crushing, movement and handling damage.

Quantity Control

Carton count, pallet count where applicable and total net/gross weights are verified.

Evidence

Loading photos, container number and final seal number are recorded.

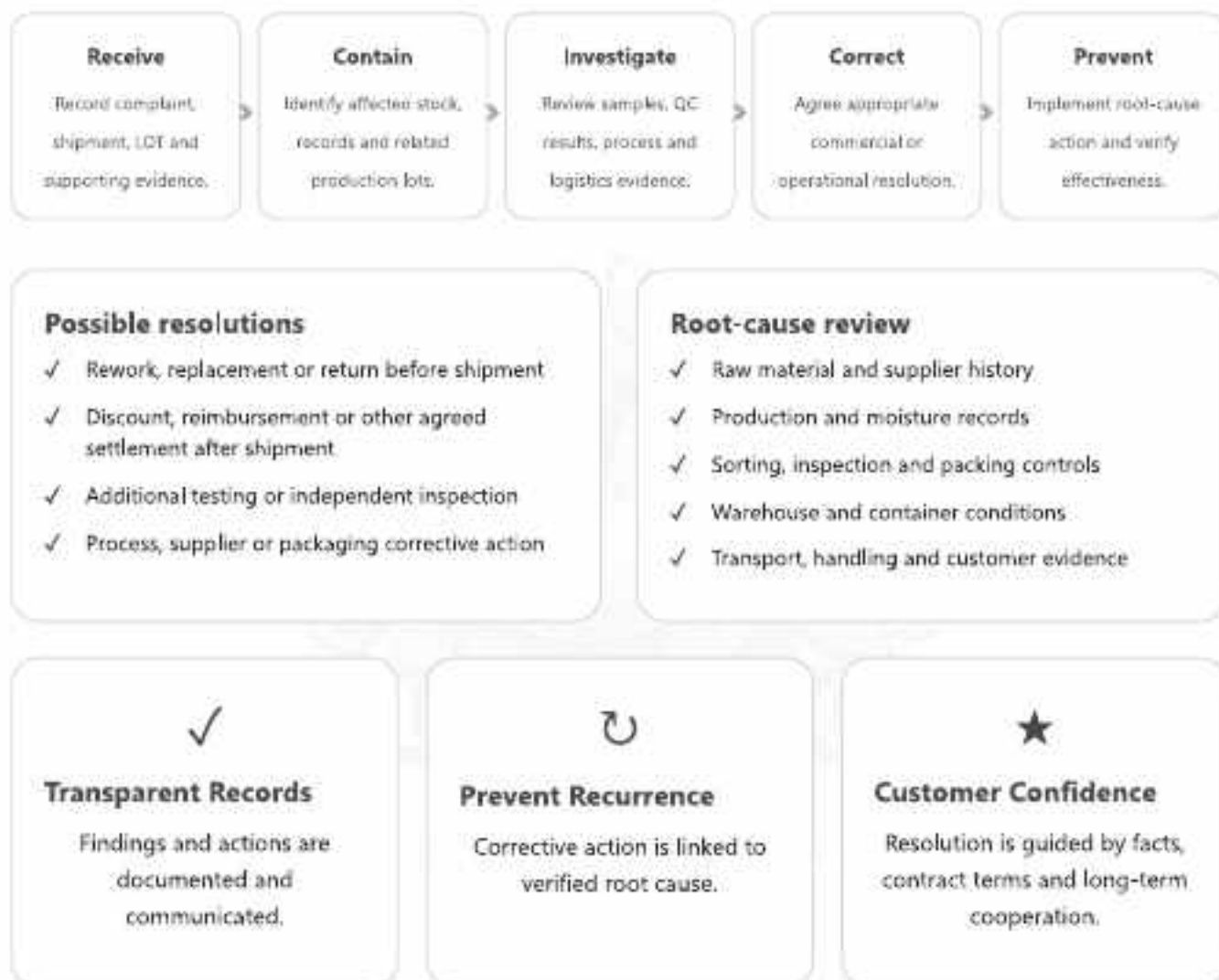
Shipment release decision

Release is authorized only after product, packaging, container and documentation checks are complete or approved under a documented deviation.

Release item	Responsible record
Product conforms to approved specification	Final inspection / COA / third-party certificate as agreed
Packaging and labels are correct	Packing inspection and LOT record
Container is suitable	Container inspection checklist
Quantity and seal are confirmed	Loading report and photographic evidence
Shipment dossier is complete	Document-control checklist



9. Complaint Handling & Continuous Improvement





10. Contact, Resources & Revision Control

WA Factory

Tan Long 2 Hamlet, Long Ha
Commune, Dong Nai City, Vietnam

A & WW Factory

DT741 Road, Phu Hiep Hamlet, Phu
Rieng Commune, Dong Nai City,
Vietnam

Branch & Office

Nha Tam Road, Long Phuoc Quarter,
Phuoc Binh Ward, Dong Nai City,
Vietnam

Business contact

Website: <https://leduongcashew.com/>

Certificates:

<https://leduongcashew.com/certificates/>

Email: sales@leduongcashew.com

WhatsApp / Phone: +84 886 10 66 77

Business License No.: 0318160855

Quality Promise

- ✓ 100% LOT traceability
- ✓ Consistent export quality
- ✓ Customer-focused quality assurance
- ✓ Continuous improvement



Website



Certificates



WhatsApp

Document-control statement: Printed or downloaded copies are uncontrolled unless verified against the current approved version. Contractual product specifications and shipment documents take precedence over this general manual.