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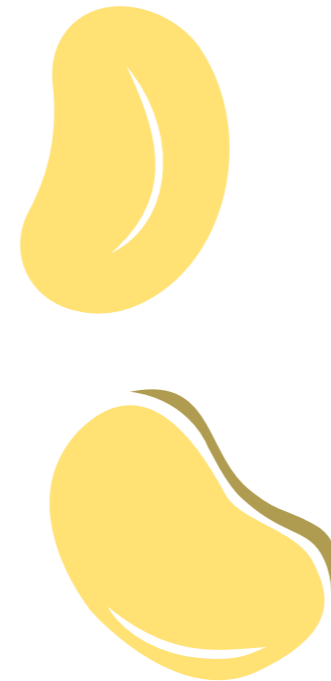
CTC internimex JSC

CASHEW

Vietnam export

QUANTITY ON REQUEST

- CUSTOMIZED
- OEM
- PREMIUM



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Our main markets:



United States

 Vietnam

China

 Our main markets

Europe

Janpan

Korean



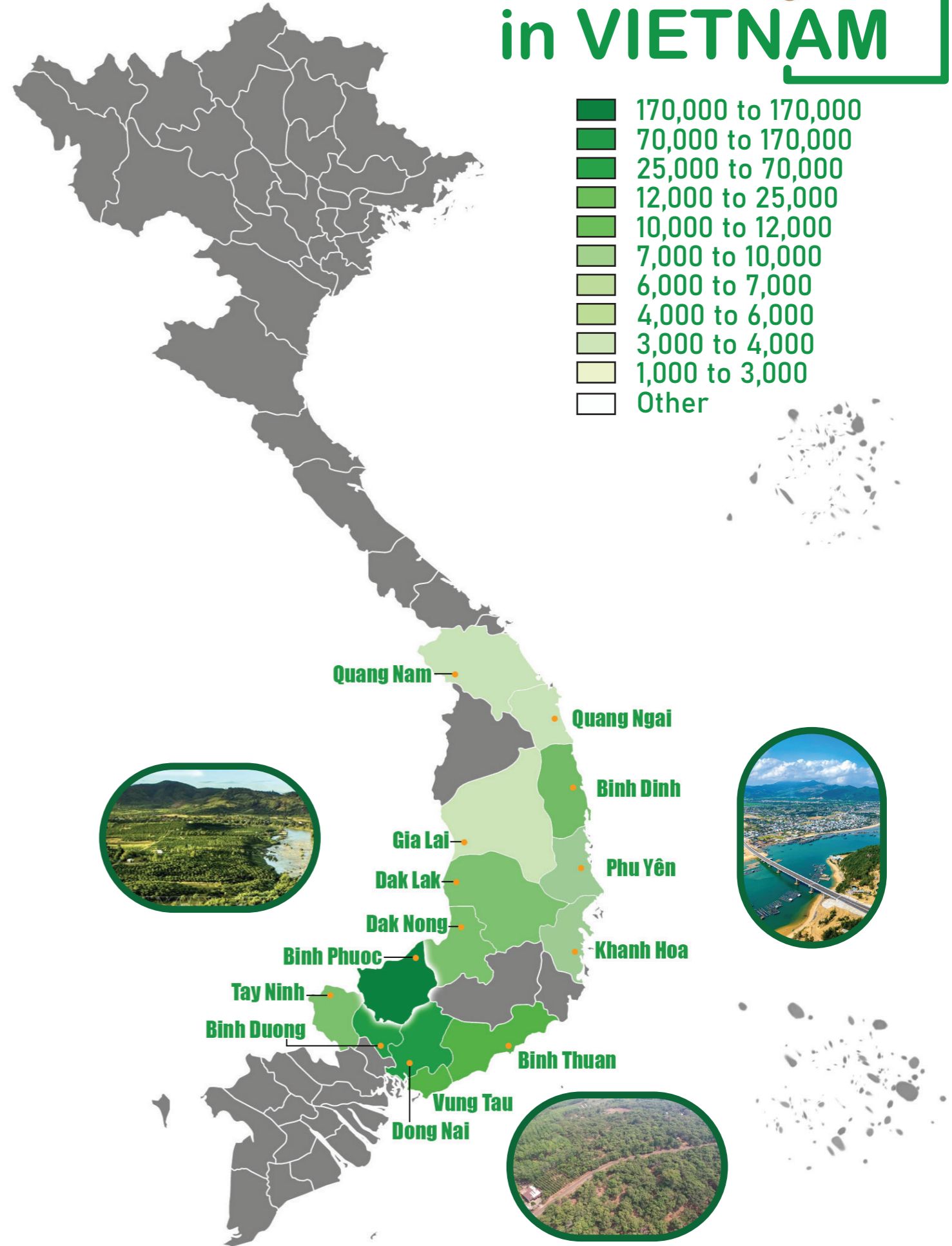
Inspection & Certificate



Phytoprotection Certificate



Cashew Growing Regions in VIETNAM



The Impressive Nutritional Value of Vietnamese Cashew

Vietnamese cashew nuts are globally renowned not only for their rich, buttery flavor but also for their exceptional nutritional profile. Here's what makes them a powerhouse of health benefits:

1. Heart-Healthy Fats

Cashew nuts contain up to 47% fat, mostly in the form of monounsaturated fatty acids – the “good fats” that help lower bad cholesterol (LDL) and boost good cholesterol (HDL), promoting better cardiovascular health.

2. High-Quality Plant Protein

With around 18g of protein per 100g, cashews provide a great source of energy, support muscle repair, and are ideal for vegetarians and active individuals.

3. Rich in Essential Minerals

Vietnamese cashews are packed with vital minerals such as:

Magnesium – supports nerve and muscle function

Iron – essential for red blood cell production

Zinc – strengthens the immune system

Phosphorus & Copper – promote bone health and efficient metabolism

4. B-Complex and Vitamin E

Cashews are a good source of B vitamins including B1, B6, and folate (B9), which aid brain function and energy metabolism. They also contain vitamin E, a powerful antioxidant that helps protect cells from damage and supports skin health.

5. Natural Antioxidants and Phytochemicals

Loaded with polyphenols and carotenoids, cashew nuts offer anti-inflammatory and anti-cancer properties, helping to enhance overall well-being.



Products AFI/ CTC Detail:



AFI: WW320/ CTC: NW320

White whole cashew W320:
Grande/size: 300-320



AFI: WW240/ CTC: NW240

White whole cashew W240:
Grande/size: 220-240



AFI: WW450/ CTC: NW450

White whole cashew W450:
Grande/size: 380-450



AFI: WS / CTC: NWS

Broken cashew kernels WS:
Grande/size: Splits



AFI: WW210/ CTC: NW210

White whole cashew W210:
Grande/size: 190-210



AFI: WW180/ CTC: NW180

White whole cashew W180:
Grande/size: 160-180



AFI: LWP / CTC: NLWP

Large White Pieces (LWP):
Grande/size: Pieces



AFI: SW / CTC: NSW

Small White Pieces (SWP):
Grande/size: Pieces

General information:

Product Features	Type 1	Type 2	Type 3
Broken (%):		AFI: max 10 / Customized: 3 - 10	
Defects/ Rawkernel (%):	AFI: max 8/ Customized: 6 - 15	AFI: max 11/ Customized: 6 - 15	AFI: max 14/ Customized: 6 - 15
Moisture (%):		AFI: max 5/ Customized: 3 - 5	
Below standard size for kernels (%):		AFI: max 10/ Customized: 5 - 10	

Production Process



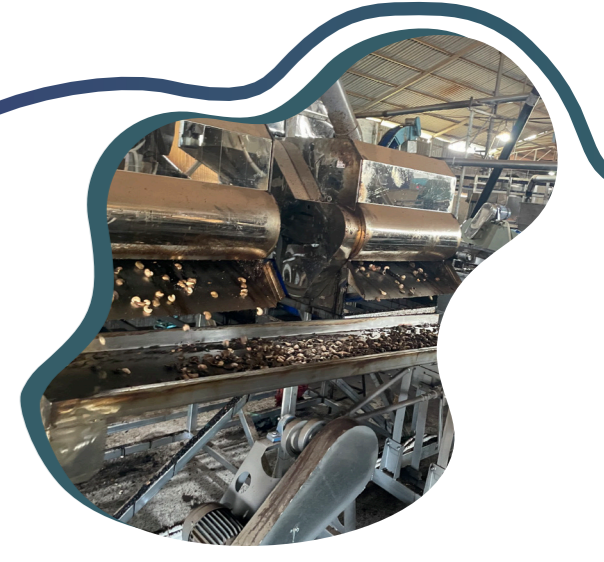
Harvest
When cashew trees reach peak maturity, the harvesting process commences. It's typically done by hand to ensure that the cashew nuts remain undamaged



Raw Material Receiving
Cashew nuts are directly sourced from high-quality raw material areas and delivered to the factory, where they undergo initial quality screening.



Steaming
The raw cashews are steamed to soften the shells and eliminate bacteria



Shelling
The outer hard shells are carefully removed using mechanical or semi-automatic methods to preserve the integrity of the cashew kernels.



Kernels Drying
Temperature: 50–60°C for 6–8 hours. Final moisture: ~5% for shelf stability. Tech Options: Hot-air circulation or freeze-drying (premium products).



Peeling & Grading
The inner skins are removed through heat or air friction. Kernels are then sorted by size, color, and shape (e.g., W180, W320, Split, Broken...).



Quality Control
Each batch is inspected under strict food safety standards including color, moisture, texture, and hygiene. Certified under HACCP, ISO, BRC, and more.



Packing
Cashews are vacuum-sealed in PE bags or packed into 10kg/22.68kg cartons, customized to client requirements.

Packaging Methods For Export-Standard

1. Vacuum-Sealed PE Bags (Inner Packaging)

Weight options: 10kg / 11.34kg / 22.68kg
 Material: Food-grade polyethylene (PE)
 Purpose: Removes oxygen and moisture to preserve kernel freshness and prevent oxidation
 Common for: High-grade cashew kernels (W180, W240, W320)



2. Tin Cans (Metal Containers)

Weight: 10kg net
 Material: Tin-plated steel with vacuum sealing
 Benefits: High durability, ideal for long-distance shipping and storage
 Preferred markets: Europe, USA, Japan



3. Flexi Vacuum Bags in Cartons

Packing style: 2 vacuum-sealed PE bags x 11.34kg (total 22.68kg)
 Outer box: 5-ply corrugated export-grade carton
 Marking: Custom printed with buyer's information, lot number, origin, etc.
 Common for: Wholesale buyers, B2B orders



4. Retail Packaging (OEM/Private Label)

Formats: Zipper pouches, stand-up bags, plastic jars, paper boxes
 Sizes: 100g, 250g, 500g, 1kg, or customized
 Features: Vacuum, nitrogen flushing, zip lock, resealable
 Design: Custom branding for supermarkets, e-commerce, gift markets



Transportation Methods

We provide flexible shipping options to ensure timely and safe delivery to global clients, based on Incoterms and buyer preferences.



Sea Freight

Most common method for large-volume exports. 20ft (≈13 tons), 40ft (≈26–28 tons). FOB, CIF, CFR, DDP terms.

Multimodal Transport

Combines truck, seaport, and ocean freight. Optimizes cost and timing.

Air Freight

Fast delivery (3–7 days globally). Ideal for samples, urgent or high-value shipments.

Shipping Documents Provided

Document (EN), Commercial Invoice, Packing List, Bill of Lading / Air Waybill, Phytosanitary Certificate, Certificate of Origin (C/O), Insurance (upon request)

