

FAQs ĐẠT FOODS

A. GENERAL INFORMATION

ĐẠT FOODS is a social enterprise in Vietnam aiming to cooperate with farmers to improve their income by educating them to grow and produce natural nut products. By choosing us, you're not only savoring high-quality treats but also supporting sustainable farming practices that nurture the environment and empower local Vietnamese farmers.

ĐẠT FOODS when pronouncing by English, it's like "THAT'S FOODS", so it is like the truly foods.

1. What have you done for farmers?

Cooperate with 91 farming households, of which 76% are ethnic minorities and 56% are women.

Participate in the process of increasing productivity to optimize costs for farmer groups by testing new varieties with better yields (Hoa Binh, Tra Vinh), suitable to market tastes and training and sharing tools and machinery to optimize labor costs (Tra Vinh).

B. NUT BUTTER

1. What are the differences of Dat Foods' Peanut Butter?

No hydrogenated cooking oil.

No chemicals, pesticides, or preservatives.

Peanut butter processing does not reduce the natural nutrients in peanuts, typically monounsaturated fats quotient reducing cholesterol in the blood

2. Where is the peanut butter produced?

Raw materials are grown in many regions of Vietnam: To spread the spirit of "Natural" in the agricultural products in all parts of the country, ĐẠT FOODS have already transferred its planting process into Hòa Bình (29 households), Trà Vinh (40 households), HCM (22 household).

ĐẠT FOODS factory is now located Hoa Phu Commune, Cu Chi District, Ho Chi Minh City.

3. How do you ensure high-quality raw ingredients?

To strictly control product quality after receiving raw materials, Dat Foods conducts screening (screening machine) and color blasting (color blasting machine) to remove poor quality seeds that do not meet base standards. Refer to base standards:

https://docs.google.com/document/d/1CgmTJEYSHTYUJt_utF5gPZ14GyBYK1hE/edit?usp=sharing&oid=108148226149144859372&rtpof=true&sd=true

4. Can you confirm if the peanut butter is free from pesticides and chemicals, and do you perform any residue testing on your products?

We ensure that the raw materials used for our peanut butter are of the highest quality. To meet your specific requirements, we can perform residue testing on the raw materials to confirm they are free from pesticides and chemicals. The testing will be carried out on each farm from which we source the peanuts. If our raw materials are sourced from multiple farms, we will provide residue tests for each farm involved. The cost of residue testing typically ranges between \$100 to \$150 per test.

This ensures transparency in our production process and provides the assurance you need regarding the safety and purity of our products.

5. What is your current production capacity? Can you provide details on your monthly and annual production volumes?

1. **Peanut Butter:** 20 tons per month
2. **Cashew Butter:** 5 tons per month
3. **Macadamia Butter:** 20 tons per month
4. **Pistachio butter:** 5 tons per month
5. **Almond Butter:** 10 tons per month
6. **Hazelnut Butter:** 5 tons per month
7. **Sesame Butter (Tahini):** 5 tons per month

We can efficiently scale to match your needs—whether doubling or tripling production—while ensuring consistent quality and timely delivery for all our nut butter products.

6. What is the lead time from order confirmation to delivery? For example, how long does it take to deliver one pallet or a 20ft container?

For one pallet (approximately 0.5-1 ton of nut butter), we usually require **7-10 days** from order confirmation to shipping.

For a 20ft container (which holds approximately 12-13 tons of nut butter), the lead time is generally **15-20 days**, depending on the specific product and destination.

In all cases, we work to optimize logistics and production scheduling to ensure timely deliveries. We also offer expedited options depending on urgency and product availability.

7. What certifications does your factory currently hold? I noticed that some certifications like HACCP or Organic have expired. Why haven't these been renewed?

We have previously obtained certifications such as HACCP and Organic, however, we did not renew them. The reason for this decision is based on the practical challenges and costs involved. Certifications like USDA Organic and EU Organic can be costly, ranging from \$1,500 to \$8,000, and the process takes 2-3 months. In cases where there are significant upfront orders, such as a container-sized MOQ (Minimum Order Quantity) of 20 feet, we are open to considering certification renewal if there's a stable output. For smaller orders, like 1 pallet or less, we usually refrain from applying for additional certifications unless the volume justifies the investment. However, we are committed to ensuring that our products meet high standards and are open to discussing any certification requirements for larger or ongoing orders.

8. What packaging technologies do you use? Do you have vacuum-sealing equipment for jars or tubs?

While we currently do not have vacuum capping equipment, we do offer standard capping for our products. If vacuum capping is preferred for better preservation, we can arrange it with a minimum order quantity (MOQ) of 1 container. Alternatively, we recommend using a seal option to maintain freshness and protect the product during transport or handling.

9. How about adding a foil seal to a glass jar?

Adding a foil seal to a glass jar requires extra time and specific equipment. We would need a **fitting plastic lid** for the glass jar to ensure the foil seal is applied correctly. Alternatively, if you provide us with the exact blueprint of the lid, we can use **3D printing** here to create a perfectly fitting plastic lid and apply the foil seal.

10. Can the product date be printed directly on the bottle?

Currently, it is not printed on the bottle directly, only printed on the label and then pasted on the bottle. However, depending on the level of investment and seriousness of the customer, the full container will be considered to print directly on the bottle.

11. Does Đạt Foods offer OEM (private labeling)? If we provide a formula, how long does it take for your R&D team to finalize a product?

Đạt Foods does offer OEM (private labeling) services. If a partner provides a formula, the timeline for our R&D team to finalize the product typically ranges from 2 to 4 weeks. However, depending on the urgency and potential of the partnership, we can reduce the turnaround time and provide additional support for the R&D fees if necessary.

12. Do you have a standard allergen advisory for packaging? For example, "Made in a facility that handles nuts, eggs, and sesame".

Yes, we do have a standard allergen advisory for packaging. Our typical label includes a warning such as: **"Do not consume if you are allergic to the product's ingredients. May contain traces of peanuts and other nuts."** We can also customize this to meet specific requirements, such as: **"Made in a facility that handles nuts, eggs, and sesame,"** or adapt it further based on the regulations and preferences of your market.

13. Can the product absorb smells from plastic tubs? How do you ensure the tubs are clean and free from contamination before filling?

Our tubs are properly washed twice and then cleaned with 70% alcohol to ensure hygiene and safety. We also conducted a Swap test to verify cleanliness, and the results came back all good. This process ensures that the tubs are free from contamination before filling. Additionally, we take precautions to prevent the

absorption of any unwanted smells from the plastic tubs to maintain the quality and integrity of the product.

14. Does the product come into direct contact with the tub? How do you ensure no contamination from dirt, dust, or water?

Yes, the product comes **directly from the grinding machine into the bucket**, ensuring minimal handling. To avoid contamination from dirt, dust, or water, we take several precautions. First, the filling process is conducted in a controlled environment to maintain cleanliness. Additionally, we ensure that all equipment and containers are properly sanitized before use. The buckets are thoroughly cleaned, dried, and sealed right after filling to prevent any external contaminants from affecting the product quality.

15. Are your nut butters made from roasted or baked nuts?

Our nut butters are made from nuts that are carefully **dried and very lightly roasted**. This gentle roasting process enhances the natural flavor and aroma of the nuts without overprocessing them. By lightly roasting the nuts, we preserve their nutritional value while achieving the desired taste and texture for our nut butters. This method ensures that you receive a high-quality product that retains the essential nutrients and natural goodness of the nuts.

16. Is there a stable supply of nuts for all types of nut butters? How do you ensure price stability, especially with fluctuating market conditions?

We can ensure stable pricing for **peanut butter** due to our strong relationship with local Vietnamese farmers and year-round peanut reserves. However, for **cashews** and **black sesame**, we're working towards more stable supplies. Nuts like **almonds**, **pistachios**, and **macadamia** are sourced internationally, and production is based on market demand, making price stability more challenging for these varieties.

17. How many types of peanut butter and cashew butter are there, in DAT FOODS?

Peanut Butter	Cashew Butter
There are 3 main packing types: 30g, 210g, 570g.	There are 3 main packing types: 30g, 210g, 570g.

In addition, Đạt Foods can pack different quality packages on request.	In addition, Đạt Foods can pack different quality packages on request.
100% Peanut Butter Pure Smooth/Crunchy: Peanut (100%).	Cashew Butter Smooth/Crunchy: Cashew (99%), salt.
Peanut Butter with Honey Smooth/Crunchy: Peanut (96%), honey (3%), salt.	Cashew Butter with Cacao: Cashew (90%), cacao (6%), honey, salt.

18. Benefit of Nut Butter for my health?

Source of Energy: Peanut butter contains carbs, protein, and fat – all in good balance. This makes a great way to boost your energy.

Vitamins and Minerals: Another reason why peanut butter is a favorite is because it contains lots of vitamins and minerals, including vitamin E, B3, and B6. It also has folate, copper, manganese, magnesium, and iron.

Antioxidants: Because peanut butter comes from peanuts that have high amounts of antioxidants, peanut butter also has them, including p-coumaric acid. This antioxidant can decrease the risk of developing stomach cancer.

Resveratrol: Also found in red wine, peanut butter has resveratrol, which can help lower cardiovascular disease risk.

A Good Source of Magnesium: Cashew butter is a good source of magnesium, an essential mineral that plays a pivotal role in keeping the body fit and healthy. Consumption of magnesium is important for keeping muscles in shape, and ensuring the metabolic 10 functions and the immune system are optimal. It also regulates blood pressure levels and aids the absorption of calcium, another important mineral.

Less Fat Laden Than Other Butter Types: Like most of you already know, no nut butter is devoid of fat. The same is true for cashew butter. However, your intake far less amount of fat by eating cashew butter compared to peanut butter, and other types of nut derived butter. In a tablespoon of cashew butter, you get 94 calories, which is less than other variants. Cashew butter also contains less sugar than peanut butter.

Source Of Protein: The protein quotient in cashew butter is lower than that of peanut butter. However, it can still serve as a good vegetable source of protein. If you eat less amount of animal meat (known to be a good protein source), make it up by taking cashew butter with the meals.

Source Of Iron and Selenium: Cashew butter contains a fair amount of iron. Without iron, you may be subjected to anaemia and fatigue. Raw cashew butter should be eaten for optimum iron consumption. This butter also contains Selenium. This is vital for health as it fights free radicals and stops them from damaging the DNA membrane and cells.

Important For Cardiac Health: Everyone wants to keep their heart healthy and properly functioning. For strong cardiac health, it is advisable that you include cashew butter in your diet. Its monounsaturated and polyunsaturated fats help fight the development of harmful cholesterol levels in the body. This in turn reduces the risk of various heart ailments.

Helps Thwart Diabetes: There is no denying the epidemic nature of diabetes has assumed all over the world. Diabetics are forced to live life with several restrictions, and it is better to prevent the disease from happening rather than fighting it after discovering it! To keep diabetes at bay, you should include cashew butter in your meals. It helps regulate blood sugar levels, and thus thwart diabetes.

Diminish risk Of Gallbladder Stones: Gallbladder stones can be quite painful and annoying. Studies have shown women can bring down the risk of developing gallbladder stones by eating cashew butter.

19. What are the dishes made from peanut butter?

Peanut butter can be eaten immediately after opening the lid, spread on bread, served with pear or apple.

Processing smoothies: peanut milk; banana, apples smoothies, ...

Making cake, pizza, sauce, making peanut chocolate candy ...

Spice up the sauce, the salad ...

For further information <https://datfoods.vn/recipes/>

20. Why do nut butter products have oil splitting?

The phenomenon of nut oil floating on the top of nut butter jar is completely natural. Due to not using additives, emulsifiers (bonds between oil, water and other substances), nut oil can be separated with the creamy part after opening

21. How long does the expiry date of butter products last?

Unopened cashew butter has a shelf life of 12 months. Unopened peanut butter has a shelf life of 7 months. Once opened, use within 3 months. Butter can expire before the time stated on the package when the butter is "contaminated", contaminated with bacteria from the external environment, or improperly stored. After a period of use, the butter has the phenomenon of separating oil, a layer of oil will float to the surface of the butter jar. This is normal, not a sign of spoiled butter. To continue using the butter, simply mix it with a clean spoon.

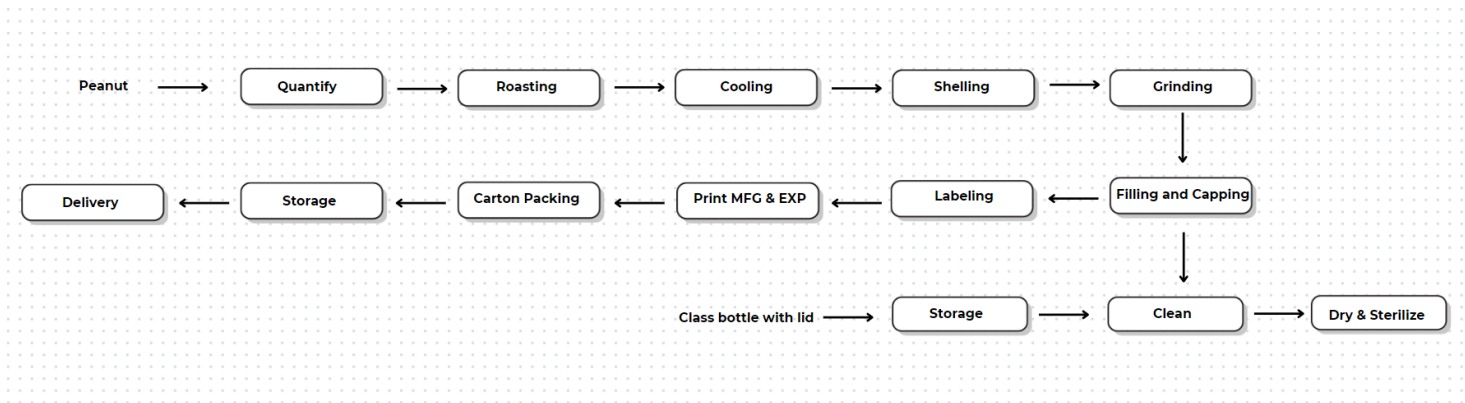
22. How long does the butter last after opening without using refrigerators?

What difference is it if butter jars are preserved in refrigerators?

After opening the lid of the product, shelf life is 3 months from the date of manufacture, if:

- Ensure peanuts are scooped, stirred with clean tools
- After using, customers should close the lid tightly and store the product in a dry, cool place, to avoid the sun. (Without refrigerator)
- The quality of peanut butter preserved in the refrigerator and the room temperature (28°C) is usually the same.
- If you keep it in the refrigerator, after taking it out to easily scoop out the butter, you can leave it out at room temperature for 5-10 minutes, the butter will be soft and very easy to use. The butter in the refrigerator just taken out is still good to use, but it will be a little tough.

23. What is the process ĐẠT FOODS use to produce nut butter?



C. NUT MILK

1. Đạt Nut Milk provides two types of nut milk:

- SUGAR-FREE MILK: Nut milk consists only of pure nut butter and water; some varieties may contain salt to enhance the milk's flavor.
- LOW-SUGAR MILK: Nut milk offers the natural sweetness of molasses, not refined sugar (white or brown sugar). Due to its artisanal refinement process, Molasses has a lower sucrose content. Therefore, using molasses is better as it contains more vitamins and minerals.

2. Does nut milk contain cow's milk?

All Đạt Nut Milk products are free from added cow's milk. They are made from pure nut butter (100% finely ground nuts), vegetable powder (combined with flavors like beetroot, kale, cocoa, etc.), molasses, water, and salt-appropriate proportions.

3. Can I request adjustments to the sweetness of the milk?

Currently, Đạt Nut Milk offers two levels of sweetness: sugar-free and low-sugar.

4. What types of nut milk and ready2blend nut milk does Dat Nut Milk offers?

Currently, Dat Nut Milk provides the following types of milk:

LOW-SUGAR MILK

- Cashew milk, beetroot cashew milk, cocoa cashew milk;
- Peanut milk, kale peanut milk, cocoa peanut milk;
- Macadamia, cashew, peanut, black sesame milk.

SUGAR-FREE MILK

- Sugar-free cashew milk;
- Sugar-free macadamia milk;
- Sugar-free macadamia, cashew, peanut, black sesame milk.

Dat Nut milk is packaged in 200ml glass or plastic bottles.

In addition, Dat Nut Milk also provides corresponding types of butter so customers can make milk by themselves at home.

Refer to Dat Nut Milk menu [here](#).

5. What are the ingredients in milk?

Dat Nut Milk is made from peanut butter or cashew butter, vegetable powder (combination of flavors: beets, kale, cocoa,...), molasses, water, and salt in appropriate proportions. Details:

Nut milk	Cashew milk	Beetroot cashew milk	Chocolat cashew milk	Peanut milk	Kale peanut milk	Chocolat peanut milk	Sugar-Free Cashew Milk	Sugar-free macadamia milk	Macadamia, cashew, peanut, black sesame milk	Sugar-free macadamia, cashew, peanut, black sesame milk
Macadamia butter								14%	3%	3,53%
Black Sesame butter									3,5%	4,12%
Peanut butter				14,2%	13,8%	13,3%			2,5%	2,94%
Cashew butter	12,5%	9,2%	11,7%				14%		2,5%	2,94%
Cocoa powder			1,1%			1,3%				
Kale powder					0,7%					
Beetroot powder		0,8%								
Molasses	5,0%	5,0%	6,1%	5,1%	4,4%	7,2%			4,92%	
Salt				0,2%	0,1%	0,2%			0,04%	0,08%

Nut milk	Cashew milk	Beetroot cashew milk	Chococashew milk	Peanut milk	Kale peanut milk	Chocopeanut milk	Sugar-Free Cashew Milk	Sugar-free macadamia milk	Macadamia, cashew, peanut, black sesame milk	Sugar-free macadamia, cashew, peanut, black sesame milk
Macadamia butter								14%	3%	3,53%
Black Sesame butter									3,5%	4,12%
Water	82,5%	85,0%	81,0%	80,5%	81,0%	78,0%	86%	86%	83,54%	86,41%

6. Do blue, pink and brown milk products contain color additives?

No. Those are the colors of vegetable powder: Pink red of beetroot, green of kale, brown of cocoa.

7. How should Ready2Blend nut milk be stored? What are the signs of spoiling Ready2Blend nut milk?

The most optimal storage conditions are refrigerator storage. If Ready2Blend nut milk is damaged, it will have a strange, sour taste. When Ready2Blend nut milk has no strange taste, it can be used.

8. How many calories are in nut milk?

Each type of milk will have different nutritional indicators. The nutritional value per 100g of nut milk is as follows:

	Energ y	Protein	Starch	Fat	Carb	Sodium	Fiber
Sugar-free macadamia milk	104,2	1,1	2,0	10,7	0,0	0,0	0,0
Sugar-Free Cashew Milk							
Beetroot cashew milk	79,0	3,0	4,3	6,7	0,8	0,0	0,5
Sugar-free macadamia, cashew, peanut, black sesame milk	82,2	2,2	2,3	7,5	0,4	0,0	0,8
Macadamia, cashew, peanut, black sesame milk	66,7	1,8	1,9	6,1	0,4	0,0	0,7
Peanut milk	92,6	2,5	6,0	6,8	4,5	0,1	0,8
Kale peanut milk	92,6	2,7	5,8	6,8	3,9	0,1	1,0
Choco peanut milk	96,1	2,6	7,2	6,6	5,4	0,1	0,8
Cashew Milk	84,9	2,5	6,6	5,5	4,2	0,0	0,7
Beetroot cashew milk	67,9	1,9	5,7	4,2	3,9	0,0	0,6
Choco cashew milk	86,9	2,6	7,3	5,4	4,8	0,0	0,7

9. Can the elderly, children and pregnant women consume nut milk?

Milk is suitable for children from 3 years old. Adults can use the product if they are not allergic to any ingredient of the product. Pregnant women should consult a doctor before use.

10. How to use Ready2Blend nut milk?

Dat Nut Milk suggests a milk mixing ratio as below. First, you blend ***Ready2Blend nut milk*** with water. Depending on each person's taste, you can increase or decrease the suggested amount.

The average time for blending is no more than 2 minutes. However, depending on the device, blend until you have a smooth milk mixture. After blending, you can chill it or shake it with ice and enjoy.

If you want to use hot milk, blend ***Ready2Blend nut milk*** with hot water.

NOTE: If you blend with cold water and heat the cold milk mixture on the stove or microwave, the milk will change its structure (become lumpy like a buffalo brain), unable to return to its original smooth state.

STT	Product	Ready2Blend nut milk (g)	Water (g)	Ice (g)
1	Cashew milk	28	125	100
2	Beet cashew milk	28	125	100
3	Cocoa cashew milk	32	125	100
4	Original peanut milk	33	125	100
5	Kale peanut milk	32	125	100
6	Cocoa peanut milk	38	125	100
7	Sugar-free macadamia milk	25	125	100
8	Sugar-free cashew milk	25	125	100
9	Sugar-free macadamia, cashew, peanut, black sesame milk	24	125	100
10	Macadamia, cashew, peanut, black sesame milk	30	125	100

11. How to store Ready2Blend nut milk?

You can store Ready2Blend nut milk in the refrigerator at a temperature of 4 - 10 degrees Celsius for 6 months.

12. The nutritional content in Ready2Blend nut milk?

100g of Ready2Blend nut milk contains the following nutrient ratios:

Nutritional content in 100g of Ready2Blend nut milk	Energy	Protein	Starch	Fat	Carb	Sodium	Fiber
Cashew milk	95,4	2,8	7,3	6,2	4,7	0,0	0,8
Beet cashew milk	80,4	2,3	7,3	4,8	4,8	0,0	0,6
Cocoa cashew milk	100,6	3,0	8,6	6,2	5,9	0,0	0,8
Peanut milk	105,5	4,0	7,2	7,6	5,5	0,0	0,9
Kale peanut milk	105,1	4,2	6,8	7,7	4,7	0,0	1,2
Cocoa peanut milk	112,8	4,3	8,9	7,6	6,8	0,0	0,9
Sugar-free macadamia milk	730	7,8	14	75	0,0	0,0	0,0
Sugar-free cashew milk	554	21	30,2	47	5,9	0,0	3,2
Sugar-free macadamia, cashew, peanut, black sesame milk	605,4	16,4	17,2	55,5	3,3	0,2	6,2
Macadamia, cashew, peanut, black sesame milk	509,5	14	368,3	275,2	411	0,0	33,6