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Revised draft Standard for Cashew Kernels

CASHEW KERNELS

I. DEFINITION OF PRODUCE

This standard applies to cashew kernels obtained by heating, shelling and peeling the true fruits of the cashew tree (*Anacardium occidentale* ~~Linnaeus~~L.). This standard does not apply to cashews that are processed by salting, sugaring, flavouring, roasting or oil frying or for industrial processing. It does not apply to cashew kernels for further processing.¹

- (a) Whole: whole kernels of characteristic shape. The presence of a small hole at the proximal end of the kernel or a central split or crack is not considered a defect. Kernels with no more than one eighth of kernel broken off ~~are also~~ ~~be~~ is considered as whole.
- (b) Broken: Kernels where one eighth or more of the original kernel is broken off. Designations of broken as follows:
- (i) Butts: Kernels of not less than 3/8th of a whole kernel which have been broken crosswise but the cotyledons are still naturally attached.
- (ii) Splits: Kernels split lengthwise naturally, provided that no more than one eighth is broken off.
- (iii) Pieces: Kernels which have broken into more than two pieces.

II. PROVISIONS CONCERNING QUALITY

The purpose of the standard is to define the quality requirements of cashew kernels at the export control stage after preparation and packaging.

However, if applied at stages following export, the holder/seller shall be responsible for observing the requirements of the standard. The holder/seller of products not in conformity with this standard may not display such products or offer them for sale, or deliver or market them in any other manner.

A. Minimum requirements¹

In all classes subject to the special provisions for each class, and the tolerances allowed, the cashew kernels must be:

- sound; produce affected by rotting or deterioration such as to make it unfit for consumption is excluded;
- ~~sufficiently developed;~~
- free from damage affecting the appearance of the produce;
- clean, practically free from any visible foreign matter;
- free from living insects or mites~~pests~~, whatever their stage of development;

¹ Definitions of terms and defects are listed in annex III of the Standard Layout – Recommended terms and definition of defects for standards of dry (Inshell Nuts and Nut Kernels) and dried produce
<http://www.unece.org/trade/agr/standard/dry/StandardLayout/StandardLayoutDDP_e.pdf>.

- free from damage caused by pests, including the presence of dead insects and/or mites, their debris or excreta
- ~~free from visible damage by insects, mites or other parasites;~~
- free from mould filaments visible to the naked eye;
- free from any rancidity;
- free from spots in aggregate in excess of 3 mm on the kernels
- free from blemishes and areas of discoloration or spread stains in pronounced contrast with the rest of the kernel, except in the case of Class II.
- free from adhering testa or shell liquid;
- free of abnormal external moisture;
- free of foreign smell and/or taste.

The condition of the cashew kernels must be such as to enable them:

- to withstand transportation and handling;
- to arrive in satisfactory condition at the place of destination.

B. Moisture content²

Cashew kernels shall have a moisture content of not ~~greater exceeding than~~ 5.0 per cent³.

CB. Classification⁴

In accordance with the defects allowed in section “IV. Provision concerning tolerances”, cashew kernels are classified into the following classes:

“Extra” Class, Class I, and Class II.

~~The defects allowed must not affect the general appearance of the produce as regards quality, keeping quality and presentation in the package.~~

<u>Class</u>	<u>Commercial Designation</u>	<u>Colour</u>
<u>Extra</u>	<u>"White"</u>	<u>White Pale Ivory Pale ash-grey Light yellow</u>

² The moisture content is determined by one of the methods given in annex II of the Standard Layout – Determination of the moisture content for dry produce
http://www.unece.org/trade/agr/standard/dry/StandardLayout/StandardLayoutDDP_e.pdf. The Laboratory reference method shall be used in cases of dispute.

Class I	"Scorched" or "Lightly Blemished"	Light Brown Light Ivory Light ash-grey Deep ivory Yellow
Class II	"Scorched Seconds" <u>or</u> "Dessert"	Light Brown Amber Light Blue Deep Brown Deep Blue Discoloured Black spotted
		Immature and speckled kernels are permitted provided they do not affect the characteristic shape of the kernel.

The defects allowed must not affect the general appearance of the produce as regards quality, keeping quality and presentation in the package.

III. PROVISIONS CONCERNING SIZING

Cashew kKernels are classified by style as follows:

³*~~The moisture content is determined by the method described in Annex I to this document.~~*

⁴*~~Optional designations for each class are described in Annex II to this document.~~*

- (a) Whole: Sizing is compulsory in "Extra class", but optional for "Class I" and "Class II". Designation of sizes of whole kernels are as follows:

Size Designation — Number of kernels per Kg

150	265-325
180	326-395
210	395-465
240	485-530
280	575-620
320	660-706
400	707-880
450	881-990
500	990-1100

<u>Size code or count</u>	<u>Maximum number of kernels per pound</u>	<u>Maximum number of kernels per kilogram</u>
<u>150</u>	<u>150</u>	<u>325</u>
<u>180</u>	<u>180</u>	<u>395</u>
<u>210</u>	<u>210</u>	<u>465</u>
<u>240</u>	<u>240</u>	<u>530</u>
<u>320</u>	<u>320</u>	<u>706</u>
<u>450</u>	<u>450</u>	<u>990</u>
<u>500</u>	<u>500</u>	<u>1100</u>

(b) Brokens:

Designations of sizes of pieces are as follows:

Designation	Characteristic
Large pieces:	not passing through a sieve of aperture 4.75mm
Small pieces: ⁵	passing through a sieve of aperture 4.75mm but not passing through a sieve of aperture 2.80mm.
Very Small Pieces: ⁶⁷	passing through a sieve of aperture 2.80mm but not passing through a sieve of aperture 2.36mm.
"Baby bits" or "granules":	Plemules and fragments of kernels passing through a sieve of aperture 2.80mm but not passing through a sieve of _____-aperture 1.70mm.

IV. PROVISIONS CONCERNING TOLERANCES

At all marketing stages, Tolerances in respect of quality and size shall be allowed in each ~~package lot~~ for produce not satisfying the minimum requirements of the class indicated.

⁵ ~~These pieces may also be designated "Medium Brazilian Pieces".~~

⁶ ~~These pieces may also be designated "Small Brazilian Pieces".~~

⁷ ~~This sizing is optional.~~

A. ~~A.~~ Quality tolerances

<u>Defects allowed Permitted defects^a</u>	<u>Tolerances allowed percentage of defective produce by weight weight of kernels</u>		
	<u>Extra</u>	<u>Class I</u>	<u>Class II</u>
a) Tolerance for Cashew kernels not satisfying the minimum requirements of which no more than:	<u>5</u>	<u>8</u>	<u>10</u>
of which no more than:			
- <u>Not sufficiently developed, shrunken or shrivelled</u>	<u>1</u>	<u>2</u>	<u>-</u>
- <u>Moldy, rancid, decay</u>	<u>0.5</u>	<u>1</u>	<u>1</u>
- <u>Damage by pests</u>	<u>0.5</u>	<u>1</u>	<u>1</u>
- <u>Living pests</u>	<u>0</u>	<u>0</u>	<u>0</u>
- <u>Superficial damage</u>	<u>1</u>	<u>2</u>	<u>5</u>
- <u>Adjoining testa</u>	<u>2</u>	<u>2</u>	<u>3</u>
b) Size Tolerance for produce non conforming to the size indicated:			
- <u>Wholes</u>	<u>10</u>	<u>10</u>	<u>10</u>
- <u>Pieces (next smaller size)</u>	<u>105</u>	<u>105</u>	<u>105</u>
c) Tolerance for other defects:			
- <u>Broken kernels (butts, splits and pieces) in wholes</u>	<u>10</u>	<u>10</u>	<u>10</u>
- <u>Pieces in butts/splits</u>	<u>10</u>	<u>10</u>	<u>10</u>
- <u>Kernels of a colour of the next lower class</u>	<u>5</u>	<u>5</u>	<u>-</u>
- <u>Foreign matter</u>	<u>0.01</u>	<u>0.01</u>	<u>0.01</u>
- <u>Loose shell fragments, loose testa fragments, dust (by weight)</u>	<u>0.015</u>	<u>0.015</u>	<u>0.015</u>
- <u></u>			

V. PROVISIONS CONCERNING PRESENTATION

A. Uniformity

The contents of each package (~~or lot for each package presented in bulk~~) must be uniform and contain only cashew kernels of the same origin³; quality and size (if sized).

³ Since the process of de-shelling and peeling of inedible raw cashew nuts to produce edible cashew kernels is "significant transformation" the country where the raw cashews are shelled may be designated as country of origin.

The visible part of the contents of the package ~~(or lot for each package presented in bulk)~~ must be representative of its ~~the~~ entire contents. ~~For "extra" class and "class I", the kernels must be of the same variety and/or commercial type.~~

~~Since the process of de-shelling and peeling of inedible raw cashew nuts to produce edible cashew kernels is "significant transformation" the country where the raw cashews are shelled may be designated as country of origin.~~

B. Packaging

The materials used inside the package must be clean and of a quality such as to avoid causing any external or internal damage to the produce. Cashew kernels must be packed in hermetically sealed containers. The use of materials, particularly of paper or stamps bearing trade specifications, is allowed, provided the printing or labelling has been done with non-toxic ink or glue.

Packages must be free of all foreign matter in accordance with the table of tolerances in section "IV. Provisions concerning tolerances".

~~Cashew kernels must be packed in such a way as to protect the produce properly, usually in hermetically sealed containers, either as rigid metal cans or flexible packs with barrier properties, under an inert gas or vacuum. The use of materials, particularly paper or stamps bearing trade specifications is allowed provided the printing or the labelling has been done with non-toxic ink or glue. The use of lead solder is not permitted.~~

C. Presentation

Cashew kernels must be presented in bags or solid containers. All sales packages within each package must be of the same weight.

Cashew kernels may be presented:

- ~~-in small packages for direct sale to the consumer;⁸~~
- ~~-bulk packages e.g. 11.34 kilogramme cans flexible packs etc.~~

VI. PROVISIONS CONCERNING MARKING

Each package or case (for small retail packs) must bear the following particulars in letters grouped on the same side, legibly and indelibly marked and visible from the outside:

A. Identification

Each package ⁴ must bear the following particulars in letters grouped on the same side, legibly and indelibly marked and visible from the outside:

A. Identification

Packer and/or Dispatcher:

Name and physical address (e.g. street/city/region/postal code and, if different from the country of origin, the

⁴ These marking provisions do not apply to sales packages presented in packages. Package units of produce prepacked for direct sale to the consumer shall not be subject to these marking provisions, but shall conform to national requirements. However, the markings referred to shall in any event be shown on the transport packaging containing such package units.

country) or a code mark officially recognized by the national authority⁵.

~~Packer~~) ~~Name and address or~~

~~and/or~~) ~~officially issued or~~

~~Dispatcher~~) ~~accepted code mark~~⁹

B. Nature of Produce

– "Cashew kernels", ~~if the contents not visible from outside~~
~~Name of the variety and/or commercial type~~

C. Origin of produce

Country of origin⁶ and, optionally, district where grown or national, regional or local place name³

D. Commercial specification

- Class ~~and/or commercial specification ("extra", class I or class II or alternative acceptable designations as described in Annex II)~~
- Style ("whole", "butts", "splits" or "pieces")
- Size designation (if sized)
- Crop year (optional).
- ~~– Net weight, or the number of package units, followed by the net weight in the case of packages containing such units.~~

E. Official control mark (optional)

~~⁴ Country of origin for cashew kernels means the country where "significant transformation" takes place. Since the process of de-shelling and peeling of inedible raw cashew nuts to produce edible cashew kernels is "significant transformation" the country where the raw cashews are shelled may be designated as country of origin.~~

Adopted 1999

~~Inclusion of new annex I~~
~~2002~~ Last revised 20xx

⁵ The national legislation of a number of countries requires the explicit declaration of the name and address. However, in cases where a code mark is used, the reference "packer and/or dispatcher" (or equivalent abbreviations) must be indicated in close connection with the code mark, and the code mark should be preceded with the ISO 3166 alpha country code of the recognizing country, if not the country of origin.

⁶ The full or commonly used name should be indicated