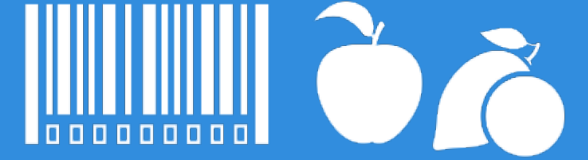
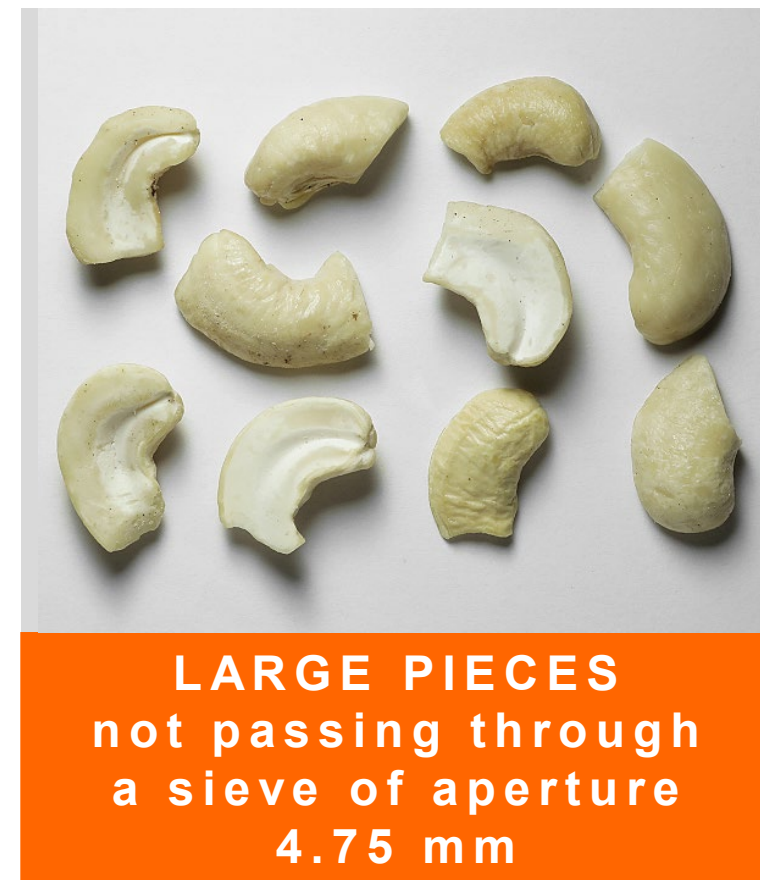


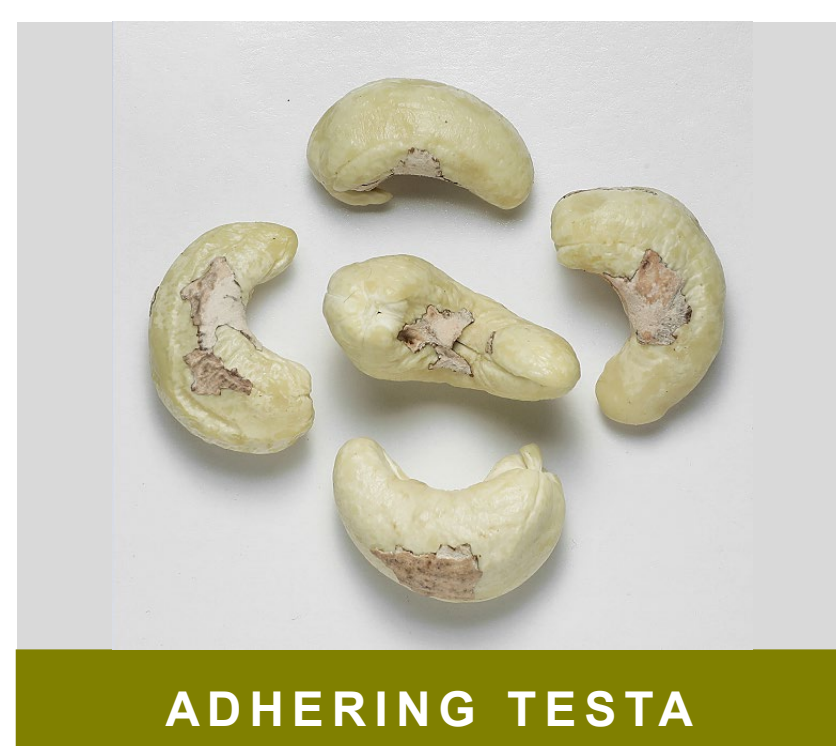
## DEFINITION



The UNECE standard DDP-17 applies to cashew kernels\* obtained by heating, shelling and peeling the true fruits of the cashew tree *Anacardium occidentale* (L.). This standard does not apply to cashew kernels that are processed by salting, sugaring, flavouring, roasting or oil frying or to cashew kernels for industrial processing.



## QUALITY DEFECTS



\*The UNECE standard DDP-17 for cashew kernels and an electronic version of this poster can be retrieved from the following addresses.

**Standard:**  
<https://unece.org/trade/wp7/DDP-Standards>

**Poster:**  
<https://unece.org/trade/wp7/brochures-and-posters>

\*\* Brown and other coloured spots that contrast with the kernel colour in excess of 3 mm in diameter or 7 mm<sup>2</sup>.