

## SPECIFICATIONS FOR CASHEW KERNELS

*Conformed AFI Standards*

### PRODUCT INFORMATION

The standard is guaranteed throughout the production process to provide safety products for all customers.

The products must be clean, dry and natural in flavor. None strange smell, none insect or insect invasion that eyes can see.

### QUALITY AND GRADING

#### **Moisture**

The moisture level of the cashews max 5 %.

#### **Quality**

Cashew kernels are classified as: First Quality Fancy; Second Quality Scorched; Third Quality Special Scorched; Fourth Quality; and Dessert.

**First Quality Fancy** cashew kernels have a uniform colour which may be white, light yellow, pale ivory or lightash-grey.

**Second Quality Scorched/Colour Variation** cashew kernels may be yellow, light brown, light ivory, light ash-grey or deep ivory.

**Third Quality Special Scorched/Colour Variation** cashew kernels may be deep yellow, brown, amber, and light to deep blue. They may be slightly shriveled, immature, speckled, blemished or otherwise discoloured.

**Fourth Quality** cashew kernels would qualify as First or Second Quality, except that they have pitted spots.

**Lightly Blemished Wholes (LBW)** cashew kernels may be light brown, light ivory, light ash-grey or deep ivory. Kernels may show light brown speckles or blemishes on the surface, provided that not more than 40 percent of the kernels are affected.

**Lightly Blemished Pieces (LP)** cashew pieces may be light brown, light ivory, light ash-grey or deep ivory. Pieces may show light brown speckles or blemishes on the surface, provided that not more than 20 percent of the pieces are affected.

**Blemished Wholes (DW)** cashew kernels may be deep yellow, brown, amber or to deep blue. Kernels may be slightly shriveled, immature or may be brown speckled or blemished on the surface, provide that not more than 60 percent of the kernels are affected.

**Dessert** cashew kernels may be scraped, deeply scorched, shriveled, deep-brown-speckled, black-speckled, blemished or otherwise discoloured.

### Grading

#### Whole (W)

A cashew kernel is classified as whole if it has the characteristic shape of a cashew kernel and not more than 1/8<sup>th</sup> of the kernel has been broken off. This grade may also be designated as "W"

#### Butts (B)

Kernels which have been broken crosswise are less than 7/8 but not less than 3/8 of a whole kernel, and the cotyledons are still naturally attached. This grade may also be designated as "B"

#### Splits (S)

One half of a cashew kernel that has been split lengthwise, provided not more than 1/8 of this cotyledon has been broken off. This grade may also be designated as "S".

#### Pieces

Cashew Pieces - Size Descriptions			
Grade	Name	Passing through Sieve Number	Retained on Sieve Number
LWP, LP	large pieces	opening $\geq$ 8.0 mm	opening = 4.75 mm
SWP, SP	small pieces	opening = 4.75 mm	opening = 2.80 mm
BB	grains, granules, or baby bits	opening = 2.36 mm	opening = 1.70 mm

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**SIZING**

Sizing is compulsory in first quality/fancy cashew kernels but is optional for other whole grades.

Size Tolerance: Whole kernels of a lower size grade shall not exceed 10% by weight.

The quantity of broken kernels or pieces in "whole" kernels shall not exceed 10% by weight.

The quantity of pieces present in "butts" and "splits" shall not exceed 10% by weight.

The quantity of the next lower size grade in "pieces" shall not exceed 5% by weight.

**Size Designation:**

Grading	Count per	
	Kilo	Pound
WW [210]	395-465	180-210
WW-SW-LBW [240]	485-530	220-240
WW-SW-LBW [320]	660-706	300-320
WW-SW-LBW [450]	880-990	400-450
DW	750-815	340-370

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**TOLERANCES**

<b>Tolerances for Defects and Damage in Raw Cashew Kernels</b>					
	First Quality	Second Quality	Third Quality	Fourth Quality	Dessert
<b>Serious Damage</b>					
Insect Damage	0.5%	1.0%	1.0%	1.0%	1.0%
Mould rancidity, decay, adhering matter	0.5%	1.0%	1.0%	1.0%	1.0%
Foreign Matter	0.01%	0.01%	0.01%	0.01%	0.01%
<b>Maximum Serious Damage</b>	<b>1.0%</b>	<b>2.0%</b>	<b>2.0%</b>	<b>2.0%</b>	<b>2.0%</b>
<b>Defects</b>					
Second Quality Scorched/Colour Variation	5.0%	-	-	-	-
Third Quality Special Scorched/Colour Variation	1.5%	5.0%	-	-	-
Lightly Blemished Pieces	1.5%	5.0%	20% Light Brown Speckled		
Lightly Blemished Wholes	1.5%	5.0%	40% Light Brown Speckled		
Blemished Wholes	0.5	2.5	60% Brown Speckled		
Dessert	0.5%	2.5%	7.5%	-	-
Superficial Damage (scrapes)	1.0%	2.0%	5.0%	5.0%	-
Adhering Testa	3.0%	3.0%	3.0%	3.0%	5.0%
<b>Maximum Defect Level</b>	<b>8.0%</b>	<b>11.0%</b>	<b>14.0%</b>	<b>14.0%</b>	<b>Max. speckled for LBW and DW</b>

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<b>Tolerances for Defects and Damages in Small Pieces</b>		
	SWP	SP, BB, BB1
<b>Serious Damage</b>		
Insect Damage	0.5%	1.0%
Mould rancidity, decay	0.5%	1.0%
Foreign Matter	0.01%	0.01%
<b>Maximum Serious Damage</b>	<b>1.0%</b>	<b>2.0%</b>
<b>Defects</b>		
Second Quality Scorched/ Color Variation	5.0%	-
Third Quality Special Scorched/ Color Variation	2.0%	5.0%
Fourth Quality	0.5%	1.0%
Dessert	0.5%	2.5%
Superficial Damage (scrapes)	-	-
Adhering Testa	3.0%	3.0%
<b>Maximum Defect Level</b>	<b>10.0%</b>	<b>10.0%</b>

**MICROBIOLOGICAL REQUIREMENTS**

<b>Total plate count (APC, ACC)</b>	max. 100.000 ufc/g
<b>Total Coliforms</b>	Max. 100 ufc/g
<b>E-Coli</b>	absence
<b>Salmonella</b>	absence
<b>Listeria monocytogenes</b>	absence
<b>Yeast</b>	Max 1000 ufc/g

