

2. STYLE AND GRADE SPECIFICATIONS

DEFINITIONS	Cashewnut Tree	
	Kernel	The kernel is the edible seed of the cashewnut tree without the shell or husk. The Cashewnut seed has within itself a whole kernel. The kernel is covered by a testa membrane and a thick outer shell which effectively protects the kernel.
	Wholes (W)	Whole kernels are not split or separated into halves and not more than a 1/8 of the kernel is missing (provided that the missing portion does not structurally affect the kernel contour). The quantity of broken kernels shall not exceed 10% by weight upon arrival.
	Butts (B)	Kernels which have been broken crosswise. Are less than 7/8 but not less 3/8 of a whole kernel and the cotyledons are still naturally attached. The quantity of broken kernels shall not exceed 10% by weight upon arrival.
	Splits (S)	One half of a kernel that has been split lengthwise, provided not more than 1/8 of this cotyledon has been broken off. The quantity of broken kernels shall not exceed 10% by weight upon arrival.

STYLE CLASSIFICATION	180	120-180 kernels per lbs
	210	180-210 kernels per lbs
	240	220-240 kernels per lbs
	320	300-320 kernels per lbs
	450	400-450 kernels per lbs
	Large Pieces	6.30 – 8.00 mm pieces
	Small Pieces	2.80 – 6.30 mm pieces
	Chips or special small pieces	2.36 – 2.80 mm pieces
	Grains, granules or Baby Bits	1.70 – 2.36 mm pieces
	Meal	0.00 – 1.70 mm pieces

GRADE CLASSIFICATION	First Quality Fancy	Kernels have a uniform colour which may be white, light yellow, pale ivory or light ash-grey.
	Second Quality Scorched/Colour variation	Kernels may be yellow, light brown, light ivory, light ash-grey or deep ivory.
	Third Quality Special Scorched/Colour variation	Kernels may be deep yellow, brown, amber and light to deep blue. They may be slightly shrivelled, immature, speckled, blemished or otherwise discoloured.
	Fourth Quality	Kernels would qualify as first or second quality, except that they have pitted spots.
	Dessert	Kernels may be scraped, shrivelled, blemished or otherwise discoloured.

3. PHYSICAL SPECIFICATIONS

PHYSICAL PROPERTIES	Property	Requirement	Sorting method
	Colour	See grade classification	Visual sorting
	Flavour	Typical of cashewnuts, no taints or rancidity	Visual sorting of inedible nuts
	Size	See style classification	Hand sorting
	Appearance	Free from dust and no surface oil	Visual sorting

PHYSICAL DEFECT TOLERANCES	Defect	Tolerance				
		1 st quality	2 nd quality	3 rd quality	4 th quality	Dessert
	Serious Damage					
	Insect Damage	0.50%	1.00%	1.00%	1.00%	1.00%
	Mould rancidity, decay, adhering matter	0.50%	1.00%	1.00%	1.00%	1.00%
	Foreign matter ¹	0.05%	0.05%	0.05%	0.05%	0.05%
	Maximum Serious Damage:	1.0%	2.0%	2.0%	2.0%	2.0%
	Defects					
	Second Quality Scorched/ Color Variation	5.0%	-	-	5.0%	-
	Third Quality Special Scorched/ Color Variation	1.5%	5.0%	-	2.0%	
	Fourth Quality	0.5%	1.0% ²	2.0% ²	-	-
	Dessert	0.5%	2.5%	7.5%	- ³	- ⁴
	Superficial Damage (scrapes)	1.0%	2.0%	5.0%	1.0%	-
	Adhering Testa ⁵	1.5%	1.5%	1.5%	1.5%	5.0%
	Maximum Defect Level	8.0%	10.0%	10.0%	10.0%	

1. The tolerance for foreign matter is in addition to the tolerance for maximum serious damage.
2. The combined tolerance for fourth quality and dessert shall not exceed the tolerance for dessert.
3. For kernels with more than one black spot, there is a tolerance of 2.5%.
4. Dessert quality is the lowest grade but the defects cannot be so severe that the products is not merchantable. A delivery is acceptable provided it is equal or better than the approved pre-shipment sample. Two sealed pre-shipment samples are to be sent to the buyer for approval, one of which shall remain sealed for possible use in settling a dispute on quality at arbitration.
5. A kernel with adhering testa greater than 3mm in diameter is scored twice in determining the percentage of testa.

4. PACKAGING LABELLING AND STORAGE SPECIFICATIONS

Outer packaging	Cardboard box
Carton dimensions	630 mm x 210 mm x 320 mm (length x breadth x height)
Inner packaging	1 plastic pouch of 50 lb
Gas flush	Carbon/Nitrogen
Vacuum	-20 psi
Nett weight	50 lb
Tare weight	51.96 lbs
Carton markings	Pride of Africa Logo & grade

5. MICROBIOLOGICAL AND CHEMICAL SPECIFICATIONS

MICRO-BIOLOGICAL SPECIFICATIONS	Determinant	Requirement
	Total bacterial count	< 50 000 cfu/g
	Coliforms	< 100 cfu/g
	E.Coli	Absent in 1 g
	Salmonella	Absent in 25 g
	Yeast and Mould	< 1 000 cfu/g
	Staphylococcus Aureus	< 10 cfu/g
	Clostridium	Absent in 1 g
	Aflatoxin B2, G1 and G2	Maximum 4ppb
	Aflatoxin B1	Maximum 2ppb

CHEMICAL SPECIFICATIONS	Determinant	Requirement
	Free Fatty Acids	Maximum 1.5%
	Peroxide Value	< 10 meq/kg
	Moisture Content	Maximum 5%

7. ALLERGENS

The Cashewnut is a nut and will thus cause all symptoms associated with a nut allergy. There are no traces of peanuts or peanut oil as the manufacturer packs Cashewnuts exclusively.

8. GENETIC MODIFICATION

Cashewnuts are not genetically modified and contain only natural genes.

9 QUALITY SYSTEM INFORMATION

TRACEABILITY AND RECALL	ACD guarantees that all fresh produce exported through us is traceable back to the to the farm on which it was produced and forward to the importer or client to whom it has been sent.
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11. NUTRITIONAL INFORMATION

TABLE OF APPROXIMATE VALUES FOR NUTRITIONAL CONTENT	Nutrients	Per 100 g	Vitamins	Per 100 g
	Calories	553.00	Folate (µg)	25
	Kilojoules (kJ)	2314	Folic acid (µg)	0.00
	Ash (g)	2.54	Niacin (mg)	1.062
	Carbohydrate (g)	30.19	Retinol (µg)	0.00
	Cholesterol	0.00	Vitamin A (IU)	0.00
	Fat (total, g)	43.85	Vitamin B2 (riboflavin, mg)	0.058
	- Saturated (g)	7.783	Vitamin B5 (pantothenic acid, mg)	0.864
	- Mono unsaturated (g)	23.797	Vitamin B6 (mg)	0.417
	- Poly unsaturated (g)	7.845	Vitamin B12 (µg)	0.00
	Fibre (total, g)	3.3	Vitamin E (mg)	0.90
	Protein (g)	18.22		
	Starch (g)	23.49		
	Sugar (total, g)	5.91	Minerals	Per 100 g
	- sucrose (g)	5.81	Calcium (mg)	37
	- Glucose (g)	0.05	Copper (mg)	2.195
	- Fructose (g)	0.05	Iron (mg)	6.68
	- Lactose (g)	0.00	Magnesium (mg)	292
	- Maltose (g)	0.00	Manganese (mg)	1.655
			Phosphorus (mg)	593
			Potassium (mg)	660
			Selenium (µg)	19.9
			Sodium (mg)	12
			Zinc (mg)	5.78

* Please note that different varieties, varying climatic conditions, differences in soil constituents and various other factors will affect the nutritional content of the cashew nut. The values above are an average calculated from a statistically comprehensive sample according to AOAC methodology, analysed by the United States Department of Agriculture.