

# 066K Specifications Organic Cashewnutkernels

**1. GENERAL INFORMATION**

SUPPLIER	name	Covitar sro
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	Website	www.covitar.cz

**2. STYLE AND GRADE SPECIFICATIONS**

DEFINITIONS	Cashewnut Nuts Kernels	
	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.
	Diced (D)	Kernels of various basic grades which have been diced to size (various sizes). Product may contain some meal due to the dicing process. Product may contain some smaller sized diced kernels due to sieving process.
STYLE CLASSIFICATION	180	120-180 kernels per lbs
	210	180-210 kernels per lbs
	240	220-240 kernels per lbs

GRADE CLASSIFICATION	320	300-320 kernels per lbs
	360	340-360 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
	Diced pieces	Various sizes per buyers' specific order or specification
	Meal	0.00 – 1.70 mm pieces
	First Quality Fancy	Kernels have a uniform colour which may be white, light yellow, pale ivory or light ash-grey.
GRADE CLASSIFICATION	Light Blemished	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.
	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 shriveled, immature, speckled, blemished or otherwise discoloured.
	Fourth Quality	Kernels would qualify as first or second quality, except that they have pitted spots.
	Spotted kernel (SK)	Kernels have may be white, light yellow, pale ivory or light ash-grey and may contain spotted kernels (one or two black or brown spots on the kernel).

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

PHYSICAL DEFECT TOLERANCES	Defect	Tolerance							
		1st quality	2nd quality	3rd quality	4th quality	Dessert	Spotted	BB/CH	
	Serious Damage								
	Insect Damage	0.50%	1.00%	1.00%	1.00%	1.00%	-	1.00%	
	Mould	0.50%	1.00%	1.00%	1.00%	1.00%	1.00%	1.00%	

	rancidity, decay, adhering matter							
Foreign matter1	0.01%	0.01%	0.01%	0.01%	0.01%	0.01%	0.01%	0.01%
<b>Maximum Serious Damage:</b>	<b>1.0%</b>	<b>2.0%</b>						
<b>Defects</b>								
Second Quality Scorched/ Colour Variation	5.0%	-	-	5.0%	-	-	5.0%	
Third Quality Special Scorched/ Colour Variation	1.5%	5.0%	-	2.0%			5.0%	
Fourth Quality	0.5%	1.0% 2	2.0%2	-	-	-	1.0%	
Dessert	0.5%	2.5%	7.5%	-3	-4	-4	2.5%	
Superficial Damage (scrapes)	1.0%	2.0%	5.0%	1.0%	-	-	-	
Adhering Testa5	3.0%/1.5%	3.0%/1.5%	3.0%/1.5%	3.0%/1.5%	5.0%	5.0%	2.0%	
<b>Maximum Defect Level</b>	<b>8.0%</b>	<b>10.0%</b>						

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 and spotted 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. Maximum of 3% by weight for testa greater than 2mm in aggregate, but not more than 1.5% seriously damaged by adhering testa.

#### 4. PACKAGING LABELLING AND STORAGE SPECIFICATIONS

Outer packaging	Cardboard box
Carton dimensions	470 mm x 270 mm x 340 mm (length x breadth x height)
Inner packaging	2 plastic pouches of 25 lb or 1 plastic pouch of 50 lb
Gas flush	Carbon/Nitrogen
Vacuum	-20 psi
Nett weight	50 lb
Tare weight	51.96 lbs
Carton markings	Packer name, lot code, production date, grade.
Storage conditions	Consideration of potential misuse: Cool, dry conditions, away from direct sunlight, maximum temperature 25°C
Shelf life	24 months from the date of manufacture, if stored under ideal conditions

Lot code:	Lot code mentioned on the carton: PXXXXXXX (contract number) / yyyy-mm (shipment month from origin) xx (follow up number)							

## 5. MICROBIOLOGICAL AND CHEMICAL SPECIFICATIONS Coresponds to the comm. RG(EU) 2023/915

	Determinant	Requirement
MICRO-BIOLOGICAL SPECIFICATIONS	Total bacterial count	< 10 <sup>4</sup> cfu/g
	E. Coli	< 10 cfu/g
	Salmonella	Absent in 25 gram
	Yeast and Mould	< 500 cfu/g
	Aflatoxin Total	Maximum 4 µg/kg
	Aflatoxin B1	Maximum 2 µg/kg
	Coliforms	<10 cfu/g
	Enterobacteria	<10 cfu/g
	Staphylococcus aureus	< 100 cfu/g
	Streptococcus	< 100 cfu/g
CHEMICAL SPECIFICATIONS	Pesticides	The goods are free from pesticides
	Moisture Content	Norm 4.5% with tolerance maximum 5%
	Free Fatty Acids	< 0,7%
	Peroxide Value	<1 meq/kg

## 6. ALLERGENS

The Cashew nut may cause all symptoms associated with a nut allergy. Cashew nuts packed by the original manufacture, do not have any traces of peanuts or peanut oil as the manufacturer packs cashew nuts exclusively.

## 7. GENETIC MODIFICATION

Cashewnuts are not genetically modified and contain only natural genes.

## 8. QUALITY SYSTEM INFORMATION

TRACEABILITY AND RECALL	Covitar guarantees that all fresh produce exported through us is traceable back to the farm on which it was produced and forward to the importer or client to whom it has been sent.
FLO Fair Trade	The product is FLO Fair Trade certified when this would be mentioned on the sales contract.
Organic	The product is Organic certified when this would be mentioned on the sales contract.
Quality system:	Covitar is IFS wholesale certified

## 9. NUTRITIONAL INFORMATION

TABLE OF APPROXIMATE VALUES FOR	Nutrients	Per 100 g	Vitamins		Per 100 g
			Folate (mg)	25	
	Kilojoules (kj)	2314	Folic acid (mg)	0.00	

<b>NUTRITIONAL CONTENT</b>	Ash (g)	2.54	Niacin (mg)	1.062
	Carbohydrate (g)	30.19	Retinol (mg)	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 (mg)	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	<b>Minerals</b>	<b>Per 100 g</b>
	- 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 (mg)	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.

## 10. INTENDED USE

- The products are intended for fires and/or salt-salting herbs. However, they may also be suitable for direct consumption without pre-heating (Bio).
- The products do not need to be refrigerated, general storage advice is a temperature between 10 and 25°C and the packaging should be kept closed and in the dark.
- The products are not specifically intended or suitable for certain target groups. In general, nuts are not suitable for young children.

Ionizing radiation - the products are not treated with ionizing radiation.

  
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