

COMMERCIAL AND MARKETING QUALITY OF

CASHEW KERNELS

DEFINITION & CLASSIFICATION

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.

Cashew kernels are classified into the following three classes: "Extra" Class, Class I and Class II. The classification is determined in accordance with the defects allowed in the Standard's section IV. Provisions concerning tolerances.

- Large pieces: not passing through a sieve of aperture 4.75 mm
- Small pieces: not passing through a sieve of aperture 2.80 mm
- · Very small pieces: not passing through a sieve of aperture 2.36 mm
- "Baby bits" or "granules": not passing through a sieve of aperture 1.70 mm

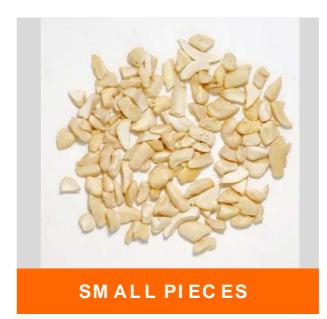














INSECT / PEST DAMAGE

QUALITY DEFECTS



SHRUNKEN / SHRIVELLED









SPOTTED**

*The UNECE standard DDP-17 for cashew kernels and an electronic version of this poster can be retreived from the following addresses. **Standard:** https://unece.org/trade/wp7/DDP-Standards Poster: https://unece.org/trade/wp7/brochures-and-

posters



