



## Product Specification – White Cashew Nuts SP

### 1. Product Information:

Item	Description
Product Name:	White Cashew Nuts SP
Product Code:	SUFL7367
Grade	SP – Small pieces grade
Permitted Origins	Africa, Vietnam
Pack Weight	22.68kgs, 11.34kg
Packaging	Food Grade Tin Box, vacuum packed inner with outside carton.
Carton design	Manufacturer design or Customer design
Minimum Shelf Life	Minimum 12 months at time of Production.
Storage conditions	Store in a cool dry place / Ambient
Permitted Ingredients	100% Cashew Nuts

### 2. Microbiological Standards:

Criteria	Maximum Value
Enterobacteriaceae	$\leq 1 \times 10^3$ cfu/g
E.Coli	Not Detected
Salmonella	Not Detected in 250g
Moulds	$\leq 5 \times 10^3$ cfu/g
Yeasts	$\leq 5 \times 10^3$ cfu/g
Total plate count	$\leq 5 \times 10^3$ cfu/g

### 3. Chemical Standards:

Criteria	Maximum Value
Moisture	5.0 %
Aflatoxin Total B <sub>1</sub> , B <sub>2</sub> , G <sub>1</sub> , G <sub>2</sub>	4 µg/kg
Aflatoxin B <sub>1</sub>	2 µg/kg
Pesticides Residues	Comply with all UK/EC/US Legislation with respect to residue levels.
Heavy Metals	To UK/EC/US & Codex standards with respect to maximum residues
Irradiation	Product must not have been subjected to any Irradiation Treatment.
Genetic Modification	To comply with UK/EC/US legalization to ensure absence of Genetically Modified Organisms.

### 4. Physical Standards:

Criteria	Maximum Value
Sizing	Uniform size
Appearance / Colour	Distinctive crescent shape, regular size and shape
Coloue	Light ash, Ivory, creamy white
<b>Total Defects Max 8 %</b>	
Second quality	Scroched Max 5 %
Third quality	Max 1.5 %
Burnt Blemishes	Max 2 %
Dessert	Max 0.5 %
Scrap	Max 1 %
Skin – Testa	Max 5 %



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Lower size	Max 10 %
<b>Serious Defects – Total Target absent Max 1.5% by count equivalent or weight</b>	
Insect Damage	Where kernels show definite evidence of insect feeding. Target Absent, Max 0.5%
Mould Damage	Where kernels show presence of mould growth in past. Target Absent
Rancid / Stale	Kernels show noticeable rancid /stale taste – evident by severe internal discolouration.
Decay	Decomposition of kernel due to microbiological action
Shrivelling	Rough texture or abnormally wrinkled > 25% of kernel.
Scorched Centres	Due to overheating during drying resulting in dark brown centres
EVM / Adhering Shell	Pieces of shell/ pod /fibres or adhering shell. Max 0.5% per 22.68kg case
<b>More Information</b>	
GMO Statement	The Cashew Kernels must be GMO Free
Allergens	Only from ingredients: Cashew

<b>Position</b>	Technical Director	<b>Position</b>	
<b>Date</b>	28/April/2023	<b>Date</b>	