



Product Specification – Cashew W320

1. Product Information:

Item	Description
Product Name:	White Cashew Kernel – W320
Product Code:	SUFL7387
Grade	W320 – White Whole first grade
Permitted Origins	Africa, Vietnam
Pack Weight	22.68kgs, 11.34kg
Packaging	Food Grade Tin Box, vacuum packed by PE with outside carton.
Carton design	Manufacture 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 Kernel

2. Microbiological Standards:

Criteria	Target	Maximum Value
Enterobacteriaceae	< 1 x 10 ² cfu/g	1 x 10 ³ cfu/g
E.Coli	Not Detected	Not Detected
Salmonella	Not Detected in 25g	Not Detected in 25g
Coliform	Not Detected	Not Detected
Listeria monocytogenes	Not Detected in 25g	Not Detected in 25g
Moulds	< 1 x 10 ³ cfu/g	5 x 10 ³ cfu/g
Yeasts	< 1 x 10 ³ cfu/g	5 x 10 ³ cfu/g
Total plate count	< 1 x 10 ³ cfu/g	5 x 10 ³ cfu/g

3. Chemical Standards:

Criteria	Minimum	Target	Maximum
Moisture	3.0 %	4.0 %	5 %
FFA		< 0.7 %	0.7 %
Peroxide	Not Detected	Not Detected	1 meq/kg
Aflatoxin Total B ₁ , B ₂ , G ₁ , G ₂	0 µg/kg	< 4 µg/kg	4 µg/kg
Aflatoxin B ₁	0 µg/kg	< 2 µg/kg	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 is not subjected to any Irradiation Treatment.		
Genetic Modification	To comply with UK/EC/US legalization to ensure absence of Genetically Modified Organisms.		

4. Nutritional Information:

Parameter	Unit	Result	LOD	LOQ	Analysis Method
Calcium (Ca)	mg/100g	553.4		1.5	WRT/TM/CC/01.05:2022 (Ref.TCVN 10916 : 2015 (AOAC 985.35)) ^(*)
Iron (Fe)	mg/100g	57.92		0.2	WRT/TM/CC/01.05:2022 (Ref.TCVN 10916 : 2015 (AOAC 985.35)) ^(*)
Peroxide value	meq/kg	Not detected	0.3		WRT/TM/CC/01.15:2022 (Ref.TCVN 12940 : 2020) ^(*)
Protein	g/100g	16.64	0.05		WRT/TM/CC/01.19:2022 ^(*)
Carbohydrate	g/100g	32.81			WRT/TM/CC/01.22:2022 (Ref.AOAC 986.25) ^(*)



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Total sugar (as glucose)	g/100g	7.82	0.1		WRT/TM/CC/01.27/2022 (Ref.TCVN 10327:2014) ^(*)
Calories	kcal/100g	615			Calculated from carbohydrate, fat and protein
Total dietary fiber	g/100g	3.62	0.1		AOAC 991.43
Total fat	g/100g	46.33	0.1		WRT/TM/CC/01.18:2022 (Ref. FAO 14/7 – 1986, page 212 – 219) ^(*)
Free fatty acid (as Oleic acid)	%	0.62	0.03		TCVN 6127:2010
Sodium	mg/100g	73.34		2	WRT/TM/CC/01.05.:2022 (Ref. TCVN 10916 : 2015 (AOAC 985.35) ^(*))
Vitamin D (D2+D3)	µg/100g	Not detected		1	WRT/TM/LC/01.100.:2021 (Ref. AOAC 2016.05) ^(*)
Saturated Fat	g/100g	7.73		0.03	WRT/TM/GC/01.03.:2019 (Ref. AOAC 966.06) ^(*)
Trans Fat	g/100g	Not detected		0.03	WRT/TM/GC/01.03.:2019 (Ref. AOAC 966.06) ^(*)
Cholesterol	mg/100g	Not detected		1	WRT/TM/GC/01.02.:2019 (Ref. AOAC 994.10) ^(*)

5. Physical Appearance:

Criteria	Maximum Value
Size	Uniform size
Appearance	Distinctive crescent shape
Colour	Light ash, Ivory, creamy white
Total Defects Max 8 %	
Second quality	Scorched Max 5 % , Target < 3 %
Third quality	Max 1.5 % , Target < 1 %
Burnt Blemishes	Max 2 % , Target 1 %
Dessert	Max 0.5 %
Scrap	Max 1 %
Skin – Testa	Max 5 % , Target < 1.5 %
Broken	Max 10 % , Target < 7 %
Serious Defects – Total Target absent Max 1.5% by count equivalent or weight	
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	Where 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
More Information	
GMO Statement	The Cashew Kernels must be GMO Free
Allergens	Only from ingredients: Cashew



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Supplier Name		Customer Name	
Name		Name	
Signature (on behalf of SUFL)		Signature (on behalf of Customer)	
Position	Technical Director	Position	
		Date	