



## ASEAN STANDARD FOR CASHEW KERNELS (ASEAN Stan 20:2011)

### 1. DEFINITION OF PRODUCE

This standard applies to the cashew kernels prepared from sound matured nuts of suitable varieties of *Anacardium occidentale* L. of the Anacardiaceae family and known locally in ASEAN as shown in Annex 1, and prepared into a raw material (whole, split, or broken) to be supplied to the consumer.

For the purpose of this standard, the following definitions shall apply:

**Whole** – whole kernels of characteristic shape. The presence of a small hole at the proximal end of the kernel or a central split or crack is not considered a defect

**Broken-** kernels where one eighth or more of the original kernel is broken off. Designations as follows:

- Butts – kernels of not less than 3/8<sup>th</sup> of a whole kernel which have been broken crosswise but the cotyledons are still naturally attached
- Splits – kernels split lengthwise naturally
- Pieces – kernels which have broken into more than two pieces

### 2. PROVISIONS CONCERNING QUALITY

#### 2.1 MINIMUM REQUIREMENTS

In all classes, subject to the special provisions for each class and the tolerances allowed, the cashew kernels must be:

- clean and practically free from any visible foreign matters such as to make it unfit for consumption is excluded;
- must meet characteristic aroma and flavor of the variety and/or commercial type ;
- practically free from pests and damage caused by them affecting the produce;
- practically free from mould;
- practically free of any foreign smell and/or taste;
- practically free from adhering testa or shell liquid;
- practically free from any rancidity; and
- dry (moisture content of the kernel shall not exceed 5%).

**2.1.1** The cashew kernels should be obtained from mature nuts as shown in Annex 2, properly dried to enable them:

- to withstand transport and handling; and
- to arrive in satisfactory condition at the place of destination.

#### 2.2 CLASSIFICATION

Cashew kernels shall be classified according to its general appearance, quality and condition.

### 2.2.1 Extra class

Cashew kernels in this class must be of superior quality. Their colour must be white, pale ivory, pale ash-grey or light yellow. The kernel must be whole; absence of shriveled kernel; uniform in size and shape.

They must be practically free from defects with the exception of very slight superficial defects are allowed, provided these do not affect the general appearance of the produce, the quality, the keeping quality and presentation in the package.

These cashew kernels are designated as White Whole.

### 2.2.2 Class I

Cashew kernels in this class must be of good quality. Their colour may be of light brown, light ivory, yellow, light ash-grey or deep ivory as a result of over-heating.

These cashew kernels are designated as Scorched Whole.

### 2.2.3 Class II

This class includes cashew kernels which do not qualify for inclusion in the higher classes but must be free from insect and pest damages. Their colour may be of deep brown, amber or light to deep blue.

These cashew kernels are designated as Scorched Seconds.

## 3. PROVISIONS CONCERNING SIZING

Size is determined by the weight of the cashew kernels, in accordance with the following table

### 3.1 Whole

Size Codes	Count per kg
150	265-325
180	326-395
210	395-465
240	485-530
280	575-620
320	660-706
400	707-880
450	881-990
500	990-1100

### 3.2 Brokens

Classification	Size of the broken kernels
Large White Pieces	Not passing through a sieve of aperture 4.75mm
Small White Pieces	Passing through a sieve aperture 4.75mm but not passing through a

	sieve aperture 2.80mm
Very small pieces	Passing through a sieve aperture 2.80mm but not passing through a sieve of aperture 2.36mm
Baby Bits	Plemules and fragments of kernels passing through a sieve of aperture 1.70mm

#### **4. PROVISIONS CONCERNING TOLERANCES**

Tolerances in respect of quality and size shall be allowed in each package for produce not satisfying the requirements of the class indicated.

##### **4.1 QUALITY TOLERANCES**

###### **4.1.1 “Extra” Class**

Five percent by weight of cashew kernels not satisfying the requirements of the class, but meeting those of Class I or, exceptionally, coming within the tolerances of that class.

###### **4.1.2 Class I**

Ten percent by weight of cashew kernels is not satisfying the requirements of the class, but meeting those of Class II or, exceptionally, coming within the tolerances of that class.

###### **4.1.3 Class II**

Ten percent by weight of cashew kernels is not satisfying the requirements of the class, but meeting those of Class III or, exceptionally, coming within the tolerances of that class.

##### **4.2 SIZE TOLERANCES**

For all classes, 10% by weight of cashew kernels corresponding to the size immediately above or below that indicated on the package.

#### **5. PROVISIONS CONCERNING PRESENTATION**

##### **5.1 UNIFORMITY**

The contents of each package must be uniform and contain only cashew kernels of the same origin, variety and/or commercial type, quality and size. The visible part of the contents of the package must be representative of the entire contents.

##### **5.2 PACKAGING**

Cashew kernels must be packed in such a way as to protect the produce properly. The materials used inside the package must be clean and of good quality such as to avoid causing any external or internal damage to the produce. The use of materials, particularly of paper or stamps bearing trade specifications is allowed, provided the printing or labeling has been done with non-toxic ink or glue.

###### **5.2.1 Description of Containers**

The containers shall meet the quality, hygiene, ventilation and resistance characteristics to ensure suitable handling, shipping and preserving of the cashew kernels. Packages must be practically free of foreign matter and smell.

## **6. MARKING OR LABELLING**

### **6.1 CONSUMER PACKAGES**

In addition to the requirements of the Codex General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1-1985, Rev. 1-1991), the following specific provisions apply:

#### **6.1.1 Nature of Produce**

If the produce is not visible from the outside, each package should be labeled as to the name of the produce and may be labeled as to name of the variety.

### **6.2 NON-RETAIL CONTAINERS**

Each package must bear the following particulars, in letters grouped on the same side, legibly and indelibly marked, and visible from the outside, or in the documents accompanying the shipment. For produce transported in bulk these particulars must appear on a document accompanying the goods.

#### **6.2.1 Identification**

Name and address of Exporter, Packer and/or Dispatcher. Identification code (optional).

#### **6.2.2 Nature of Produce**

Name of produce if the contents are not visible from the outside. Name of variety and/or commercial type.

#### **6.2.3 Origin of Produce**

Country of origin and, optionally, district where grown or national, regional or local place name.

#### **6.2.4 Commercial Identification**

- Class;
- Size code (size code or minimum and in maximum weight );
- Net weight (optional)

#### **6.2.5 Official Inspection Mark (optional)**

## **7. CONTAMINANTS**

### **7.1 PESTICIDE RESIDUES**

Cashew Kernels shall comply with those maximum residue limits established by the Codex Alimentarius Commission and/or by authority for this commodity.

### **7.2 OTHER CONTAMINANTS**

Cashew Kernels shall comply with those maximum levels for contaminants established by the Codex Alimentarius Commission and/or by authority for this commodity.

## **8. HYGIENE**

**8.1** It is recommended that the produce covered by the provisions of this Standard be prepared and handled in accordance with the appropriate sections of the Recommended International Code of Practice – General Principles of Food Hygiene (CAC/RCP 1-1969, Rev. 4-2003), and other relevant Codex texts such as Codes of Hygienic Practice and Codes of Practice.

**8.2** The produce should comply with any microbiological criteria established in accordance with the Principles for the Establishment and Application of Microbiological Criteria for Foods (CAC/GL 21-1997).

## **9. METHODS OF ANALYSIS AND SAMPLING**

Analytical and sampling methods to be used for ascertaining conformance to the requirements of this specification shall be in accordance with relevant text in Codex Methods of Analysis and Sampling.

**References:**

National Standardization Agency - Indonesia. Indonesia National Standard on Cashew Kernels (SNI 01-2906-1992).

Philippine National Standard for Cashew Kernels. PNS/BAFPS 59:2008

Viet Nam Standard TCVN 4850:1998. First Revision - Cashew Kernels

Thailand Industrial Standard on Cashew Kernel (TIS 1535-1998)

UNECE Standard DDP-17: Concerning the Marketability and Commercial quality Control of Cashew Kernels, 1999 Edition.

## VERNACULAR NAMES OF CASHEW KERNELS IN THE ASEAN REGION

<b>Country</b>	<b>Common Name</b>
Brunei Darussalam	Jagus
Cambodia	Svay Chanty
Indonesia	Mete, Mede
Lao PDR	Mak Mouang Himmapan
Malaysia	Gajus Ketereh Jambu golok Janggus
Myanmar	Thee Ho Tha Yet
Philippines	Kasuy/Kasoy
Thailand	Med Mamouang Himmapan
Vietnam	Nhan hat dieu

Figure 1. Grade of white whole kernel



Figure 2. Grade of scorched whole kernel



Scorched whole

Scorched whole 240

**Figure 3. Grade of broken kernel**



White butts



White splits



Scorched butts



Scorched splits