Economic Commission for Europe
Steering Committee on Trade Capacity and Standards
Working Party on Agricultural Quality Standards
Specialized Section on Standardization of Dry and Dried Produce
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Explanatory materials

Draft poster for cashew kernels

Submitted by the Secretariat

The following draft poster was discussed at the sixty-seventh session of the Specialized Section on Standardization of Dry and Dried Produce in June 2020. At that meeting, the Rapporteur (INC) led the review of the explanatory poster for cashew kernels which had been prepared with the help of the delegation from India.

As the poster included the defect “spotted”, a defect not currently included in the ECE standard for cashew kernels, and since cashew kernel standard had been last revised in 2013, the Specialized Section agreed to postpone the finalization of the poster until after the revision of the cashew kernel standard.
The UNECE standard 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.

* Spotted: According to the AFI Specifications for Cashew Kernels, PITTED SPOTS - black, brown, or other colored spots in aggregate in excess of 1 mm caused by pre-harvest attack on the kernel.