



## 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 Seventieth session

Geneva, 14–16 June 2023

Item 7 (a) of the provisional agenda

##### Review of existing standards:

##### Cashew kernels

### Proposal by the delegation of Germany to amend the standard for cashew kernels

#### Submitted by the delegation of Germany

#### I. Proposal

Under Section IV. Provisions concerning tolerances A. Quality tolerances, to include an explanatory note for the line “Superficial damage (whole kernels only)” in the table.

Table entry (a) would read as follows:

<i>Defects allowed</i>	<i>Tolerances allowed, percentage of defective produce, by number or weight</i>		
	<i>“Extra”</i>	<i>Class I</i>	<i>Class II</i>
(a) Tolerance for cashew kernels not satisfying the minimum requirements	6	9	12
of which no more than:			
Not sufficiently developed, shrunken or shrivelled	1	2	*
Mouldy, rancid, decay	0.5	1	1
Damage by pests	0.5	1	1
Living pests	0	0	0
Superficial damage (whole kernels only)**	1	2	5
Adhering testa	3	3	5
...			

\* Tolerance is not applicable, shrivelled kernels are permitted, as per description in the classification.



\*\* Superficial damages are knife cuts on the surface of the kernels not exceeding an area of 8 mm<sup>2</sup> and a depth of 2 mm.

## **II. Justification**

An overly strict assessment of the superficial damage could have a negative influence on trade in the international market, and risk reducing the value of the product in the long run. Furthermore, as cashew kernels have a natural variation in size, superficial damages often occur during handling. Therefore, it is important to evaluate carefully to which extent the damages can be accepted as superficial damages, as the use of too strict interpretations would lead to food loss of an edible product.

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