

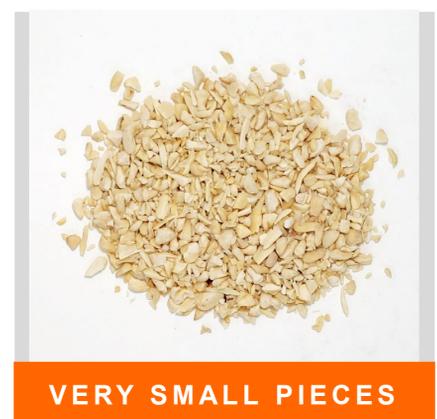
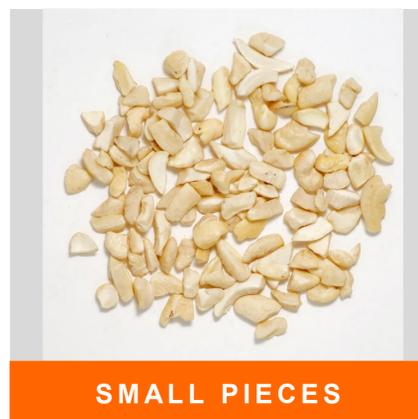
DEFINITION & CLASSIFICATION



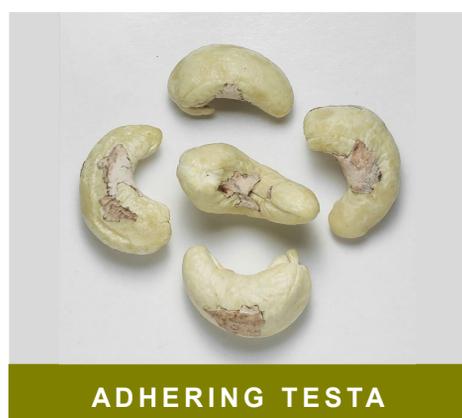
The UNECE standard DDP-17 applies to cashew kernels* obtained by heating, shelling and peeling the true fruits of the cashew tree *Anacardium occidentale* (L.). This standard does not apply to cashew kernels that are processed by salting, sugaring, flavouring, roasting or oil frying or to cashew kernels 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



QUALITY DEFECTS



*The UNECE standard DDP-17 for cashew kernels and an electronic version of this poster can be retrieved from the following addresses.

Standard:
<https://unece.org/trade/wp7/DDP-Standards>

Poster:
<https://unece.org/trade/wp7/brochures-and-posters>

** According to the AFI [Association of Food Industries (of the United States of America)] **Specifications for Cashew Kernels**, pitted spots – brown and other coloured spots that contrast with the kernel colour in aggregate in excess of 3 mm caused by pre-harvest attack on the kernel.