



Economic and Social Council

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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 8 (b) of the provisional agenda

Explanatory materials:

Explanatory material for cashew kernels

Draft poster for cashew kernels

Submitted by the secretariat

Summary

At its 2022 session, the Specialized Section reviewed the draft explanatory material on cashew kernels and revised the measurement included in the footnote to 3 mm. Following the decision by the Bureau to bring back the standard for cashew kernels for further discussion, the related explanatory material is also brought back for the review of the Specialized Section.

The Specialized Section is invited to review the draft poster for cashew kernels.

I. Text of the draft poster

Commercial and marketing quality of cashew kernels

Definition and 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.

Pieces

- 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

Image description

- Wholes
- Halves
- Large pieces
- Butts
- Baby bits
- Small pieces
- Very small pieces

Quality defects

- Shrunken / shrivelled
- Foreign matter
- Mouldy
- Insect / pest damage
- Superficial damage
- Adhering testa
- Spotted**

Footnotes

* 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.

II. Layout of the draft poster



COMMERCIAL AND MARKETING QUALITY OF CASHEW KERNELS

DEFINITION & CLASSIFICATION



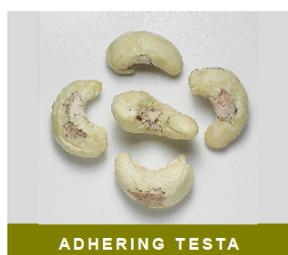
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QUALITY DEFECTS



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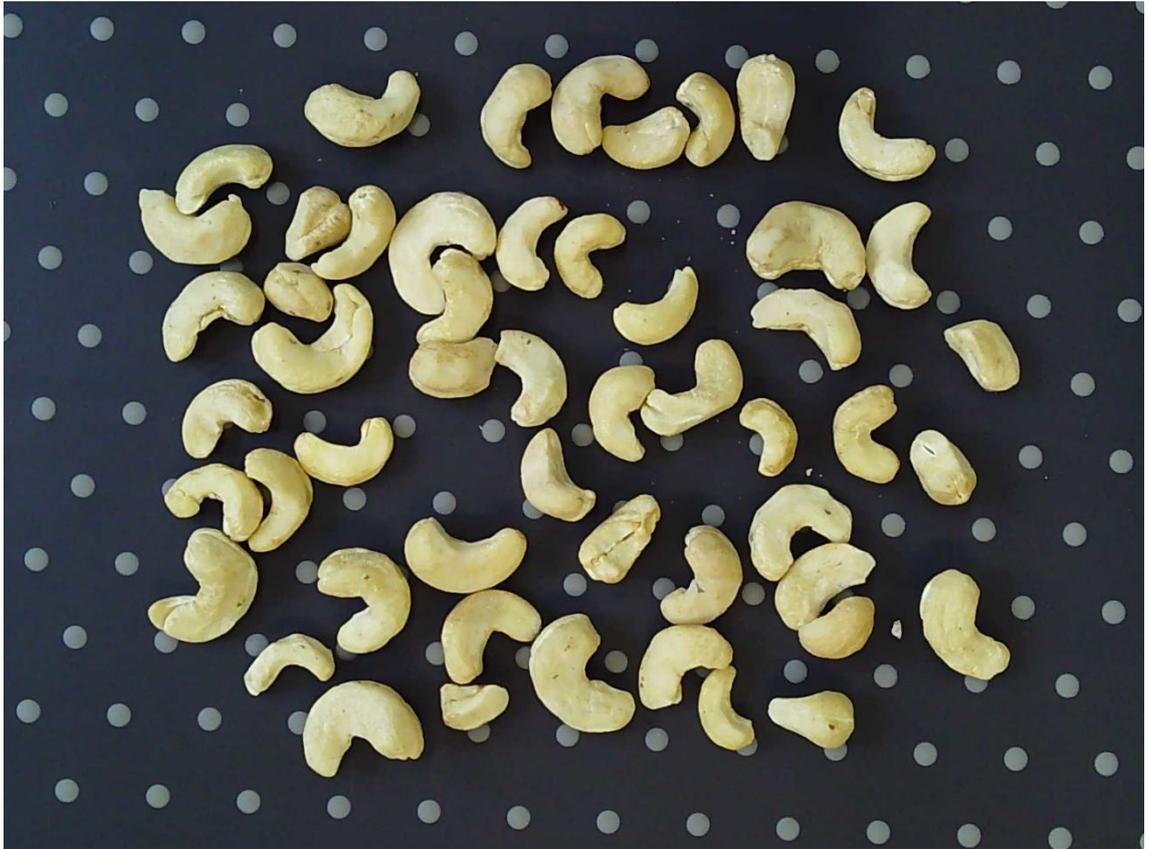
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III. Alternative photos suggestions

Insect damage



Superficial damage



Insect / pest damage

a)



b)



c)

