



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 for intersessional approval - Draft poster for cashew
kernels****Submitted by the secretariat***Summary*

At its 2023 session, the Specialized Section on Dry and Dried Produce reviewed the draft poster for cashew kernels (ECE/CTCS/WP.7/GE.2/2023/INF.2). The Specialized Section agreed on changes to the text of the poster as reflected in the report of the session (ECE/CTCS/WP.7/GE.2/2023/2). It also decided to replace the photo on superficial damage with a new photo.

The Specialized Section agreed to finalize the poster through an intersessional process once the new photo is available.

The following amended explanatory material is submitted to the Specialized Section for intersessional approval.

I. Text of the draft poster

Commercial and marketing quality of cashew kernels

Definition

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.

Image description

- Wholes
- Halves
- Large pieces not passing through a sieve of aperture 4.75 mm
- Butts: either end of a whole kernel which has been broken crosswise
- Baby bits not passing through a sieve of aperture 1.70 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

Quality defects

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

II. Layout of the draft poster

The draft poster is shown below, with the changes agreed at the seventieth session of the Specialized Section included. As agreed at the Specialized Section meeting, the draft poster also includes a new photo to depict superficial damage.

* 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>.

** Brown and other coloured spots that contrast with the kernel colour in excess of 3 mm in diameter or 7 mm².

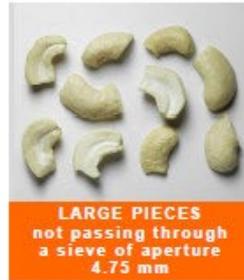


COMMERCIAL AND MARKETING QUALITY OF CASHEW KERNELS

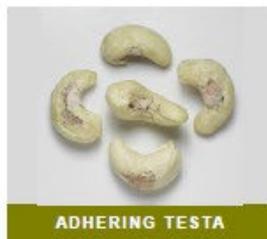
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QUALITY DEFECTS



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