Explanatory material for cashew kernels

Submitted by the secretariat

Summary

At its 2023 session, the Specialized Section reviewed the draft explanatory material for cashew kernels along with the cashew standard and agreed on several revisions. While the changes to the standard were agreed in session, for the explanatory material the Specialized Section agreed to finalize it once a new photo for superficial damage had been produced.

The Specialized Section is invited to review the draft explanatory material for cashew kernels for correctness and to consider recommending it for adoption as ECE explanatory material.
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.

** DEFINITION **

**WHOLELS**

**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

**SMALL PIECES**

not passing through a sieve of aperture 2.50 mm

**VERY SMALL PIECES**

not passing through a sieve of aperture 2.38 mm

**BABY BITS**

not passing through a sieve of aperture 1.70 mm

**QUALITY DEFECTS**

**SHRUNKEN / SHRIVELLED**

**FOREIGN MATTER**

**MOULDY**

**INSECT / PEST DAMAGE**

**SUPERFICIAL DAMAGE**

**ADHERING TESTA**

**SPOTTED**

** 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/wip/STDDP-Standards 

Poster: https://unece.org/trade/wip/brochures-and-posters

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