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Steering Committee on Trade Capacity and Standards

Working Party on Agricultural Quality Standards

Seventy-ninth session

Geneva, 11–13(a.m.) November 2024

Item 5 of the provisional agenda

**Specialized Section on Standardization
of Dry and Dried Produce**

Explanatory material for cashew kernels

Submitted by the secretariat

Summary

The following document is submitted to the Working Party for adoption as United Nations Economic Commission for Europe (UNECE) explanatory material for cashew kernels.

The document is based on ECE/CTCS/WP.7/GE.2/2024/INF.2, and integrates modifications discussed and agreed at the seventy-first session of the Specialized Section on Standardization of Dry and Dried Produce (GE.2).



I. Text of the explanatory material

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, frying or for industrial processing.

- 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
- 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: not passing through a sieve of aperture 1.70 mm

Quality defects

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

II. Layout of the explanatory material

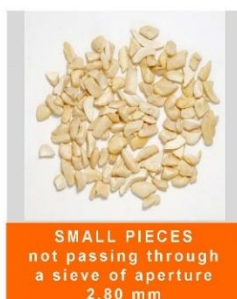
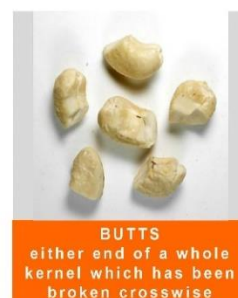
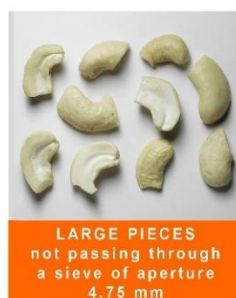
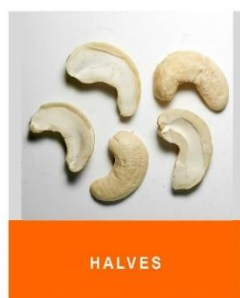
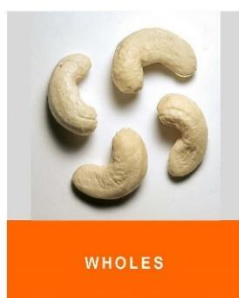


UNECE

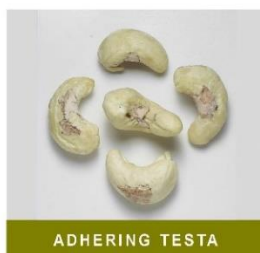
COMMERCIAL AND MARKETING QUALITY OF CASHEW KERNELS

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, frying or for industrial processing.



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>

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