

GENERAL INFORMATION

Description	Cashews which have been blanched and pasteurized
Composition	100% Cashew
Origin	Vietnam

Whole grades

grade	trade name	origin	size (max.10% broken upon arrival)	insect damage	mold, rancidity, decay, adh matter	foreign matter	max serious damage	2nd quality scorched	3rd quality	4th quality	dessert	testa	max defect level
PST W240	PASTEURIZED WHOLES 240	Vtn	220-240	0.5%	0.5%	0.05%	1.0%	10% 2nd+ 3rd		2.0%	0.5%	3.0%	10% excl testa
PST W320	PASTEURIZED WHOLES 320	Vtn	300-320	0.5%	0.5%	0.05%	1.0%	10% 2nd+ 3rd		2.0%	0.5%	3.0%	10% excl testa

Broken & Pieces grades

grade	trade name	origin	size (next lower size max 10%)	insect damage	mold, rancidity, decay, adh matter	foreign matter	max serious damage	2nd quality scorched	3rd quality	4th quality	dessert	testa	max defect level
PST WS	PASTEURIZED WHITE SPLITS	Vtn	halves \geq 7/8	0.5%	0.5%	0.05%	1.0%	10% 2nd+ 3rd		2.0%	0.5%	3.0%	10% excl testa
PST LP	PASTEURIZED LARGE PIECES	Vtn	6.3-8mm	0.5%	0.5%	0.05%	1.0%	10% 2nd+ 3rd		2.0%	0.5%	3.0%	10% excl testa
PST SP2	PASTEURIZED SCORCHED PIECES	Vtn	1.7-4.75mm	1.0%	1.0%	0.05%	2.0%	10% 2nd+ 3rd		2.0%	2.5%	5.0%	14% excl testa

Processed in a facility where Almonds are also being processed.

Sensory	Flavour	Typical of blanched cashew		As per In-house SOP
	Taste			
	Texture	N/A		
	Appearance/Color	White, light yellow, pale ivory or light ash-grey		
Chemical	Moisture	5.0	% Max	IR/Halogen Moisture Analyzer
	FFA (in the fat, expressed as oleic acid)	1.5	% (w/w) Max	ISO 660: 2009
	Peroxide Value	5.0	Meq/kg fat Max	ISO 3960: 2007
	Aflatoxin B1	2.0	ppb Max	ToxiMet in House
	Aflatoxin B1 + B2 + G1 + G2	4.0	ppb Max	
Microbiological	TPC	5.0×10^3	cfu/g Max	PetriFilm - AOAC
	Coliforms	1.0×10^1	cfu/g Max	
	E. coli	Absent in 1g	cfu/g	
	Yeast	1.0×10^3	cfu/g Max	

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	Mold	1.0 x 10 ³	cfu/g Max	
	Salmonella	Absent in 25g	cfu/g	ISO - 6579:2002

NUTRITIONAL INFORMATION (Value per 100g)*

Energy	553 Kcal /2314 KJ	As per USDA standard reference database for nutrients
Total lipid (fat)	43.85 g	
Fatty acids, total saturated	7.783 g	
Protein	18.22 g	
Carbohydrate, by difference	30.19 g	
Sugars, total	5.91 g	
Fiber, total dietary	3.3 g	
Sodium	12 mg	
Cholesterol	0 mg	

* As per USDA standard reference database for nutrients

CERTIFICATION & DECLARATION

GMO	No
Irradiation	No
Free from MSG	Yes
Allergen	Processed in a facility where Almonds are also being processed
Free from artificial coloring	Yes
Free from artificial flavoring	Yes
Suitable for:	
Vegan / Vegetarian	Yes
Lacto / lacto-ovo	yes
Coeliac gluten intolerant	Yes
Halal	Yes
Kosher	Yes

PACKING STORAGE, SHELF LIFE, LABELLING & TRANSPORT

Storage conditions	Cool dry clean place (< 25 Deg C)
Packing unit	Laminated bag in carton box
Primary packaging	Food grade MVP barrier PE laminated foil
Secondary packaging	Carton, 335 x 250 x 470
Labeling	As per customer request
Net weight	2 x 25lbs / 1 x 50lbs / 1600lbs (VtnW240W320)/ 1500lbs (Vtn WS)

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BBD FROM DATE OF PACKING

24 months	12 months
w holes pasteurized	
FS/WS/FB/WB Pasteurized	
	LP & Lower size grade past.

DEFINITIONS

Whole (W)

A cashew kernel is classified as whole if it has the characteristic shape of a cashew kernel and not more than 1/8th of the kernel has been broken off. This grade may also be designated as W. An excessive number 7/8th kernels or splits that detract from the appearance of the sampled lot may be the basis for claim.

Butts (B)

Kernels which have been broken crosswise, are less than 7/8 but not less than 3/8 of a whole kernel and the cotyledons are still naturally attached. This grade may also be designated as B.

Splits (S)

One half of a cashew kernel that has been split lengthwise, provided not more than 1/8 of this cotyledon has been broken off. This grade may also be designated as S.



SCORCHING - a discoloration due to over heating during shelling or blanching.

SECOND QUALITY SCORCHED cashew kernels may be yellow, light brown, light ivory, light ash-grey or deep ivory.



BLEMISHES OR DISCOLORATION - spots in aggregate in excess of 3 mm on the kernels from causes other than shelling or blanching.

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SPECKLED - a brown stain which appears after removal of the testa on some kernels.



Bluish



SLIGHTLY SHRIVELED - a slight withering of the outer surface of the kernel.

THIRD QUALITY SPECIAL SCORCHED cashew kernels may be deep yellow, brown, amber, and light to deep blue. They may be slightly shriveled, immature, light-brown speckled, blemished or otherwise discolored.

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PITTED SPOTS - black, brown, or other colored spots in aggregate in excess of 1 mm caused by pre-harvest attack on the kernel.



ADHERING TESTA – Testa is the natural integument of the cashew seed.



SUPERFICIAL DAMAGE - deep knife cuts on the surface of the kernel that change the characteristic shape of the nut.



Adhering matter

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Insect damage



Spotting after Roast - brown spots that appear on the surface of the kernel after roasting, but which are not visible in the raw.



Scorched tip - a tip that is significantly darker than the remainder of the kernel due to a scorching during shelling or blanching.
Color Variation - any discoloration, other than a scorch mark, which detracts from the uniform appearance of the kernel.



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SCRAPED – damage to the outer surface of the kernel by knife scratches affecting an aggregate area >5mm. Scrapes on the inside of the natural curve of the kernel are not counted as scrapes.



OK ROAST – DARK ROAST – DEEP ROAST

Dark roast - a light to medium brown color in some kernels that detracts from the uniform appearance of kernels that are significantly lighter.

Deep roast - a deep brown color in some kernels that detracts from the uniform appearance of kernels that are significantly lighter.

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