

# PRODUCT SPECIFICATION

**Organic Cashewnut kernels, wholes and splits, shelled, First Quality**  
**Art-Nr. 30172, 30173, 30174, 30175, Spec ID 13650**

**ORIGIN:** Burkina Faso, Ghana, Togo, Vietnam

**CERTIFICATION OF PRODUCER:** depending on supplier

**PRODUCT DESCRIPTION:**

Organic Cashewnut Kernels shell have been obtained through roasting and shelling of Cashew Nuts. Whole Grade shall have a characteristic shape.

**INGREDIENTS:** Organic Cashewnut Kernels

**SENSORY PARAMETER:**

Smell	nutty, typical, free from any off-smell, not rancid
Flavour	typical, nutty, free from any off-taste, not rancid
Texture	typical
Appearance	typical, uniform colour which may be white, light yellow, pale ivory or light ash-grey

**PHYSICAL SPECIFICATION:**

Size	Count
W180	120 - 180 / lb
W210	180 - 210 / lb
W240	220 - 240 / lb
W320	300 - 320 / lb
W360	340 - 360 / lb
W450	400 - 450 / lb
Splits	Half of a kernel that has been split lengthwise
Broken	max. 10% by weight
Insect damage	max. 0.5%
Mold rancidity, decay, adhering matter	max. 0.5%
Foreign matter	max. 0,05% (in addition to maximum serious damage)
Maximum Serious damage	max. 1,0%
Second Quality Scorched / Colour variation	max. 5.0%
Third Quality Scorched / Colour variations	max. 1.5%
Fourth Quality	max. 0.5%
Dessert	max. 0.5%
Superficial Damage (Scrapes)	max. 1.0%
Adhering testa	max. 3.0%
Maximum defect level	max. 8,0%

**CHEMICAL SPECIFICATION:**

Moisture	max. 5%
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**MICROBIOLOGICAL SPECIFICATION:**

Total Bacterial Count	max. 50.000 cfu/g
Yeast	max. 10.000 cfu/g
Mould	max. 10.000 cfu/g
Salmonella	neg. / 25g
E.Coli	< 10 cfu/g

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Aflatoxins according to Regulation (ECC) No. 1881/2006 (in updated version)

B1 max. 2 µg/kg  
B1 + B2 + G1 + G2 max. 4 µg/ kg

### Ø NUTRITIONAL VALUES/ 100g:

Energy 2315 kJ / 553 kcal  
Fat 43,85g  
of which saturates 7,78g  
Carbohydrates 30,19g  
of which sugars 5,91g  
Fibre 3,3g  
Protein 18,22g  
Salt 0,03 g  
Sodium 12mg

Nutritional facts base on suppliers information.

Allergens:				
Allergen	Present in Product	Present in Factory	Present on Production line	Nature of Constituent
Cereals containing gluten (wheat, spelt, khorasan wheat, rye, barley, oats or their hybridised strains) and products thereof	-	-	-	
Crustaceans and products thereof	-	-	-	
Eggs and products thereof	-	-	-	
Fish and products thereof	-	-	-	
Peanuts and products thereof	-	-	-	
Soybeans and products thereof	-	-	-	
Milk and products thereof	-	-	-	
Nuts (almonds, hazelnut, walnut, cashew, pecan nut, Brazil nut, pistachio nut, macadamia or Queensland nut) and products thereof	Yes	Yes	Yes	Cashews only
Celery and products thereof	-	-	-	
Mustard and products thereof	-	-	-	
Sesame seed and products thereof	-	-	-	
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre (in terms of total SO <sub>2</sub> )	-	-	-	
Lupin and products thereof	-	-	-	
Molluscs and products thereof	-	-	-	

**PACKAGING REQUIREMENTS:** 50lbs net.in vacuum packs or according to contract

We confirm that according to Reg. (EU) 1935/2004 and Reg. (EU) 10/2011, all delivered packing materials correspond to the applicable regulations and that the materials are harmless when in contact with food. Packing material is produced according to Reg. (EU) 2023/2006.

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**SHELF LIFE:** 24 months in dry area free from risk of contamination and ingress of moisture from production

**STORAGE REQUIREMENTS:** cool and dry

**LEGISLATIONAL REQUIREMENTS / INFORMATION:**

The product is in accordance with the requirements of the German and European food law.

DE-ÖKO-006

The product is not subject to labelling according to EU Reg. No 1829/2003 and No 1830/2003.

The nutritional and chemical-physical parameters are guiding values and subject to natural fluctuations in natural products depending on the region of production and the harvest year.

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