


| | | |
|--|--------------------------------------|------------------|
|  | UN RATIONS STANDARD | DATE: 01/04/2024 |
| | NUTS CASHEWS UNSALTED SHELLED | ED No: 04 |
| | CODE: UNSTD-COM 1202 | Page 1 of 2 |

1. PRODUCT NAME

NUTS CASHEWS UNSALTED SHELLED

PRODUCT RISK

LOW

MEDIUM

HIGH

2. DESCRIPTION



Whole Cashew nuts are seeds of the cashew tree of the *Anacardiaceae Occidentale Linneaus* species .The seeds are dry roasted (heating,shelling and peeling) without addition of salt. They are also known as *Anarcardium* nuts.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Cashew nuts

3.2. OTHER PERMITTED INGREDIENTS

None permitted

4. PROCESSING

Processing

- 4.1. CODEX "CAC/RCP 1-1969, Rev. 4-2003; Code of Practice- General Principles of Food Hygiene including annex on HACCP systems and guidelines for application.

5. MICROBIOLOGICAL CRITERIA

FOOD SAFETY PARAMETERS


- The product shall comply with any microbiological criteria established in accordance with Codex Guideline CAC/GL: 21-1997 "Principles for the Establishment and Application of microbiological criteria for food.
- The product shall be free from microorganisms in amounts which may represent a hazard to health and shall be free from any substance originating from microorganisms in amounts which may represent a hazard to health.

6. CHEMICALCRITERIA

| PARAMETER | LIMITS |
|------------------|-----------|
| Moisture content | ≤ 5 % |
| Aflatoxins | ≤ 10µg/Kg |
| Fat Content | 45-50 % |
| Dietary fiber | ≤ 3.5 % |
| Ash | ≤ 3.95 % |

7. PHYSICAL CRITERIA

| PARAMETER | LIMITS |
|-------------------|---|
| Extraneous matter | Shall be free from any impurities including pieces of shell and hull; |
| Quality Factors | The product shall be free from any decay, insect injury, and from damage caused by mould, gum, and other spots; |
| Flavour and odour | Shall be free from abnormal flavour and rancid odour; shall be clean, wholesome. |
| Filth | The product shall be free from filth such as impurities of animal origin and dead insects; |
| Colour | Shall be uniform, light brown, light ivory, yellow, light ash grey, or deep ivory as a result of overheating. |

| | | |
|--|--------------------------------------|-------------------------|
|  | UN RATIONS STANDARD | DATE: 01/04/2024 |
| | NUTS CASHEWS UNSALTED SHELLED | ED No: 04 |
| | CODE: UNSTD-COM 1202 | Page 2 of 2 |

| | |
|--|--------------|
| Size (min-max) | 2-5 cm |
| Style | Whole |
| Defects | |
| Nuts with defects | ≤ 1.0 % |
| Broken Pieces | ≤ 10 % |
| Storage and Transportation Temperature | 15°C to 25°C |

8. CONTAMINANTS

- 8.1. The product covered by this Standard shall comply with the Maximum Levels for contaminants that are specified for the product in the General Standard for Contaminants and Toxins in Food and Feed (CODEX STAN 193-1995).
- 8.2. The product covered by this Standard shall comply with maximum residue limits established by Codex Alimentarius (See: CAC / MRL: 2009 Maximum residue Limits (MRLs) for pesticides).

9. NUTRITIONAL FACTS (Approximate values per 100 g)

| NUTRIENTS | AMOUNT PER 100 g OF PRODUCT |
|---------------|-----------------------------|
| Energy | 574 kcal |
| Protein | 15.3 g |
| Carbohydrates | 32.7 g |
| Fat | 46.4 g |

10. PACKAGING

| PARAMETER | LIMITS |
|-------------------------------|--|
| Primary packaging | Food grade polyethylene or equivalent recyclable/biodegradable packing material that maintains product's organoleptic qualities and sanitary integrity. Able to withstand the rigor of transport and handling. |
| Secondary packaging | Corrugated paper box or packing that protects integrity of the primary packages, and withstands the rigor of transport and handling. |
| Primary packaging net weight | From 500 g to 1 Kg |
| Warranty at delivery location | Minimum 4 Months |

11. LABELLING

- 11.1. UNSTD-GEN-02 "UN Product Labelling"

12. OTHER REQUIREMENTS

- 12.1. CAC/RCP 59-2005: "Code of practice for the prevention and reduction of aflatoxins in Tree nuts".
- 12.2. UNECE STAN DDP 17 – "Cashew kernels"
- 12.3. CAC/RCP 6-1972: "Code of Hygiene Practice for Tree nuts".
- 12.4. UNSTD-GEN-03: "UN Inspection"
- 12.5. UNSTD-GEN-04: "UN Certification"