

Specification code CSK/2/DF/E
Date 30/04/2025

Product description			Chemical analysis	
Species	Cashew		Moisture	5% max
Ingredients	100% cashew kernels		Aflatoxine B1	2,0 max (µg/kg)
Shelf life	Minimum 12 months from date of manufacture		Aflatoxines totals	4,0 max (µg/kg)
Taste and smell	Typical for cashewnuts, free of foreign smell and/or taste		Ochratoxin A	5,0 max (µg/kg)
Appearance	According to UNECE Standard for cashew kernels (DDP-17)		Cadmium	0,3 max (mg/kg)
Size by number of kernels per 1 pound of cashews (454 g)	Size 150	150 max	Lead	0,5 max (mg/kg)
	Size 180	180 max	Peroxide value	3,0 max (meq O2/kg)
	Size 210	210 max	Dithiocarbamates	0,01 max (mg/kg)
	Size 240	240 max	Residual amount of pesticides	In accordance with EC Regulation 396/2005
	Size 320	320 max	Patuline	-
	Size 450	450 max	Deoxynivalenol (DON)	-
	Size 500	500 max		

Nutritional analysis (approximately per 100g)	
Energy	553 kcal / 2314 kJ
Fat	43,8 g
-of which saturated	7,78 g
-of which polyunsaturated	7,85 g
-of which monounsaturated	23,8 g
Carbohydrates	30,2 g
-of which sugars	5,9 g
Fiber	3,3 g
Protein	18,2 g
Salt	≤0,03 g
Trans fat	-

*ingredients may change depending on the season

Our certificates



Physical analysis

Not sufficiently developed, shrunken or shrivelled	0 - 2 %
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Mould, rancidity, decay	0 - 1 %
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Damage by pests	0 - 1 %
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Living pests	-
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Superficial damage, spotted	0 - 5 %
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Adhering testa	0 - 5 %
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Total external defects	0 - 12 %
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Broken kernels (butts, splits and pieces) in wholes	0 - 10 %
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Pieces in butts (splits)	0 - 10 %
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Kernels of a colour of the next lower class	0 - 5 %
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Foreign materials	0 – 0,1 %
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Defect tolerance according to the UNECE Standard for cashew kernels (DDP-17)

Microbiological analysis

Total viable count	<10.000 cfu/g
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Moldy and Yeasts	<10.000 cfu/g
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Coliforms at 37°C	<10 cfu/g
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Escherichia coli	<10 cfu/g
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Salmonella	Not detected in 25 g
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Listeria monocytogenes	Not detected in 25 g
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Commission Regulation (EC) on microbiological criteria for food

Others specs

Allergens	Nuts and products thereof and sulfur dioxide and sulphites > 10 mg/kg
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GMO	Not labeled in accordance with EC regulations 1829/2003 & 1830/2003
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Storage	Temperature till 20°, Humidity till 70%. Store in a dry, cool and dark place with stable temperature and humidity
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Packaging	20 kg or 22,68 kg cardboard box (contains 1 or 2 plastic vacuum bags)
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