

Specification code CN/1/E  
Date 08/05/2025

Product description

Description	Cashew nuts W320
Colour	Cream-colored kernel
Taste and smell	Aroma and taste typical of a cashew
Appearance	Nuts are mature, developed, not damaged by pests, nuts homogeneous

Physical chemical analysis

Water content	max 5,0 %
Organic impurities:	max 0,05% %
Insects or their remains	Absent
Foreign contamination	≈ 0
Possible occurrence of defects, discoloration	≈ 8%
Preservative	Absent
Heavy metals	In accordance with Commission Regulation
Pesticides	In accordance with Commission Regulation
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Others specs

Allergens	Cashew nuts
GMO	The product does not contain and has not been produced from genetically modified organisms
Ionizing radiation	Product and or its components are not treated with ionizing radiation.
Storage	Temperature max. 25 C, max.70% of relative humidity. Clean and dry rooms,without foreign odours, free from rodents and insects.

Microbiological analysis

Total count	<10.000 cfu/g
Yeast & Mould	<100 cfu/g
Coliforms	<100 cfu/g
Bacillus cereus	<100 cfu/g
Staphylococcus aureus	<100 cfu/g
E. coli	Absent in 1g
Salmonella	Absent cfu/25g

Our certificates

