

Specification code **CSK/3/DF/E**

Date **30/04/2025**

Product description

Species	Cashew
Ingredients	98% cashew kernels; 2,0% salt
Shelf life	Minimum 8 months from date of manufacture
Taste and smell	Typical of roasted cashews, without foreign odor and/or taste
Appearance	Clean, no strage matter or dust
Color	Uniform color, yellow-brown to brown, cream inside

Physical analysis

Not sufficiently developed, shrunken or shrivelled	0 - 2 %
Mould, rancidity, decay	0 - 1 %
Damage by pests	0 - 1 %
Living pests	-
Superficial damage	0 - 5 %
Adhering testa	0 - 5 %
Broken kernels (butts, splits and pieces) in wholes	0 - 20 %
Kernels speckled or spotted	0 - 5 %
Foreign materials	0 - 0,1 %

Others specs

Allergens	Nuts and products thereof and sulfur dioxide and sulphites > 10 mg/kg
GMO	Not labeled in accordance with EC regulations 1829/2003 & 1830/2003
Storage	Temperature till 20°, humidity till 70%. Store in a dry, cool and dark place with stable temperature and humidity
Packaging	Small bags/ Big bags

Chemical analysis

Moisture	3% max
Aflatoxine B1	2,0 max (µg/kg)
Aflatoxines totals	4,0 max (µg/kg)
Ochratoxin A	5,0 max (µg/kg)
Cadmium	0,3 max (mg/kg)
Lead	0,5 max (mg/kg)
Peroxide value	3,0 max (meq O2/kg)
Dithiocarbamates	0,01 max (mg/kg)
Residual amount of pesticides	In accordance with EC Regulation 396/2005
Patuline	-
Deoxynivalenol (DON)	-

Microbiological analysis

Total viable count	<10.000 cfu/g
Moldy and Yeasts	<10.000 cfu/g
Coliforms at 37°C	<10 cfu/g
Escherichia coli	<10 cfu/g
Salmonella	Not detected in 25 g
Listeria monocytogenes	Not detected in 25 g

Commission Regulation (EC) on microbiological criteria for food

Our certificates



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