



GENERAL INFORMATION

Version	12	Date:	5-3-2019
Completed by	name	Mr. L. van Beest	
	position	Quality Assurance Manager	
Product name + Commodity N°	Nat. Cashew nut Kernels, white whole, W180-W450	66000101 - 66000105	

Quality system certified / implemented in the company?	We are certified NEN-EN-ISO 9001 since 08-12-1999, furthermore we have implemented the HACCP system according the Dutch standard.
--	---

PRODUCT CHARACTERISTICS

General

Origin	Vietnam /India
---------------	----------------

Product denomination (legal name)	<i>English</i>	Cashew nuts
Description of the product	kernels extracted from the <i>Anacardium occidentale</i>	
Description of the process	harvesting, roasting, shelling, drying, peeling, grading, packing	

List of ingredients in descending order by magnitude of weight.	components	% in the recipe	functionality*	country of origin
	1. Cashew	100	raw material	See above
	2.			
	3.			
	4.			
	5.			
	6.			



Analytical / Organoleptical values

Organoleptic	
Appearance	fully developed kernels, characteristic shape
Colour	uniform colour which may be white, light yellow, pale ivory or light ash grey.
Flavour	characteristic for cashew nuts, without foreign flavour
Odour	characteristic for cashew nuts, without foreign odour
Texture	kernels are firm; not brittle, pliable, or leathery

Analytical	Maximum
Moisture	5%
FFA	1%
Peroxide	5 meq/kg
Mycotoxins: <ul style="list-style-type: none"> • aflatoxin B1 • aflatoxin tot. 	2 ppb
	4 ppb

Microbiological	Maximum	Value
Escherichia coli	<10	/g
Salmonella	Absent	/25g

Physical	Minimum	Maximum	Method used to determine value
extraneous matter ❶		0.5%	
impurities / foreign material ❷		0.05%	
Count:			
W-180	170	180	count /454gr
W-210	200	210	"
W-240	220	240	"
W-320	300	320	"
W-450	400	450	"
broken nuts at delivery		10%	AFI
total serious damage ❸		1.0%	"
- insect damage ❹		0.5%	"
- mould, rancidity, decay		0.5%	"
total defects		8%	"
- second quality scorched / colour variation		5%	"
- third quality special scorched / colour variation		1.5%	"
- fourth quality		0.5%	"
- dessert		0.5%	"
- superficial damage (scraped)		1.0%	"
- adhering testa		3.0%	"



Packaging	new carton with inner flexi bag
weight per colli	50lbs nett weight (22.68kg) per carton, containing 1 / 2 vacuum sealed gas infused flexibag of 25/50 lbs nett. each. (option 2 x 25 lbx tins)

Physical form (e.g. powder, liquid)	kernels
Shelf life	Minimum 12 months soundness under below mentioned conditions in closed packaging. Taste may go down and texture may change due to natural process of aging.
Storage conditions	Cool, dry and out of direct sunlight. Temp. < 15°C RH < 70%

- ❶ All matter from the specific plant other than the required part.
- ❷ All matter that is foreign to the plant such as vegetable matter of other plants, sand, soil and stones.
- ❸ Serious damage includes but is not limited to insect, rodent, or bird damage, visible mold- rancidity – decay, or adhering dirt –solder – shell – or mesocarp.
- ❹ Insect damage is visible damage to the kernel from live or dead insects, mites in any stage of development, insect excreta or fragments – frass – webbing – boring – powdery residue – cast larval casings – and/or the evidence of insects or insect activity in the container.



ADDITIONAL INFORMATION

Nutritional information

Not available

Available

USDA Nutrient database for standard reference, release 28
NDB No.: 12087, except energy calculated conform EU regulation
1169/2011

per 100 ml 100 g

Energy 2415 kJ
582 kcal

Total proteins 18.22 g
• % vegetable 100
source cashew
• % animal -
source -

Available carbohydrates 26.89 g
• sugars 5.91 g
• starch 23.49 g
• polyols - g

Dietary fibre 3.3 g

Total content of fat 43.85 g
• % vegetable 100
• % animal -
• saturated fatty acids 7.783 g
• mono-unsaturated fatty acids 23.797 g
• poly-unsaturated fatty acids 7.845 g
• cholesterol 0 mg
• trans-fatty acids - mg

Calcium (Ca) 37 mg
Iron (Fe) 6.68 mg
Magnesium (Mg) 292 mg
Phosphorus (P) 593 mg
Sodium (Na) 12 mg
Potassium (K) 660 mg
Zinc (Zn) 5.78 mg
Copper (Cu) 2.195 mg
Manganese (Mn) 1.655 mg
Selenium (Se) 19.9 mcg
Sodium chloride (NaCl-salt) - mg

Allergen information

Nr.	Allergen*	Used as an ingredient:
		No / Yes
1.	Cereals containing gluten (i.e. wheat, rye, barley, oats, spelt, kamut or their hybridised strains) and products thereof.	No
2.	Crustaceans and products thereof	No
3.	Eggs and products thereof	No
4.	Fish and products thereof	No
5.	Peanuts and products thereof.	No
6.	Soybeans and products thereof.	No
7.	Milk and products thereof (including lactose)	No
8.	Nuts, i.e. almonds (<i>Amygdalus communis</i> L.), hazelnuts (<i>Corylus avellana</i>), walnuts (<i>Juglans regia</i>), cashews (<i>Anacardium occidentale</i>), pecan nuts (<i>Carya illinoensis</i> (Wangenh.) K. Koch), Brazil nuts (<i>Bertholletia excelsa</i>), pistachio nuts (<i>Pistacia vera</i>), macadamia nuts and Queensland nuts (<i>Macadamia ternifolia</i>), and products thereof	Yes
9.	Celery and products thereof.	No
10.	Mustard and products thereof.	No
11.	Sesame seeds and products thereof.	No
12.	Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre expressed as SO ₂ .	No
13.	Lupin and products thereof.	No
14.	Molluscs and products thereof.	No

* Mentioned in appendix II of EU regulation 1169/2011



GMO declaration

Does the product or components hereof, contain GM micro-organisms or is it produced with GM micro-organisms (incl. processing aids and additives)	<input checked="" type="checkbox"/>	no	
	<input type="checkbox"/>	yes	specifically:

Irradiation

Is the product irradiated or have irradiated ingredients or components thereof been used:	<input checked="" type="checkbox"/>	no	
	<input type="checkbox"/>	yes	specifically:

Remarks

Use in production

If the goods or any part thereof supplied under the contract are processed, altered or tampered with in any way by the buyer or receiver of the goods or any other person, the quality of the goods shall be deemed to be acceptable to the buyer. All customer's quality control checks are to be completed on the entire load, prior to production and use.