

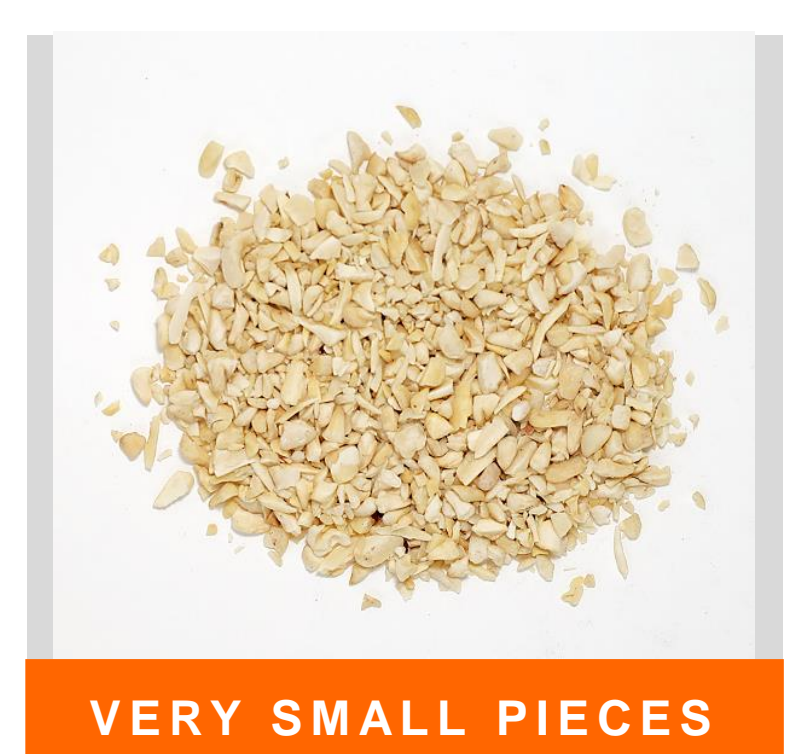
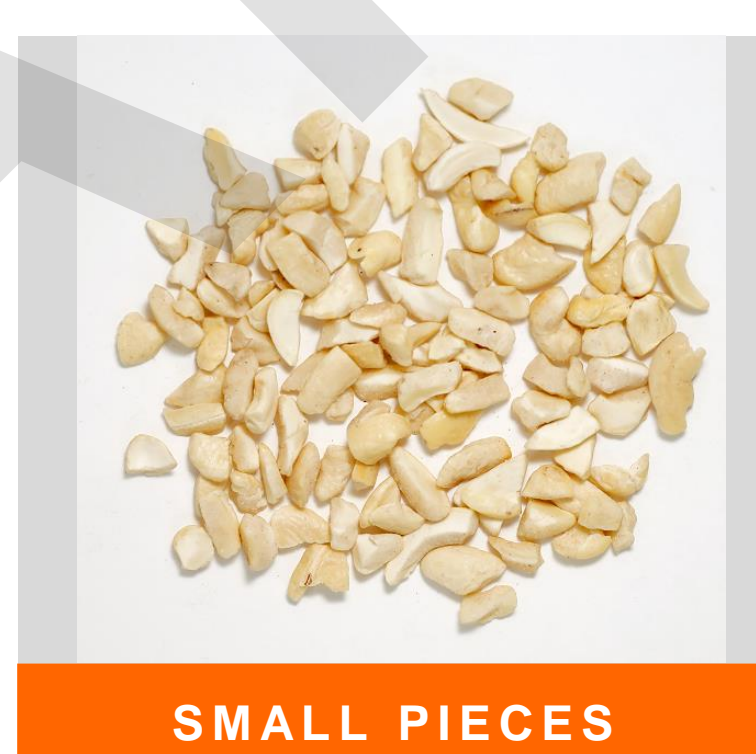
## DEFINITION & CLASSIFICATION



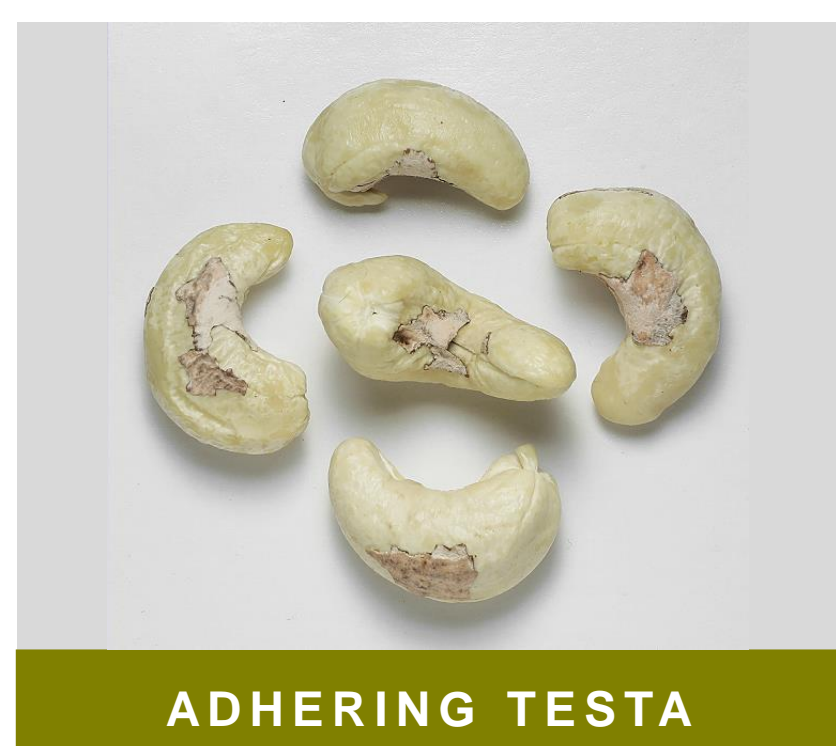
The UNECE standard applies to cashew kernels\* obtained by heating, shelling and peeling the true fruits of the cashew tree *Anacardium occidentale* (L.). This standard does not apply to cashew kernels that are processed by salting, sugaring, flavouring, roasting or oil frying or to cashew kernels for industrial processing.

Cashew kernels are classified into the following **three classes: Extra Class, Class I and Class II**. The classification is determined in accordance with the defects allowed in the Standard's section "IV. Provisions concerning tolerances".

- Large pieces: not passing through a sieve of aperture 4.75 mm
- Small pieces: not passing through a sieve of aperture 2.80 mm.
- Very Small Pieces: not passing through a sieve of aperture 2.36 mm.
- "Baby bits" or "granules": not passing through a sieve of aperture 1.70 mm.



## QUALITY DEFECTS



\*The UNECE standard for cashew kernels and an electronic version of this poster can be retrieved from the following addresses.

Standard:  
<https://www.unece.org/trade/agr/standard/dry/DDP-Standards.html>

Poster:  
<https://www.unece.org/publications/oes/welcome.html>

\* **Spotted**. According to the **AFI Specifications for Cashew Kernels**, PITTED SPOTS - black, brown, or other colored spots in aggregate in excess of 1 mm caused by pre-harvest attack on the kernel.