



THE HEMISPHERE GROUP

NUTS, SEEDS & DRIED FRUIT WORLDWIDE

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PRODUCT SPECIFICATIONS

Product Name: Cashews

I. ORGANOLEPTIC

Fresh flavor typical of cashews, free from rancid, stale or any other off flavors and off odors.

II. PHYSICAL AND CHEMICAL SPECIFICATIONS

A. Physical Specifications

Grade Classification:

Class	Description
First Quality Fancy	Kernels have a uniform color which may be white, light yellow, or pale ivory.
Second Quality Scorched	Kernels may be yellow, light brown, light ivory, light ash-grey, or deep ivory.
Third Quality Special Scorched	Kernels may be deep yellow, brown, amber, and light to deep blue; may be slightly shriveled, immature, light-brown speckled, blemished, or otherwise discolored.
Fourth Quality	Kernels would classify as First or Second Quality, expect that they have pitted spots.
Lightly Blemished Wholes (LBW)	Kernels may be light brown, light ivory, light ash-grey, or deep ivory; may show light brown speckles or blemishes on the surface, provided that not more than 40% of the kernels are affected.
Lightly Blemished Pieces (LP)	Pieces may be light brown, light ivory, light ash-grey, or deep ivory; may show light brown speckles or blemishes on the surface, provided that not more than 20% of the kernels are affected.
Blemished Wholes (BW)	Kernels may be deep yellow, brown, amber, or light to deep blue; may be slightly shriveled, immature, or may be brown speckled or blemished on the surface, provided that not more than 60% of the kernels are affected.
Dessert	Kernels may be scraped, deeply scorched, shriveled, deep-brown-speckled, black-speckled, blemished, or otherwise discolored.

Modified 8/2018

Size Classification:

Whole (W)	A cashew kernel is classified as whole if it has the characteristic shape of a cashew kernel and not more than 1/8 th of the kernel has been broken off.
Butts (B)	Kernels which have been broken crosswise and are less than 7/8, but not less than 3/8, of a whole kernel and the cotyledons are still naturally attached.
Splits (S)	One half of a cashew kernel that has been split lengthwise, provided not more than 1/8 of this cotyledon has been broken off.
Pieces (P)	Kernels broken into more than two large pieces, pieces varying in size between 1.70 mm – 8.00 mm.
Diced (D)	Kernels of various basic grades which have been diced to size (various sizes); may contain some meal due to the dicing process; may contain some smaller sized diced kernels due to sieving process.

Size Description for Cashew Wholes:

Broken Kernels in Wholes: 10% max.

Size Tolerance in Wholes: 10% max.

(Whole kernels of a lower grade size)

Size Designation	Count/Pound
180 (or SLW)	120-180
210 (or LW)	180-210
240	220-240
320	300-320
360	340-360
450	400-450

Size Description for Cashew Pieces:

Pieces in Butts/Splits: 10% max.

Size Tolerance in Pieces: 5% max.

(Pieces of the next lower size grade)

Size Designation	Grade	Size
Large pieces	LWP, SP, SPS, LP, DP, P1, P2, P3	4.75 mm - 8.0 mm
Small pieces	SWP, SSP, DSP, SP1, SP2, SP3, P1M, P2M, P3M	2.80 mm - 6.3 mm
Chips, granules, or baby bits	CHIPS, SSP1, SSP2, SSP3, BB, G1, G2, G3	1.70 mm - 2.80 mm
Diced pieces	-----	Various sizes

Tolerances for Defects and Damage in Raw Cashew Kernels:

	First Quality	Second Quality Scorched	Third Quality Special Scorched	Dessert
Serious Damage				
Insect Damage	0.5%	1.0%	1.0%	1.0%
Mold, rancidity, decay, adhering matter	0.5%	1.0%	1.0%	1.0%
Foreign Matter ¹	0.01%	0.01%	0.01%	0.01%
Max. Serious Damage	2.0%	2.0%	2.0%	2.0%
Defects				
2 nd Quality Scorched	5.0%	B	B	B
3 rd Quality Special Scorched	1.5%	5.0%	B	B
Lightly Blemished Pieces	1.5%	5.0%	(*20% light brown speckled)	
Lightly Blemished Wholes	1.5%	5.0%	(*40% light brown speckled)	
Blemished Wholes	0.5%	2.5%	(*60% brown speckled)	
Dessert	0.5%	2.5%	7.5%	B ²
Superficial Damage (scrapes)	1.0%	2.0%	5.0%	B
Adhering Testa/Seriously Damaged ³	3.0%/1.5%	3.0%/1.5%	3.0%/1.5%	3.0%/1.5%
Black Speckled Kernels				0.05%
Max. Defect Level	8.0%	11.0%	14.0% (*Max. speckled for LBW and BW)	

¹The tolerance for foreign matter is in addition to the tolerance for maximum serious damage.

²Dessert quality is the lowest grade but the defects cannot be so severe that the product is not merchantable.

³Maximum of 3% by weight for testa greater than 2mm in aggregate, but not more than 1.5% seriously damaged by adhering testa.

Tolerances for Defects and Damages in Small Pieces

	SP1-SSP1 G1	SP2-SSP2 G2	SP3-SSP3 G3
Serious Damage			
Insect Damage	0.5%	1.0%	1.0%
Mold, rancidity, decay	0.5%	1.0%	1.0%
Foreign Matter ¹	0.01%	0.01%	0.01%
Max. Serious Damage	1.0%	2.0%	2.0%
Defects			
2 nd Quality Scorched/ Color Variation	5.0%	B	B
3 rd Quality Special Scorched/ Color Variation	2.0%	5.0%	B
4 th Quality	0.5%	1.0%	B
Dessert	0.5%	2.5%	10.0%
Superficial Damage (scrapes)	B	B	B
Adhering Testa	3.0%	3.0%	5.0%
Max. Defect Level	10.0%	10.0%	12.0%

¹The tolerance for foreign matter is in addition to the tolerance for maximum serious damage.

B. Chemical Specifications

Moisture:	3.0% - 5.0%
Aflatoxin:	20 ppb max.
Free Fatty Acid:	Wholes 1.5% max. / Pieces 3.0% max.
Peroxide Value:	5.0 meq/kg max.

III. MICROBIOLOGICAL STANDARD

Total Plate Count: 10,000 cfu/g max.
Yeast & Mold: 2,000 cfu/g max.
Coliforms: 100 cfu/g max.
E. Coli: 10 cfu/g max.
Salmonella: Negative

IV. STORAGE REQUIREMENTS

Store in a cool, dry place at an optimum temperature of 35-40°F with a relative humidity of 55-65%.

Store away from merchandise with strong odors or that may harbor insects.

V. CERTIFICATIONS AVAILABLE

Kosher