

SPECIFICATIONS FOR CASHEW(PNFPL0003)

Cashew - The Wonder Nut

Four centuries ago, the adventurous Portuguese came sailing down the Indian coasts and brought with them the cashew nut.

Later it spread as a popular crop to other parts of India. Cashew cultivation now covers a total area of 0.70 million hectares.

Cashew nut - A versatile health food

Cashew nuts pack proteins, fats and vitamins to a high degree. Proteins, the tissue builders in our system, steal the show in right proportions which is very rare in nuts.

Indian cashews are nature's proven finest diet. It's an all-time all-places snack. It is a storehouse of nutrients. It contains more nutrients than other foods and are not just added to the diet.

Cashew nut kernel contains 47% fat, but 82% of this fat is unsaturated fatty acids. This is important because most fats are saturated.

The most prominent vitamins in cashew are Vitamin A, D and E. These vitamins help assimilate the fats and proteins. Cashew also contains 4.4% Cystine, 1.0% Methionine, 1.3% Valine and 4.5% Arginine. Many people mistakenly believe that cashew contains cholesterol.

Cashew kernel is a rich source of minerals like calcium, phosphorus and iron. They protect the human nervous system.

Cashew kernel has a very low content of carbohydrates, almost as low as 1% of soluble sugar which means it is an excellent nerve tonic, a steady stimulant and a body builder. All this in addition to an exotic taste. Cashew nuts are a healthy and delicious snack.

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Dietary changes throughout the 20th century have led to a gradual replacement of many excellent plant-based diet.

Diets high in monounsaturated fats - the predominant fatty acid in cashew - have been linked with lowering I

In certain regions of the world, such as the Mediterranean basin - where the traditional diet is high in monouns

The World Health Organisation, FAO Collaborating Center at Harvard School of Public Health and Oldways I

The Mediterranean Diet Pyramid graphically presents the kind of foods that consumers can choose on a daily,

With its unique combinations of fats, carbohydrates and proteins, and a broad assortment of minerals and vitan meal or act as a nutritious supplement to other foods.

As a traditional element of the pantry, cashewnuts add taste and nutrition to an astonishing variety of foods. T

Food trends everywhere are evolving with a nutritional orientation. And with it, Indian cashew is fast emergin

Cashew Tree

It is a short, stocky, low-spreading, evergreen tropical tree. It flowers once a year, between the months of Nov

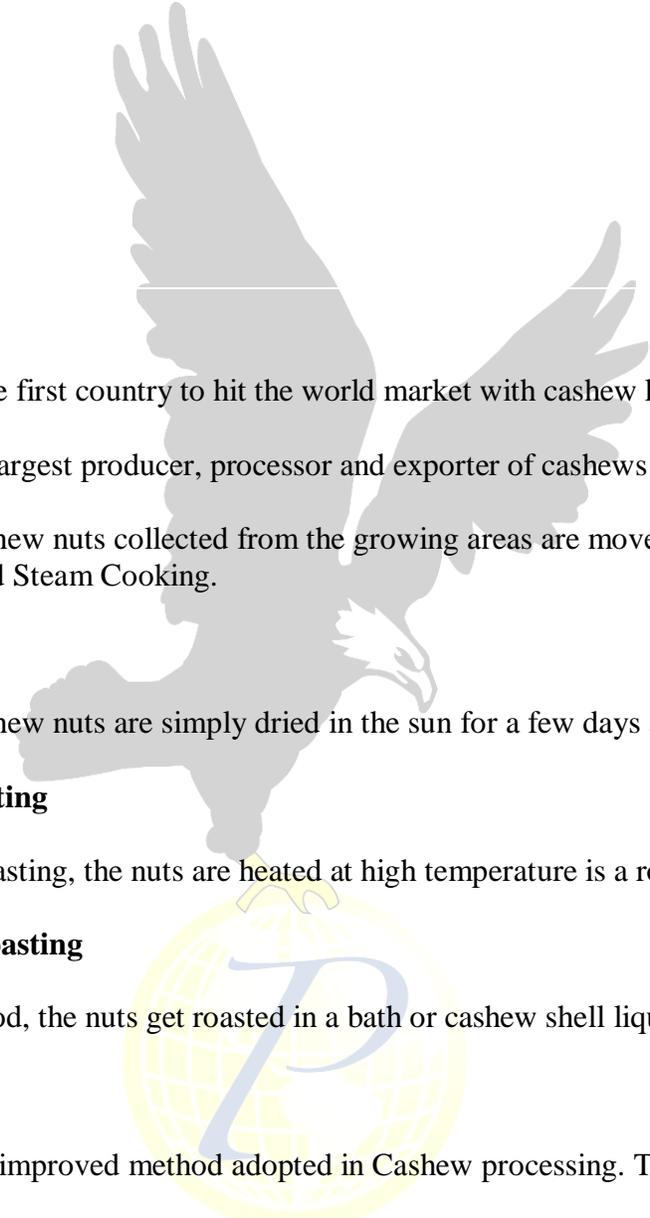
Cashew nut -- A fascinating sight of nature

The nuttiest feature of Cashew nut is that it is attached to the lower portion of the cashew apple which looks lik

The Cashew nut seed has within itself a whole kernel and this delicate kernel is covered by a testa membrane a

In its raw form, the cashew kernel is soft, white and meaty. When roasted it changes colour and taste. The cash

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India was the first country to hit the world market with cashew kernels and it was she who pioneered cashew processing.

India is the largest producer, processor and exporter of cashews in the world.

The raw cashew nuts collected from the growing areas are moved to the factories for processing. It is ensured that the nuts are processed through the following steps: Roasting and Steam Cooking.

Sun Drying

The raw cashew nuts are simply dried in the sun for a few days and shelled without temperature.

Drum Roasting

In Drum Roasting, the nuts are heated at high temperature in a rotating drum and then shelled.

Oil Bath Roasting

In this method, the nuts get roasted in a bath of cashew shell liquid and also the cashew nut shell liquid (CNSL).

Steaming

It is another improved method adopted in Cashew processing. The nuts are steamed so as to make the shell soft.

The roasted /steamed rawnuts are opened by cutting or by using mallets and the testa is then removed after drying.

Cashew nut Shell Liquid

The Cashew nut Shell Liquid (CNSL) is a by-product obtained during processing. This is an effective replacement for a versatile industrial raw material. It has wide application in the manufacture of friction lining materials, surface

The Cashew Export Promotion Council of India (CEPC) was established by the Government of India in the year 1955, with the active cooperation of the cashew industry with the object of promoting exports of cashew kernels and cashewnut shell liquid from India. By its very set up,

the Council provides the necessary institutional frame-work for performing the different functions that serve to intensify and promote exports of cashew kernels and cashewnut shell liquid.

The Council provides the necessary liaison for bringing together foreign importers with member exporters of cashew kernels. The enquiries received from the foreign importers are circulated amongst Council members.

The Council also extends its good offices in settling complaints amicably in the matter of exports/imports either on account of quality and /or variation in fulfillment of contractual obligations.

Publicity and Promotion Abroad

The Council undertakes publicity abroad with a view to projecting the 'Product Image' which serves to highlight and focus attention on the high quality and superiority of Indian cashews.

Participation in Exhibitions

The Council participates in specialised International Food Fairs/ Exhibitions and general fairs abroad. As the Council represents the whole industry, it arranges display of products received from members free of cost. The enquiries received are circulated amongst the members for them to contact the parties abroad for business negotiations.

A. Membership in the Council

1. Membership in the Council is granted to those who are engaged in export of cashew kernels / cashewnut shell liquid.
2. Membership in the Council is not mandatory to take up exports of cashew kernels / cashewnut shell liquid.
3. Approval of name as a prospective exporter of cashew kernels / cashewnut shell liquid by the Committee of Administration of the Council is a pre-condition for enrolment as a member of the Council.
4. For approval of name, an application with the following particulars has to be submitted to the Council:
 1. Nature of the firm
 2. Name(s) of Proprietor / Partners/ Directors
 3. Association with any other organisation
IE Code Number
 4. Application for the membership in the Council has to be made in the prescribed form along with the following

1. Proof of having engaged in export of cashew kernels / cashewnut shell liquid viz, copies of bills of lading or a Certificate from Chartered Accountant detailing the quantity and value of the product exported.
2. Entrance fee of Rs.1,000/-, membership subscription of Rs.10,000/- and minimum trade contribution of Rs.7,500/-by means of DD payable at Ernakulam.

The membership of the Council is granted for a period of one year, ie. from 1st April to 31st March.The membership may be renewed every year. Application form for membership is placed below.

B. Assistance to cashew processors / exporters

The Council is implementing two schemes for extending assistance to exporters. They are,

1. (a) Scheme for Technology Transfer / Process Upgradation / Modernisation of Cashew Processing Units. Under this scheme the Council provides grant- in-aid up to 33.3% of the total cost subject to a maximum of Rs.10 lakhs.
(b) Scheme for adoption of ISO 9000 / HACCP Quality Systems. The grant-in- aid admissible is 33.3% of the total cost subject to a maximum of Rs.5 lakhs.
2. Scheme for acquiring latest packaging system. Under this scheme, the Council provides grant-in-aid up to 33.3% of the total cost subject to a maximum of Rs.5 lakhs per packaging system and two such packaging systems are allowed per exporter.

Exporters of cashew who are members of the Council or FIEO are eligible for the grant-in-aid under these schemes.

Commodities

Cashew kernels are obtained through factory processing (roasting/ steaming, shelling and peeling) cashewnuts (*Anacardium Occidentale L*).

The Cashewnut Shell Liquid (CNSL) is a by-product obtained while processing cashewnuts.

Cashew Kernels

Specifications

Standard specifications for Indian cashew kernels for export have been laid down by the Government of India under the Export (Quality Control And Inspection) Act 1963.

Quality Control and Pre-shipment Inspection

Exports of cashew kernels from India are normally subject to voluntary quality control and pre-shipment inspection. Inspection of cashews is being conducted under the consignment-wise

inspection. It is ensured that the product is processed and packed as per the standards prescribed, by drawing samples from the finished product. Export of roasted and salted cashew kernels are also normally subjected to voluntary quality control.

Packing and Standard Weight

Cashew kernels in bulk are packed in four gallon prime tins with a net weight of 11.34 Kg (Or 25 lbs) in each tin. The filled tins are then vacuumised and filled with carbon-di-oxide gas and sealed. Two such tins of the same grade are packed in a carton for export. The net weight of each carton is thus 22.68 Kg. (50 lbs.). Some manufacturers also pack in tins of 10kg net to suit the requirements of buyers in certain markets. Recently, some exporters have started using flexible packs instead of tins as many buyers opt for new generation flexible packs

Specifications for Cashew Kernels

1. General Characteristics: Cashew Kernels shall have been obtained through roasting, shelling and peeling ca
2. Special Characteristics:

A. Cashew Kernels - White Wholes

| Grade Designation | Trade Name | Colour/Characteristics | Count/454 gms size description | Max. Moisture% | Broken Max% | NLSG NLG max% |
|-------------------|--------------|--|--------------------------------|----------------|-------------|------------------------|
| <u>W-180</u> | White Wholes | White/pale ivory/light ash. Characteristic shape | 170-180 | 5 | 5 | 5 (NLSG & SW together) |
| <u>W-210</u> | do | do | 200-210 | 5 | 5 | do |
| <u>W-240</u> | do | do | 220-240 | 5 | 5 | do |
| <u>W-320</u> | do | do | 300-320 | 5 | 5 | do |
| <u>W-450</u> | do | do | 400-450 | 5 | 5 | do |
| <u>W-500</u> | do | do | 450-500 | 5 | 5 | 5(SW) |

Remarks: Kernels shall be completely free from infestation, insect damage, mould rancidity, adhering testa and objectionable extraneous matter. Scraped and partially shrivelled kernels

also permitted provided such scraping/shrivelling does not affect the characteristic shape of the kernel.

B. Cashew Kernels - Scorched Wholes

| Grade Designation | Trade Name | Colour/Characteristics | Count/454 gms size description | Max. Moisture% | Broken Max% | NLSG NLG max% |
|-------------------|-----------------|---|--------------------------------|----------------|-------------|---------------------------|
| <u>SW</u> | Scorched Wholes | Kernels may be scorched/slightly darkened due to over-heating while roasting or drying in drier/borma | N.A | 5 | 5 | 7.5 (SSW) |
| <u>SW-180</u> | do | do | 170-180 | 5 | 5 | 7.5 (NLSG & SSW together) |
| <u>SW-210</u> | do | do | 200-210 | 5 | 5 | do |
| <u>SW-240</u> | do | do | 220-240 | 5 | 5 | do |
| <u>SW-320</u> | do | do | 300-320 | 5 | 5 | do |
| <u>SW-450</u> | do | do | 400-450 | 5 | 5 | do |
| <u>SW-500</u> | do | do | 450-500 | 5 | 5 | 7.5(SSW) |

Remarks: Kernels shall be completely free from infestation, insect damage, mould rancidity, adhering testa and objectionable extraneous matter. Scraped and partially shrivelled kernels also permitted provided such scraping/shrivelling does not affect the characteristic shape of the kernel.

C. Cashew Kernels - Desert Wholes

| Grade Designation | Trade Name | Colour/Characteristics | Count/454 gms | Max. Moisture% | Broken Max% | NLSG NLG max% |
|-------------------|------------|------------------------|---------------|----------------|-------------|---------------|
|-------------------|------------|------------------------|---------------|----------------|-------------|---------------|

| | | | size description | | | |
|---|-------------------------|---|------------------|---|---|----------|
| <u>SSW</u> | Scorched Wholes Seconds | Kernels may be over-scorched, immature, shriveled (Pirival), speckled (Karaniram) discoloured and light blue. | N.A | 5 | 5 | 7.5 (DW) |
| <u>DW</u> | Dessert Wholes | Kernels may be deep scorched, deep brown, Deep blue, speckled, discoloured and black spotted | N.A | 5 | 5 | - |
| Remarks: Kernels shall be completely free from infestation, insect damage, mould rancidity, adhering testa and objectionable extraneous matter. | | | | | | |

D. Cashew Kernels - White Pieces

| Grade Designation | Trade Name | Colour/Characteristics | Count/454 gms size description | Max. Moisture% | Broken Max% | NLSG NLG max% |
|-------------------|--------------------|--|--|----------------|-------------|-----------------------|
| <u>B</u> | Butts | White/pale ivory or light ash. Kernels broken cross-wise (evenly or unevenly) naturally attached | N.A | 5 | 5 | 5 (SB) |
| <u>S</u> | Splits | White/pale ivory or light ash. Kernels Split naturally lengthwise | N.A | 5 | 5 | 5 (SS) |
| <u>LWP</u> | Large White Pieces | White/pale ivory or light ash | Kernels broken into more than two pieces and not passing through 4 mesh 16 SWG sieve/4.75mm. I.S.Sieve | 5 | Nil | 5 (SW & SP together) |
| <u>SWP</u> | Small White Pieces | White/pale ivory or light ash | Broken Kernels smaller than those described on LWP but not passing through | 5 | Nil | 5 (BB & SSP together) |

| | | | | | | |
|--|--------------|----|--|---|-----|--------------------------|
| | | | 6 mesh 20 SWG Sieve/2.80 mm I.S. Sieve | | | |
| <u>BB</u> | Baby Bits | do | Plemules and broken Kernels smaller than those described as SWP but not Passing through a 10 mesh 24 SWG Sieve/1.70mm I..S. Sieve | 5 | Nil | 1% (cashew powder) |
| Remarks: Kernels shall be completely free from infestation, insect damage, mould rancidity, adhering testa and objectionable extraneous matter. Scraped and partially shrivelled kernels also permitted provided such scraping/shrivelling does not affect the characteristic shape of the kernel. | | | | | | |



E. Cashew Kernels - Scorched Pieces

| Grade Designation | Trade Name | Colour/Characteristics | Count/454 gms size description | Max. Moisture% | Broken Max% | NLSG NLG max% |
|-------------------|----------------|--|--------------------------------|----------------|-------------|---------------|
| <u>SB</u> | Scorched Butts | Kernels broken crosswise (evenly or unevenly) and naturally attached. Kernels may be scorched/slightly darkened due to over heating while roasting | N.A | 5 | 5 | 7.5 (DB) |

| | | | | | | |
|--|-----------------------|---|--|---|-----|--------------------------|
| | | or drying in the drier/borma | | | | |
| <u>SS</u> | Scorched Splits | Kernels split naturally lengthwise. Kernels may be scorched/slightly darkened due to over-heating while Roasting or drying in drier/borma | N.A | 5 | 5 | 7.5 (DS) |
| <u>SP</u> | Scorched Pieces | Kernels may be scorched/slightly darkened due to over-heating while roasting or drying in drier/borma | Pieces passing through a mesh 16 SWG sieve/4.75 mm I.S. Sieve | 5 | Nil | 7.5 (SSP & SPS together) |
| <u>SSP</u> | Scorched Small Pieces | Kernels may be scorched/slightly darkened due to over-heating while roasting or drying in drier/borma | Pieces smaller than SP but not passing through a 6mesh 20 SWG Sieve/2.80 mm I.S. Sieve | 5 | Nil | 5 (DSP) |
| Remarks: Kernels shall be completely free from infestation, insect damage, mould rancidity, adhering testa and objectionable extraneous matter. Scraped and partially shrivelled kernels also permitted provided such scraping/shrivelling does not affect the characteristic shape of the kernel. | | | | | | |

F. Cashew Kernels - Dessert Pieces

| Grade Designation | Trade Name | Colour/Characteristics | Count/454 gms size description | Max. Moisture% | Broken Max% | NLSG NLG max% |
|-------------------|------------|------------------------|--------------------------------|----------------|-------------|---------------|
|-------------------|------------|------------------------|--------------------------------|----------------|-------------|---------------|

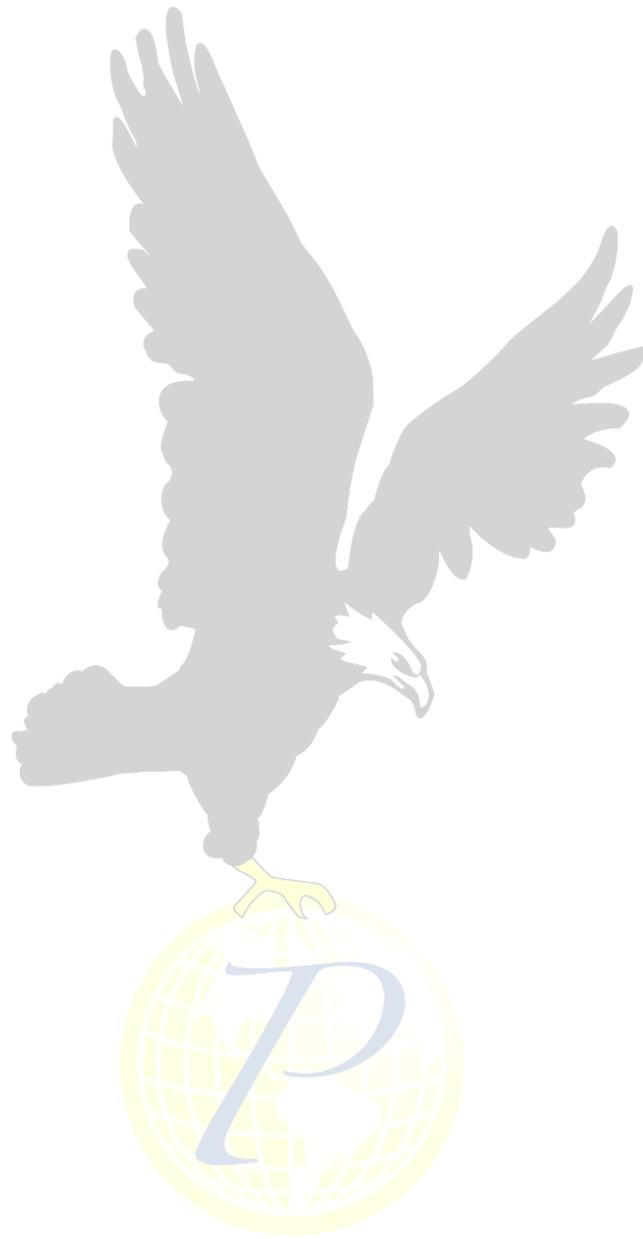
| | | | | | | |
|------------|-------------------------|--|--|---|-----|-------------------------|
| <u>SPS</u> | Scorched Pieces Seconds | Kernels may be over-scorched immature, shrivelled (Pirival) speckled(Karaniram) discoloured and light blue | Kernels broken into pieces but not passing through a 4 mesh 16 SWG sieve/4.75 mm I.S. Sieve | 5 | Nil | 7.5 (DP & DSP together) |
| <u>DP</u> | Dessert Pieces | Kernels may be deep scorched, deep Brown, blue, speckled, discoloured and black spotted | Kernels broken into pieces but not passing through a 4 mesh 16 SWG sieve/4.75 mm and I.S.Sieve | 5 | Nil | 7.5 (DSP) |

Remarks: Kernels shall be completely free from infestation, insect damage, mould rancidity, adhering testa and objectionable extraneous matter.

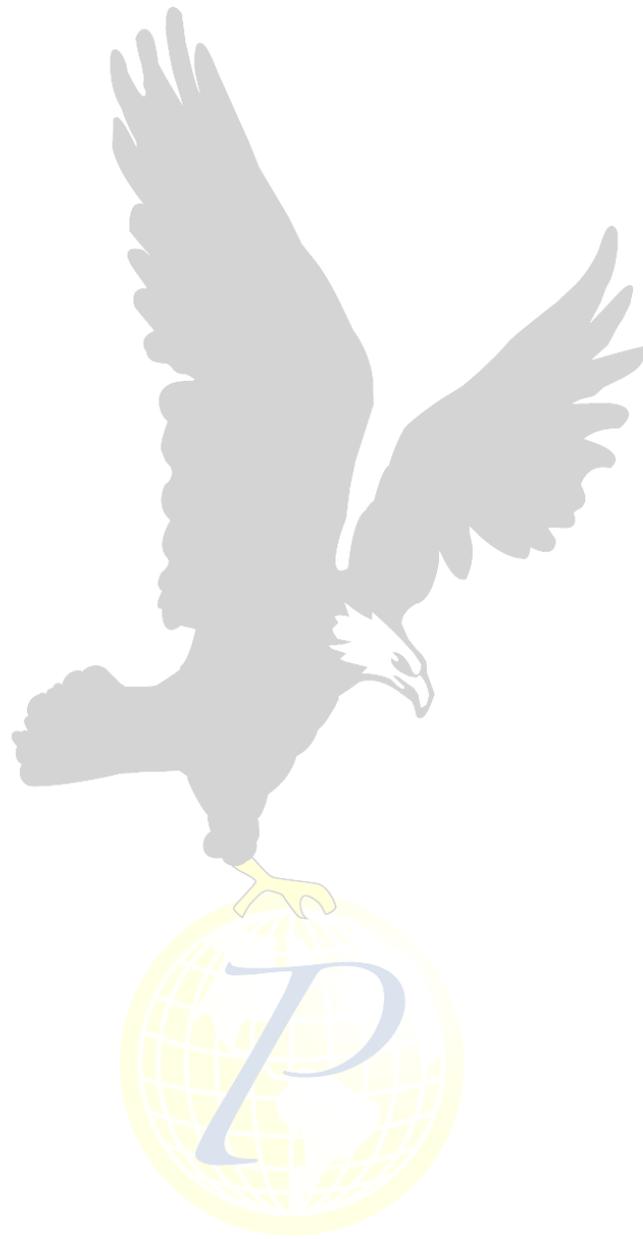
NLSG denotes: Next Lower Size Grade. NLG denotes: Next Lower Grade.



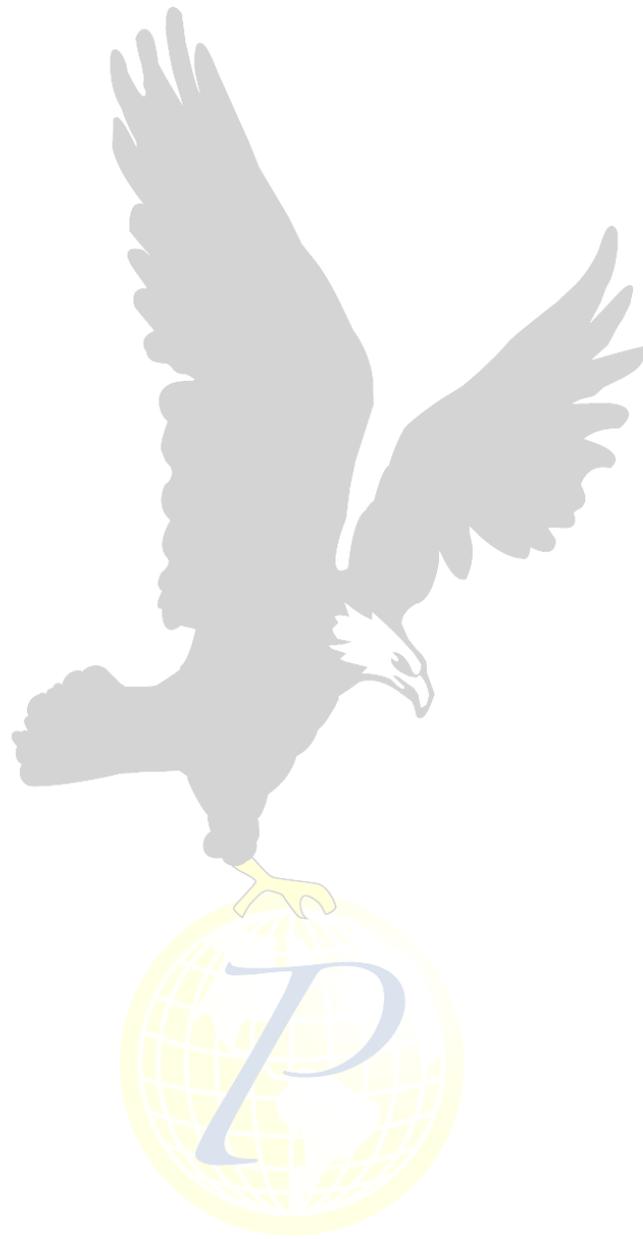
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