

### Sales products Specifications

*Food supply is part of a partnership of mutual trust to maintain a high level of quality and food safety. In the food chain process, we are committed together around a single objective: to perfectly control the risks for the consumer and guarantee him quality products that comply with the legislation in force. This information is part of our Quality Management and Food Safety System.*

<b>Address</b>	11, rue Cornavin, 1201 Geneva / Switzerland + 41 22 322 22 22 / + 41 22 322 22 00
<b>Product name</b>	Cashew Nuts
<b>Standard</b>	AFI standard September 2023 version, UNECE STANDARD DDP-17 2013, <b>internal requirements</b>



GENERAL INFORMATION	
Description	White Wholes 450 (W450), White Wholes 320 (W320), White Wholes 240 (W240), White Splits (S), Large White Pieces (LWP), Small White Pieces (SWP), used for processing further Foods.
Composition	100% Cashew
Origin	Vietnam or India.

QUALITY PARAMETERS KERNEL - Tiny tolerances can be applied above these values except for *					
	Parameter	Specification	UOM	Reference	
Physical	Broken Kernel	5.0	% Max	AFI Method, AFI, UNECE STANDARD DDP-17, Eu regulatory and <b>internal requirements</b>	
	Colored of lower grade	5.0	% Max		
	Superficial Damage (scrapes)	1.0	% Max		
	Immature or shriveled	1.0	% Max		
	Speckled or spotted	0.5	% Max		
	Insect damage	0.5	% Max		
	Mold rancidity or rotten	Not allowed	% Max		
	Harmless Extraneous Matter	0.01	% Max		
	Other foreign Material*	Prohibited	% Max		
	Clumping of nuts	Not allowed	% Max		
	<b>Total Tolerances</b>		<b>8</b>		<b>% Max</b>
		Insect damage	0.5		% Max
	Next Lower Size Grade	10.0	% Max		
Sensory	Flavour, Structure, Odor	Typical of blanched cashew, No off odor		AFI Method, AFI, UNECE STANDARD DDP-17, Eu regulatory and <b>internal requirements</b>	
	Appearance/Color	Whole Cashew White, light yellow or pale ivory			

**Sales products Specifications**

<b>FOOD SAFETY QUALITY PARAMETERS - No tolerance is applied above these values or criteria</b>				
Chemical	Moisture	5.0	% Max	AFI Method, AFI, UNECE STANDARD DDP-17, Eu regulatory and <b>internal</b> requirements
	Aflatoxin B1	<b>2.0</b>	ppb Max	
	Aflatoxin B1 + B2 + G1 + G2	<b>4.0</b>	ppb Max	
	Peroxide Value	<b>2.0</b>	Meq/kg fat Max	
	Ochratoxin A	<b>Not detected</b>	ppb Max	
	Pesticides residue	<b>Not detected</b> <sup>1</sup>	ppm <sup>1</sup>	
	Antioxidants, chemicals	<b>Not allowed</b>	% Max	
	Heavy Metal (As, Pb, Cd, Hg)	<b>Not detected</b>	mg/kg	

<sup>1</sup> or below specific values of the EU legal requirements (LMR) or values identified in internal *review of risks and opportunities*

Microbiological	Aerobic 30°C	<b>1.0 x 10<sup>4</sup></b>	cfu/g Max	AFI Method, AFI, UNECE STANDARD DDP-17, Eu regulatory and <b>internal</b> requirements
	Coliforms	1.0 x 10 <sup>2</sup>	cfu/g Max	
	E. coli	Absent in 1g	cfu/g	
	Yeast	<b>5.0 x 10<sup>2</sup></b>	cfu/g Max	
	Mold	<b>5.0 x 10<sup>2</sup></b>	cfu/g Max	
	Enterobacteriaceae	<b>1.0 x 10<sup>1</sup></b>	cfu/g Max	
	Staphylococcus aureus	<b>Absent in 1g</b>	cfu/g Max	
	Bacillus cereus	<b>1.0 x 10<sup>2</sup></b>	cfu/g Max	
	Salmonella	Absent in 25g	cfu/g	

<b>ROASTING TEST - Tiny tolerances can be applied above these values</b>			
Spotted	1.0	% Max	AFI Method, AFI, UNECE STANDARD DDP-17, Eu regulatory and <b>internal</b> requirements
Scorched tips, color variations	2.0	% Max	
Deeply scorched tips	1.0	% Max	
Dark roast	5.0	% Max	
Deep roast	2.0	% Max	
Scrapes	10.0	% Max	
<b>Total defect other scrapes</b>	<b>7.0</b>	<b>% Max</b>	

<b>SHELF LIFE, LABELLING &amp; TRANSPORT - Tiny tolerances can be applied above these values except for *</b>		
Shelf life*	24 Months from the date of Packing	
Labeling*	<ol style="list-style-type: none"> <li>1. Product name and trade name or brand name, if applicable.</li> <li>2. Name and address of producer or packager.</li> <li>3. Grade</li> <li>4. Gross/net weight.</li> <li>5. Country of origin.</li> <li>6. Product: cashew nuts.</li> <li>7. Allergen marking.</li> <li>8. Batch/production numbers/date codes.</li> <li>9. Other brands accepted by the buyer and seller.</li> </ol>	AFI Method, AFI, UNECE STANDARD DDP-17, Eu regulatory and <b>internal</b> requirements
Swiss food composition database	<a href="https://valeursnutritives.ch/en/search/#/food/340234">https://valeursnutritives.ch/en/search/#/food/340234</a>	