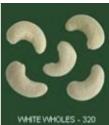


## **Sales products Specifications**

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.

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













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
	Broken Kernel	5.0	% Max	
	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	AFI Method, AFI, UNECE
	Insect damage	0.5	% Max	STANDARD DDP-17, Eu
	Mold rancidity or rotten	Not allowed	% Max	regulatory and internal requirements
Physical	Harmless Extraneous Matter	0.01	% Max	internal requirements
	Other foreign Material*	Prohibited	% Max	
	Clumping of nuts	Not allowed	% Max	
	Total Tolerances	8	% Max	
	Insect damage	0.5	% Max	
	Next Lower Size Grade	10.0	% Max	
	Flavour, Structure, Odor	Typical of blanched cashew,		AFI Method, AFI, UNECE
		No off odor		STANDARD DDP-17, Eu
Sensory	Appearance/Color	Whole Cashew		regulatory and
	rippearance, solor	White, light yellow or pale ivory		internal requirements

date of issue and validation: 29.02.2024



## **Sales products Specifications**

FOOD SAFETY QUALITY PARAMETERS - No tolerance is applied above these values or criteria					
	Moisture	5.0	% Max		
	Aflatoxin B1	2.0	ppb Max		
Chemical	Aflatoxin B1 + B2 + G1 + G2	4.0	ppb Max	AFI Method, AFI, UNECE	
	Peroxide Value	2.0	Meq/kg fat Max	STANDARD DDP-17, Eu	
	Ochratoxin A	Not detected	ppb Max	regulatory and	
	Pesticides residue	Not detected <sup>1</sup>	ppm <sup>1</sup>	internal requirements	
	Antioxidants, chemicals	Not allowed	% Max		
	Heavy Metal (As, Pb, Cd, Hg)	Not detected	mg/kg		
<sup>1</sup> or below spec	<sup>1</sup> or below specific values of the EU legal requirements (LMR) or values identified in internal <i>review of risks and opportunities</i>				
	Aerobic 30°C	1.0 x 10 <sup>4</sup>	cfu/g Max		
	Coliforms	$1.0 \times 10^{2}$	cfu/g Max		
Microbiological	E. coli	Absent in 1g	cfu/g		
	Yeast	$5.0 \times 10^{2}$	cfu/g Max	AFI Method, AFI, UNECE	
	Mold	$5.0 \times 10^{2}$	cfu/g Max	STANDARD DDP-17, Eu regulatory and internal requirements	
	Enterobacteriaceae	$1.0 \times 10^{1}$	cfu/g Max		
	Staphylococcus aureus	Absent in 1g	cfu/g Max		
	Bacillus cereus	1.0 x 10 <sup>2</sup>	cfu/g Max		
	Salmonella	Absent in 25g	cfu/g		

ROASTING TEST - Tiny tolerances can be applied above these values			
Spotted	1.0	% Max	
Scorched tips, color variations	2.0	% Max	4 EV 14 1 1 4 EV 119 EGE
Deeply scorched tips	1.0	% Max	AFI Method, AFI, UNECE
Dark roast	5.0	% Max	STANDARD DDP-17, Eu
Deep roast	2.0	% Max	regulatory and internal requirements
Scrapes	10.0	% Max	internal requirements
Total defect other scrapes	7.0	% Max	

SHELF LIFE, LABELLING & TRANSPORT - Tiny tolerances can be applied above these values except for *				
Shelf life* Labeling*	24 Months from the date of Packing  1. Product name and trade name or brand name, if applicable. 2. Name and address of producer or packager. 3. Grade 4. Gross/net weight. 5. Country of origin. 6. Product: cashew nuts. 7. Allergen marking. 8. Batch/production numbers/date codes. 9. Other brands accepted by the buyer and seller.	AFI Method, AFI, UNECE STANDARD DDP-17, Eu regulatory and <b>internal</b> requirements		
Swiss food composition database	https://valeursnutritives.ch/en/search/#/food/340234			

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