Cashew kernels — Specification

Noix-cajou — Spécifications
**Foreword**

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Draft International Standards adopted by the technical committees are circulated to the member bodies for approval before their acceptance as International Standards by the ISO Council. They are approved in accordance with ISO procedures requiring at least 75% approval by the member bodies voting.

International Standard ISO 6477 was prepared by Technical Committee ISO/TC 34, Agricultural food products.

Users should note that all International Standards undergo revision from time to time and that any reference made herein to any other International Standard implies its latest edition, unless otherwise stated.
Cashew kernels — Specification

0 Introduction

The requirements specified in this International Standard are based on international trade practices followed by major exporting/importing countries, and are intended to facilitate further the international trading of cashew kernels.

1 Scope and field of application

This International Standard specifies requirements for kernels obtained from the fruits of the cashew nut tree (Anacardium occidentale Linnaeus) for human consumption.

2 References

ISO 565, Test sieves — Woven metal wire cloth, perforated plate and electroformed sheet — Numerical sizes of openings.

ISO 1026, Fruit and vegetable products — Determination of dry matter content by drying under reduced pressure and of water content by azeotropic distillation.

3 Definition

For the purposes of this International Standard, the following definition applies.

cashew kernels: Product obtained by roasting, shelling and peeling the fruits of the cashew nut tree.

4 General requirements

The cashew kernels shall be reasonably dry; they shall have the characteristic shape. They may be either scorched or unscorched; in the form of wholes or pieces. Cashew kernels shall be completely free from rancid kernels.

5 Specific requirements

5.1 Moisture content

The cashew kernels shall have a moisture content not greater than 5 % (m/m).

5.2 Grading

The cashew kernels shall comply with the classification criteria given in the table.

6 Sampling

Methods of sampling dry and dried fruit and vegetable products will form the subject of a future International Standard.

7 Methods of test

7.1 Moisture content

Determine the moisture content by the oven drying method specified in ISO 1026.

7.2 Visual examination

Test the samples of cashew kernels for conformity with the requirements of this International Standard by visual examination. For grades I to VII, determine the number of kernels in 1 kg (or 1 lb). Also ascertain the percentage of pieces and kernels belonging to the next lower grade, if any. For grades XI to XXIV, conduct a sieving test and check the percentage of the product not conforming to the relevant grade with account taken of the tolerance limit (see the appropriate footnote in the table).

7.3 Absence of Insects, moulds and extraneous matter

Cashew kernels shall be free from living insects and moulds, and from discernible dead insects, mites, insect fragments, rodent contamination and insect damage, visible to the naked eye (corrected, if necessary, for abnormal vision) or with such magnification as may be necessary in any particular case. If the magnification exceeds 10X, this fact shall be stated in the test report.

1) At present, most international trade in cashew kernels is carried out in pounds.