

Cashew Nut



Origin: Nigeria

Colour Light ivory to pale beige (free from dark spots)

Texture: Smooth and firm without visible cracking

Smell: Mild nutty aroma with no rancid or off smells

(WW320, SW240, SSW320, WW240)

PHYSICAL CHATACTERISTICS

CASHREW NUT

| | | |
|------------------------------------|------------------------------------|-----------|
| Whole insect dead | Whole insect dead | 0.5% |
| Broken and defective Nuts | Broken and defective Nuts | 3% |
| Insects defiled/infested by weight | Insects defiled/infested by weight | 2% |
| Extraneous foreign matter | Extraneous foreign matter | Max 0.01% |
| Aflatoxins | Aflatoxins | 20 ppb |

CASHEW NUT

CHEMICAL CHATACTERISTICS

| | | |
|-----------------|------------------|-------------------|
| Moisture | Moisture content | 8% MAX |
| Free fatty acid | Free fatty acid | < 0.5% |
| Peroxide Value | Peroxide Value | <1 meq/kg |
| Oil content | Oil content | Between 40% - 48% |

MICROBIOLOGICAL CHATACTERISTICS

| | | |
|-------------------|-------------------|-----------------|
| Yeast and Moulds | Yeast and moulds | <500 cfu/g |
| Total plate count | Total plate count | <10,000 cfu/g |
| Enterobacteria | Enterobacteria | <10 cfu/g |
| Coliforms | Coliforms | <10 cfu/g |
| E. coli | E. coli | <0.2/gram |
| Salmonella | Salmonella | Negative in 25g |
| Staphylococcus | Staphylococcus | 100 cfu/g |