

DRAFT UGANDA STANDARD

First Edition
2017

Cashew kernels — Roasted — Specification

PUBLIC REVIEW DRAFT



Reference number
DUS1705: 2017

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Foreword

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The work of preparing Uganda Standards is carried out through Technical Committees. A Technical Committee is established to deliberate on standards in a given field or area and consists of key stakeholders including government, academia, consumer groups, private sector and other interested parties.

Draft Uganda Standards adopted by the Technical Committee are widely circulated to stakeholders and the general public for comments. The committee reviews the comments before recommending the draft standards for approval and declaration as Uganda Standards by the National Standards Council.

The committee responsible for this document is Technical Committee UNBS/TC 2, *[Food and agriculture]*, Subcommittee SC 2, *[Edible oil seeds, fats and oils]*.

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Cashew kernels — Roasted — Specification

1 Scope

This Draft Uganda Standard specifies requirements for roasted cashew kernels.

2 Normative references

The following referenced documents referred to in the text in such a way that some or all of their content constitutes requirements of this document. For dated references, only the edition cited applies. For undated references, the latest edition of the referenced document (including any amendments) applies.

CODEX STAN 192, *general standard for food additives*

US EAS 35, *Edible salt — Specification*

EAS 38, *Labeling of prepackaged foods — Specification*

EAS 39, *Hygiene in the food and drink manufacturing industry — Code of practice*

ISO 735, *Oilseed residues -- Determination of ash insoluble in hydrochloric acid*

US.ISO 12193, *Animal and vegetable fats and oils -- Determination of lead by direct graphite furnace atomic absorption spectroscopy*

US ISO 15774, *Animal and vegetable fats and oils — Determination of cadmium content by direct graphite furnace atomic absorption spectrometry*

US.ISO 17239, *Fruits, vegetables and derived products -- Determination of arsenic content -- Method using hydride generation atomic absorption spectrometry*

US ISO 7251, *Microbiology of food and animal feeding stuffs -- Horizontal method for the detection and enumeration of presumptive Escherichia coli -- Most probable number technique*

US ISO 6579, *Microbiology of food and animal feeding stuffs — Horizontal method for the detection of Salmonella spp.*

US ISO 7251, *Microbiology of food and animal feeding stuffs — Horizontal method for the detection and enumeration of presumptive Escherichia coli — Most probable number technique*

US ISO 542, *Oilseeds — Sampling*

US ISO 16050, *Foodstuffs — Determination of aflatoxin B₁, and the total content of aflatoxins B₁, B₂, G₁ and G₂ in cereals, nuts and derived products — High-performance liquid chromatographic method*

US ISO 27107, *Animal and vegetable fats and oils — Determination of peroxide value — Potentiometric end-point determination*

3 Terms and definitions

For the purposes of this document, the following terms and definitions apply.

3.1 roasted cashew kernels
kernels which have been subjected to heat by either dry roasting or deep frying in a vegetable oil and to which salt (in form of powder or brine) and/or spices or food ingredients may have been added.

4 Requirements

4.1 General requirements

Roasted cashew kernels shall have the characteristic colour and be free from off-flavour

4.2 Raw materials

Raw cashew kernels for roasting shall conform to the standards for raw cashew kernels

4.3 Specific quality requirements

Roasted cashew kernels shall also meet the requirements given in Table 1.

Table 1 — Requirements for roasted cashew kernels

SL No.	Characteristic	Limit	Test method
i)	Moisture, %, m/m, max	2.0	US ISO 1026
ii)	Peroxide value, max., meq/kg	3.0	US ISO 3960
iii)	Acid insoluble ash on dry weight basis, %, m/m, max	2.0	US ISO 735
iv)	Salt as sodium chloride, %, m/m, Max	2.0	US EAS 35

5 Food additives

Roasted cashew kernels may be preserved by using food additives complying with CODEX STAN 192.

6 Contaminants

6.1 Pesticide residues

Roasted cashew kernels shall conform to those maximum residue limits for pesticide residues established by Codex Alimentarius Commission for this commodity.

6.2 Heavy metals

Roasted cashew kernels shall conform to those maximum limits for heavy metals stated in Table 2.

Table 2- Limits for heavy metals in roasted cashew kernels

SN	Heavy metal	Limits, mg/kg, max.	Methods of test
1	Arsenic	0.1	US ISO 17239
2	Cadmium	0.02	US ISO 15774
3	Lead	0.1	US ISO 12193

6.3 Aflatoxins

Cashew kernels shall conform to those maximum limits for aflatoxins stated in Table 3

Table 3- Limits for aflatoxins in roasted cashew kernels

SN	Aflatoxin type	Limits, $\mu\text{g}/\text{kg}$, max.	Methods of test
1	Aflatoxin B ₁	5	US ISO 16050
2	Total Aflatoxins	10	

7 Hygienic requirements

7.1 Roasted cashew kernels shall be processed and handled according to the provisions EAS 39.

7.2 Roasted cashew kernels shall be free of pathogenic organisms and shall conform to the microbiological limits given in Table 4.

Table 4 — Microbiological limits for roasted cashew kernels

SL No.	Micro-organism	Maximum limits	Test method
i)	<i>Escherichia coli</i> , cfu/g	Absent	US ISO 7251
ii)	<i>Salmonellae</i> , in 25g	Absent	US ISO 6579

7 Packaging

Roasted cashew kernels shall be packaged in food grade containers that secure the integrity and safety of the product.

8 Weights and measures

The weight of the package of the product shall comply with Weights and Measures regulations of the importing Partner State.

9 Labelling

In addition to the provisions of EAS 38, the following shall be legibly and indelibly marked on the container:

- a) name of the product;
- b) name and address of the manufacturer / importer;
- c) list of ingredients in descending order;
- d) method of roasting (dry or fried);
- e) net weight in metric units;
- f) lot number;
- g) expiry date;
- h) country of manufacture;
- i) storage instructions.

10 Sampling

Sampling shall be done in accordance with US ISO 542.

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Bibliography

- [1] KS 227-2, *Roasted cashewnut kernels — Specification*

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