



FINAL DRAFT EAST AFRICAN STANDARD

Raw cashew nut — Specification.

EAST AFRICAN COMMUNITY

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Foreword

Development of the East African Standards has been necessitated by the need for harmonizing requirements governing quality of products and services in the East African Community. It is envisaged that through harmonized standardization, trade barriers that are encountered when goods and services are exchanged within the Community will be removed.

The Community has established an East African Standards Committee (EASC) mandated to develop and issue East African Standards (EAS). The Committee is composed of representatives of the National Standards Bodies in Partner States, together with the representatives from the public and private sector organizations in the community.

East African Standards are developed through Technical Committees that are representative of key stakeholders including government, academia, consumer groups, private sector and other interested parties. Draft East African Standards are circulated to stakeholders through the National Standards Bodies in the Partner States. The comments received are discussed and incorporated before finalization of standards, in accordance with the Principles and procedures for development of East African Standards.

East African Standards are subject to review, to keep pace with technological advances. Users of the East African Standards are therefore expected to ensure that they always have the latest versions of the standards they are implementing.

The committee responsible for this document is Technical Committee EASC/TC 015, *Oil seeds, edible fats and oils*.

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Raw cashew nut — Specification

1 Scope

This Draft East African Standard specifies requirements, methods of sampling and test for in-shell raw cashew nut obtained from the cashew tree (*Anacardium occidentale*, Linnaeus) for further processing.

This standard does not apply to raw cashew kernels.

2 Normative references

The following documents are 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 193, *General standard for contaminants and toxins in food and feed*

EAS 38, *Labelling of pre-packaged foods — Specification*

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

ISO 542, *Oilseeds — Sampling*

ISO 658, *Oilseeds — Determination of content of impurities*

ISO 665, *Oilseeds — Determination of moisture and volatile matter content*

3 Terms and definitions

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

ISO and IEC maintain terminological databases for use in standardization at the following addresses:

— ISO Online browsing platform: available at <http://www.iso.org/obp>

3.1

raw cashew nut

a full matured cashew nut separated from cashew apple after free fall from the cashew nut tree (*Anacardium occidentale*, Linnaeus)

3.2

foreign matter

organic and inorganic materials other than raw cashew nut

3.3

moisture and volatile matter

the loss of weight of a test portion when dried under specified conditions

3.4 total defective
the percentage of all damaged nuts in the raw nuts supplied such as void nuts, rotten nuts by weight present in the sample drawn

3.5 kernel output ratio (shell out-turn)
minimum quantity of good cashew kernels that can be obtained after decorticating (remove the shell of a cashew nut) per 80 kg of raw cashew nuts. It is expressed as either LBS per 80 Kg (Bag) or Kgs per 80 Kg (Bag)

3.6 nut count
maximum number of raw cashew nuts in shell of the desired moisture level per kilogram.

3.7 rotten nut
cashew nut whose kernel has been found to be mouldy and/or brown.

3.8 wholesome nut
cashew nut whose kernel has been found to be well developed and completely fills the cashew nut shell

3.9 spotted nut
cashew nut whose kernel has been found to have dark and/or brown stains

3.10 immature nut
cashew nut whose kernel has been found to be partially developed and/or has not completely filled the shell

3.11 partial damaged nut
cashew nut whose kernel has been found to be partially destroyed

3.12 void nut
the cashew nut shell that been found to be empty

4 Requirements

4.1 General requirements

Raw cashew nut shall be:

- a) kidney shaped.
- b) grey, dark grey or brownish in colour.
- c) practically free from living insects, moulds, dead insect, mites, insect fragments, excrement and rodent contamination or any other substance which are injurious to health.

4.2 Specific requirements

Raw cashew nut shall comply with the requirements given in Table 1 when tested in accordance with the methods specified therein.

Table 1—Specific requirement for raw cashew nut

S/NO.	Characteristic	Requirements	Methods of test
i.	Moisture and volatile matter, % (m/m), max.	10.0	ISO 665
ii.	Foreign matter, % (w/w) max.	0.5	ISO 658
iii.	Total defective % (w/w) max.	10.0	Annex A

4.3 Grading

Raw cashew nut may^{a)} be classified as Grade 1, Grade 2, or Grade 3 according to Table 2 when tested in accordance with the methods specified therein.

^{a)} Where there is a national legislation or regulation of grading of raw cashew nuts, the legislation or the regulation shall suffice.

Table 2 — Grading requirements for raw cashew nut

s/ n o	Characteristic	Requirements			Methods of tests
		Grade 1	Grade 2	Grade 3	
i.	Kernel Output Ratio(Shell Out-turn), Lbs./80 Kg) min.	48	44	36	Annex A
ii.	Number of nuts count per Kg, max.	200	220	240	

5 Hygiene

Raw cashew nuts shall be produced, processed, handled and stored in accordance with EAS 39.

6 Packaging

Raw cashew nut shall be packaged in containers made from food grade packaging material and sealed in a manner that will safeguard the hygienic, nutritional and organoleptic properties of the product

7 Labelling

In addition to the labelling requirements specified in EAS 38, the following information shall be legibly and indelibly labelled.

- a) name of the product
- b) grades.

8 Sampling

Sampling shall be done in accordance with ISO 542.

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Annex A (normative)

Determination of total defective, nut count and out turn (kernel out-put ratio)

A.1 Apparatus

- A.1.1 **Calibrated appropriate weighing balance**
- A.1.2 **Scissors** (Designed for cashew shelling)
- A.1.3 **Scooper**
- A.1.4 **Gloves**

A.2 Procedures

A.2.1 Determination of nut count

- A.2.1.1 Weigh 1kg of the sample
- A.2.1.2 Calculate/count the number of nuts within the sample

A.2.2 Determination of total defective and out turn (kernel out-put ratio)

- A.2.2.1 Weigh 1kg of the sample
- A.2.2.2 Cut each nut (shell and kernel) with the scissor into two halves
- A.2.2.3 Clean the scissor after each cut
- A.2.2.4 Separate kernels from the shell but kernels like moldy, brown, moth-eaten, empty and stunted are weighed with the shell
- A.2.2.5 Observe the splits and separate into 6, wholesome, spotted, immature, partial damaged, rotten and void.
- A.2.2.6 Weigh the above 6 grades (wholesome, spotted, immature, partial damaged, rotten and void).

$$\text{Total percentage defective} = \frac{(\text{rotten} + \text{void})}{\text{sample weight}} \times 100$$

$$\text{Out turn (lbs/ 80 Kg)} = \text{wholesome} \times \frac{\{(imm + sp + pd)(g)\}}{2} \times 0.176$$

where

Imm immature,

Pd partial damaged

Sp spotted

delete this since not used in the body

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Bibliography

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