



**DEAS 1002: 2019**

ICS 67.200.10

## **FINAL DRAFT EAST AFRICAN STANDARD**

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**Roasted cashew kernels — 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*.

Attention is drawn to the possibility that some of the elements of this document may be subject of patent rights. EAC shall not be held responsible for identifying any or all such patent rights.



## Roasted cashew kernels — Specification

### 1 Scope

This Draft East African Standard specifies requirements, methods of sampling and test for roasted cashew kernels obtained from nuts of cashew tree (*Anacardium occidentale*, L) intended for human consumption

### 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.

DEAS 1001:2019, *Raw Cashew kernels – Specification*

EAS 35, *Fortified food grade salt—Specification*

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

ISO 729, *Oilseeds — Determination of acidity of oils*

ISO 4831, *Microbiology of food and animal feeding stuffs -- Horizontal method for the detection and enumeration of coliforms -- Most probable number technique*

ISO 6579-1, *Microbiology of the food chain — Horizontal method for the detection, enumeration and serotyping of Salmonella — Part 1: Detection of Salmonella spp.*

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

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*

### 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 kernels**

product obtained by removing the shell and the testa of the cashew nut

**3.2**

**roasted cashew kernels**

product obtained by dry heat treatment or frying of raw cashew kernels in edible oil with or without seasoning

**3.3**

**Seasoning**

any ingredient added to food to enhance its flavour and taste

**4 Requirements**

**4.1 General requirements**

**4.1.1** Roasted cashew kernels shall be dry product which has been subjected to processing as provided in 3.1.

**4.1.2** Roasted cashew kernels shall have a good characteristic flavour and odour of well roasted kernels with no evidence of musty, rancid or other undesirable tastes or odours.

**4.1.3** Roasted cashew kernels shall be 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 Raw material requirements**

**4.2.1** Raw cashew kernels used shall comply with DEAS 1001:2019.

**4.2.2** Where seasonings are used, they shall comply with the relevant EAS standards.

**4.3 Specific requirements**

Roasted cashew kernels shall comply with the requirements given in table 1 when tested in accordance with the methods specified therein.

**Table 1 — Specific requirements for roasted cashew kernels**

S/N	Characteristic	Requirements	Methods of test
1	Moisture and volatile matter % (m/m), max.	3.0	ISO 665
2	Free fatty acid (as oleic acid), %, (m/m), max	2.0	ISO 729

**4.4 Grading**

Grading of roasted cashew kernel maybe in accordance with Annex A

**5 Hygiene**

**5.1** Roasted cashew kernels shall be produced, processed, handled and stored in accordance with EAS 39.

**5.2** Roasted cashew kernel shall comply with the microbiological limits given in Table 2 when tested in accordance with the methods specified therein.

**Table 2 — Microbiological limits for roasted cashew kernels**

S/N	Microorganism	Maximum limit	Test method
i	Salmonella per 25 g	Shall be absent	ISO 6579-1
ii	E. coli MPN/g	Shall be absent	ISO 7251
iii	Staphylococcus aureus	Shall be absent	ISO 6888

## 6 Contaminants

### 6.1 Pesticide residues

Roasted cashew kernels shall comply with those maximum residue limits established by the Codex Alimentarius Commission for this commodity.

### 6.2 Aflatoxins

Total Aflatoxin shall not exceed 10 µg/kg while aflatoxin B1 shall not exceed 5 µg/kg when tested in accordance with ISO 16050.

## 7 Food additives

Roasted cashew kernel may contain only the permitted food additives in the CODEX STAN 192.

## 8 Weights and measures

Roasted cashew kernels shall be packaged in accordance with the weights and measures regulations of the destination country.

NOTE EAC Partner States are signatory to the International Labour Organizations (ILO) for maximum package weight of 50 kg where human loading and offloading is involved.

## 9 Packaging

Roasted cashew kernels 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.

## 10 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 as 'roasted cashew kernels'
- b) grades
- c) declare whether whole or split
- d) dry roasted or fry roasted



- e) declare that it might be allergenic
- f) declare salted where applicable
- g) declare the type of oil used where applicable

## **11 Nutrition and health claims**

Roasted cashew kernels may have claims on nutrition and health. Such claims when declared shall comply with EAS 803, EAS 804 and EAS 805

## **12 Sampling**

Sampling shall be done in accordance with ISO 542.

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## Annex A (normative)

### Cashew kernel grading

Roasted Cashew kernels are graded base on shape and size;

Size code/count (RW)	Maximum number of kernels per pound/ 453.59 grams	Maximum number of kernels per kg
150	150	325
180	180	395
210	210	465
240	240	530
320	320	706
450	450	990
500	500	1100
Note 1 RW = Roasted whole kernel NOTE 2 Tolerance — Up to 2 % by mass of the next lower grade		

**Whole kernels:** Kernel of the characteristic kidney shape with more than 7/8th of the kernel intact. Kernels with no more than one eighth of the kernel broken off are considered as whole

**Brokens:** Kernels where one eighth or more of the original kernel is broken off

**Butts:** Kernels of less not than 3/8th of a whole kernel, which have been broken crosswise but the cotyledons are still naturally attached

**Splitts:** Kernels splits lengthwise naturally, provided that no more than one eighth is broken off

**LWP (Large white pieces):** Pieces of cashew kernels, not passing through a sieve aperture 4.75 mm

**SWP (Small white pieces):** Pieces of cashew kernel, passing through a sieve aperture of 4.75 mm but not passing through a sieve of aperture 2.80 mm

**Very small pieces:** Pieces of cashew kernels, not passing through a sieve of aperture 2.36 mm

**BB (baby bits or granules):** Pieces of cashew kernels, not passing through a sieve of aperture 1.70 mm



**Bibliography**

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