

	<b>UN RATIONS STANDARD</b>		DATE: 31/08/2018
	<b>NUTS CASHEWS UNSALTED SHELLED</b>		ED No: 03
	<b>CODE: UNSTD-COM 1202</b>		Page: 1 of 2

#### 1. PRODUCT NAME

NUTS CASHEWS UNSALTED SHELLED

#### 2. DESCRIPTION



Whole Cashew nuts are seeds of the cashew tree of the *Anacardiaceae Occidentale Linneaus* species without addition of salt .The seeds are dry roasted (heating,shelling and peeling) and eaten as a snack, can be used in cooking in certain savoury and pastry dishes. They are also known as *Anarcadium* nuts.

#### PRODUCT RISK

LOW

MEDIUM

HIGH

#### 3. INGREDIENTS

##### 3.1. ESSENTIAL INGREDIENTS

Whole Cashew nuts

##### 3.2. OTHER PERMITTED INGREDIENTS

None permitted

#### 4. PROCESSING

##### Processing

- 4.1. CODEX "CAC/RCP 1-1969, Rev. 4-2003; Code of Practice- General Principles of Food Hygiene including annex on HACCP systems and guidelines for application.

#### 5. MICROBIOLOGICAL CRITERIA

##### FOOD SAFETY PARAMETERS

##### MAXIMUM LIMITS

- The product shall comply with any microbiological criteria established in accordance with Codex Guideline CAC/GL: 21-1997 "Principles for the Establishment and Application of microbiological criteria for food.
- The product shall be free from microorganisms in amounts which may represent a hazard to health and shall be free from any substance originating from microorganisms in amounts which may represent a hazard to health.

#### 6. CHEMICALCRITERIA

##### PARAMETER

##### MAXIMUM LIMITS

Moisture content	≤6.0%
Aflatoxins	≤10µg/Kg
Fat Content	45-50%
Crude fibre	3.2%
Ash	2.8%

#### 7. PHYSICAL CRITERIA

##### PARAMETER

##### LIMITS

Extraneous matter	Shall be free from any impurities including pieces of shell and hull;
Quality Factors	The product shall be free from any decay, insect injury and from damage caused by mould, gum and other spots;
Flavour and odour	Shall be free from abnormal flavour and rancid odour; shall be clean, wholesome.



Filth	The product shall be free from filth such as impurities of animal origin and dead insects;
Colour	Shall be uniform, light to dark brown, light ivory, yellow, light ash grey or deep ivory as result of overheating.
Size (min-max)	2-5 cm
Defects	
Nuts with defects	≤ 1.0%
Broken Pieces	≤ 1.0%

Storage and Transportation	Ambient
<p>1. <b>Storage:</b></p> <ul style="list-style-type: none"> <li>Store in a cool, dry place.</li> <li>Use airtight containers.</li> <li>Label containers with contents and date.</li> </ul> <p>2. <b>Transportation:</b></p> <ul style="list-style-type: none"> <li>Use appropriate packaging for the material.</li> <li>Follow local, state, and federal regulations for hazardous materials.</li> <li>Use proper handling techniques.</li> </ul>	<p>1. <b>Storage:</b></p> <ul style="list-style-type: none"> <li>Store in a cool, dry place.</li> <li>Use airtight containers.</li> <li>Label containers with contents and date.</li> </ul> <p>2. <b>Transportation:</b></p> <ul style="list-style-type: none"> <li>Use appropriate packaging for the material.</li> <li>Follow local, state, and federal regulations for hazardous materials.</li> <li>Use proper handling techniques.</li> </ul>

## 8. CONTAMINANTS

- 8.1. The product covered by this Standard shall comply with the Maximum Levels for contaminants that are specified for the product in the General Standard for Contaminants and Toxins in Food and Feed (CODEX STAN 193-1995).
- 8.2. The product covered by this Standard shall comply with maximum residue limits established by Codex Alimentarius (See: CAC / MRL: 2009 Maximum residue Limits (MRLs) for pesticides).

**9. NUTRITIONAL FACTS (Approximate values per 100 g)**

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	574 Kcal
Protein	15.3 g
Carbohydrates	32.7 g
Fat	46.4 g

## 10. PACKAGING

PARAMETER	LIMITS
Primary packaging	Food grade polyethylene or equivalent recyclable/biodegradable packing material that maintains product's organoleptic qualities and sanitary integrity. Able to withstand the rigor of transport and handling.
Secondary packaging	Corrugated paper box or packing that protects integrity of the primary packages, and withstands the rigor of transport and handling.
Primary packaging net weight	From 500 g to 1 Kg
Warranty at delivery location	4 Months

## 11. LABELLING

- ### 11.1. UNSTD-GEN-02 “UN Product Labelling”

## 12. OTHER REQUIREMENTS

- CAC/RCP 59-2005: “Code of practice for the prevention and reduction of aflatoxins in Tree nuts”.
- UNECE STAN DDP 17 – “Cashew kernels”
- CAC/RCP 6-1972: “Code of Hygiene Practice for Tree nuts”.
- UNSTD-GEN-03: “UN Inspection”
- UNSTD-GEN-04: “UN Certification”