



# UN RATIIONS STANDARD

DATE: 31/08/2018

## NUTS CASHEWS UNSALTED SHELLED

ED No: 03

CODE: UNSTD-COM 1202

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 *Anarcardium* 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.

