

Table 1. Tolerances for Defects and Damage in Raw Cashew Kernels

The following tolerances establish the maximum limits for damage and defects in raw cashew kernels. To determine compliance with these tolerances, one should follow the Sampling Plan found in Appendix I, and use established analytical procedures. Tolerances for a lower grade include the kernels defined by the lower grade but not the defects that are specific to the lower grade. Percentages are determined by weight.

	First Quality	Second Quality Scorched	Third Quality Special Scorched	Dessert
Serious Damage				
Insect Damage	0.5%	1.0%	1.0%	1.0%
Mold rancidity, decay, adhering matter	0.5%	1.0%	1.0%	1.0%
Foreign Matter ¹	0.01%	0.01%	0.01%	0.01%
Maximum Serious Damage	1.0%	2.0%	2.0%	2.0%
Defects				
Second Quality Scorched	5.0%	B	B	B
Third Quality Special Scorched/ Lightly Blemished Pieces	1.5%	5.0%	B	B
Lightly Blemished Wholes	1.5%	5.0%		(*20% Light Brown Speckled)
Blemished Wholes	0.5%	2.5%		(*40% Light Brown Speckled)
Dessert	0.5%	2.5%	7.5%	B ²
Superficial Damage (scrapes)	1.0%	2.0%	5.0%	B
Adhering Testa/Seriously Damaged ³	3.0%/1.5%	3.0%/1.5%	3.0%/1.5%	3.0%/1.5%
Black Speckled kernels				0.05%
Maximum Defect Level	8.0%	11.0%	14.0%	(*Maximum speckled for LBW and BW)

¹The tolerance for foreign matter is in addition to the tolerance for maximum serious damage.

²Dessert quality is the lowest grade but the defects cannot be so severe that the product is not merchantable. A delivery is acceptable provided it is equal or better than the approved pre-shipment sample. Two sealed pre-shipment samples are to be sent to the buyer for approval, one of which shall remain sealed for possible use in settling a dispute on quality at arbitration.

³Maximum of 3% by weight for testa greater than 2mm in aggregate, but not more than 1.5% seriously damaged by adhering testa.