

Cashews are graded on how white they are and how broken the kernel is. There are four color grades, four styles of break on the kernel and six sizes (or maximum number of kernels per pound)

**Classification Method 1** - Classified according to grades / with or without basing on number of kernel per kilogram.

Cashew kernels have been classified according to 6 quality levels

Explanation of cashew grade terminology: The alphabets at the front represent a word descriptive of the form of cashew – W for whole, B for Broken, S for Split etc. The numbers that follow the alphabets (where present) usually represent the number of kernels per pound. Hence, to give an example, W 210 implies that it is a whole cashew kernel which gives 210 kernels per pound.

Quality	Classified according to grades / with or without basing on number of kernel per kg.
First quality	W210, W240, W320, W450, WB, WS, LWP, SWP
Second quality	LBW210, LBW240, LBW320, LBW, SW210, SW2440, SW320, SW, SB, SS, LP, SP
Third quality	DW320, DW350, DW
Fourth quality	DW2, DW3DW2, DW3
Fifth quality	SW2, SSW2, SW3, DW, DWTW3, DW, DWT
Sixth quality	CS, SK, SK2, TPN, TPN2, TPB, DW4CS, SK, SK2, TPN, TPN2, TPB, DW4

**Classification Method 2** – Based on whether the cashew kernel is whole or broken

Plain Natural Wholes - Cashew is graded in three categories based on colour. White Wholes (“W” appearance – white, pale ivory), Scorched Wholes (“SW” – slightly reddish) and Scorched Wholes Seconds (“SSW” – discolored); W and SW Wholes are graded according to size, i.e. number of nuts per Pound; Super Premium – W 150; Premium – W 210; Regular – W 450; Economy – SW 450



Natural Halves - Cashew Kernels broken evenly into 2 parts are less expensive than wholes. They are used in economy packs and also for candy bars, sweets and pastry. Splits are crisper than wholes and sometimes preferred for that reason. The different varieties are:

Fancy Splits (FS): White halves split lengthwise; Fancy Butts (FB): White halves broken crosswise; Scorched Splits; Scorched Butts




Natural Broken's - Natural Cashew pieces are used in economy packs and also in confectionery, pastry, ice creams & cooking; Large White Pieces (LWP); Scorched Pieces (SP); Scorched Pieces Seconds (SPS)


Category	Grade	Name
Whole	W-240 W-320 W-450	White Wholes
Scorched Wholes	SW-320 SW-450 SSW	Scorched Wholes Scorched Wholes Scorched Wholes Seconds
Splits Splits	FS SS	Fancy Splits Scorched Splits
Butts Butts	FB SB	Fancy Butts Scorched Butts
Pieces Pieces	LWP SWP	Large White Pieces Small White Pieces
Scorched Pieces	SP SPS SSP BB	Scorched Pieces Scorched Pieces Seconds Scorched Small Pieces Baby Bits


**A more detailed version of the above classification**




White Whole Kernels				
Grade	Grade Designation	No.of kernels per kg	No.of kernel per pound	Colour and Related Characteristics
1		265-395	120-180	The cashew nuts kernel should be white, pale ivory or light ash gray in colour free from black or brown spots
	W180			
2		440-465	200-210	
	W210			


3		485-530	220-240	
	W240			
4	W280	575-620	260-280	
5		660-705	300-320	
	W320			
6	W400	770-880	350-400	
7		880-990	400-500	
	W450			
8		990-1100	450-500	
	W500			

Scorched Whole Kernels					
Grade	Grade Designation	No.of kernels per kg	No.of kernel per pound	Trade name	Colour and Related Characteristics
9		485-530	220-240	Scorched kernel 240	As the grade of white whole kernels but the colour is darker due to overheating in the process of oil dressing or dry.
	SW240				
10		660-705	300-320	Scorched kernel 320	
	SW320				
11		-	-	Scorched whole kernel	
	SW				

12		-	-	Scorched brown whole kernel	As the Grade
	SSW				

Dessert Whole Kernels				
Grade	Grade Designation	Trade name	Colour and Related Characteristics	
13		Dessert kernel	Beside the general requirements, the cashew nuts kernels should have the characteristic shape. Shriveled and sparkled kernels are permitted scorched.	
	DW			

Broken Kernels				
Grade	Grade Designation	No.of kernels per kg	No.of kernel per pound	Colour and Related Characteristics
14	WB	Kernels broken naturally	White Butts	The colour of cashew kernels is the same the colour of whole white kernels.
15	WS	Kernels split naturally lengthwise	White Splits	The colour of cashew kernels is the same the colour of whole white kernels.
16		Scorched kernels broken naturally crosswise	Scorched butts	The colour of cashew kernels is as the color of dessert whole kernels
	SB			
17		Scorched split naturally lengthwise	Scorched splits	The colour of cashew kernels is as the color of dessert whole kernels
	SS			
18	LP	broken kernels not pass through a sieve of aperture 4.75 mm	Large pieces	The cashew kernels are not homogenous in their colour and could have different colours
19		broken kernels pass through a sieve of aperture 4.75mm, but not pass through 2.8mm	Scorched small pieces	

20		Small broken kernel pass through sieve of aperture 2.8 mm, but not through 1.7mm	Baby bits	
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### Technical Requirements for Cashew Kernels

The following are some of the typical technical requirements of cashew kernels that are traded in the various parts of the world:

- The kernels should be dry and should have the characteristic shape. While depending on the grade they can be either scorched or unscorched, wholes or broken, they should be free from oil (CNSL) and the thick outer skin.
- Cashew kernels should be completely free from living insects, moulds, from rodent contamination and insect damage
- Cashew kernels should have natural smell, and should be free of rancid or any other unnatural smell.
- Moisture content: The cashew kernels should have moisture content not greater than 5% by weight.

### Cashew Kernel Preservation

Cashew kernels should be preserved in a dry clean place, far from heat resource. The storage of preservation should be closed, dry clean, free from foreign smell, no insect, rodents.

### Cashew Kernel Transportation

Cashew kernels should be transported by dry, clean, closed transport facilities that free of foreign smell. The loading operations should be done gently, with care.

### Cashew Kernel Standards

Cashew kernel standards have been laid down by the following organizations :

- AFI (Association of Food Industries of New York)
- TCVN 4850 1998 - Vietnam Cashew Nuts Kernel and Technical Request
- CENTA
- Grade Specification for Indian cashew Nuts kernel

OUR RATES WILL BE QUOTED AFTER KNOWING THE QUANTITY , END USE AND PREFERRED PACKINGS

Pls send your enquiries to [info@panasiaglobalgroup.com](mailto:info@panasiaglobalgroup.com) or [panmilleniumworld@gmail.com](mailto:panmilleniumworld@gmail.com)