

**CASHEW
KERNELS
GRADING
AND
MARKING
RULES**

1. **Short Title and application** – (1) These rules may be called the Cashew Kernels Grading and Marking Rules, 1960.
(2) They shall apply to cashew kernels produced or processed in India.
(2) An authorised packer may, after obtaining the previous approval of the Agricultural Marketing Adviser to the Government of India, mark his private
2. **Definition** - In these rules, "Schedule" means a trade mark on a container in a manner approved by the



Schedule to these rules.

said officer; provided
that the private trade
mark does not represent
a quality or grade of
cashew kernels

3. **Grade designation** - Grade designations to indicate the quality of Cashew kernels shall be as set out in column 1 of Schedules I to VI.

different from that indicated by the grade designation mark affixed on the container in accordance with these rules

4. **Definition of Quality** - The quality indicated by the grade designations shall be as set out against each grade designation in Schedules I to VI.

7. **Method of packing** - Only new, clean and dry leak-

proof tins shall be used for packing.
Each tin shall be securely closed and sealed in a manner approved by the Agricultural Marketing Adviser to the Government of

5. **Grade designation marks** - The grade designation mark shall consist of a label bearing a design (consisting of an outline map of India with the word

India from time to time. The wooden box in which the

tins are packed shall also be marked with Agmark label. Cashew kernels of only one grade shall be

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packed in a box. words "Produce of India") resembling t

Schedule VII.

In addition to the conditions specified in rule 4

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6. **Method of Marking** (1) The grade designation mark shall be securely affixed to each container in the manner approved by the Agricultural Marketing Adviser to the Government of India. In addition to the grade designation mark, each container shall be marked with such particulars and in such manner as

1937, the conditions set out in Schedule VIII shall be the conditions of every certificate of authorisation issued for the purposes of these rules.

8. **Special conditions of certificate of authorisation -**

clause (c), of the General Grading and Marking Rules,



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definitions of quality of
cashew kernels (whole)

Grade Designation	Number of kernels		General Comments
	Per 454 gms per kilo		
1	2	3	4
W 210	200/210	440/465	Cashew kernels
W 240	220/240	485/530	have been obtained
W 280	260/280	575/620	through shellings
W 320	300/320	660/705	peeling cashew
W 400	350/400	770/880	Anacardium occidentale
W450	400/450	880/990	shall have the shape
W 500	450/500	990/1100	Shape; shall be

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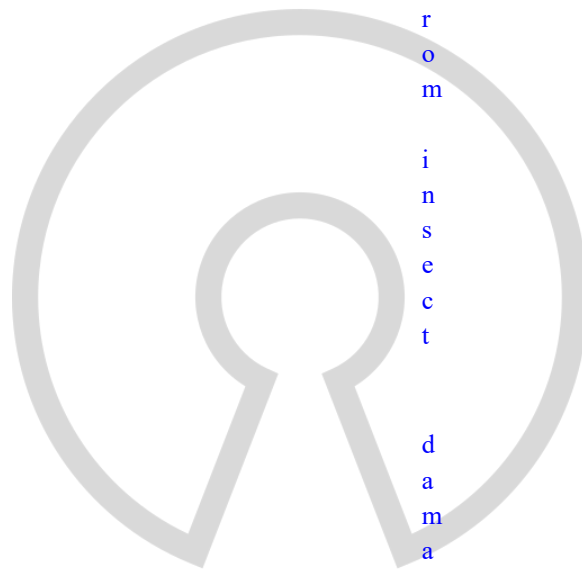
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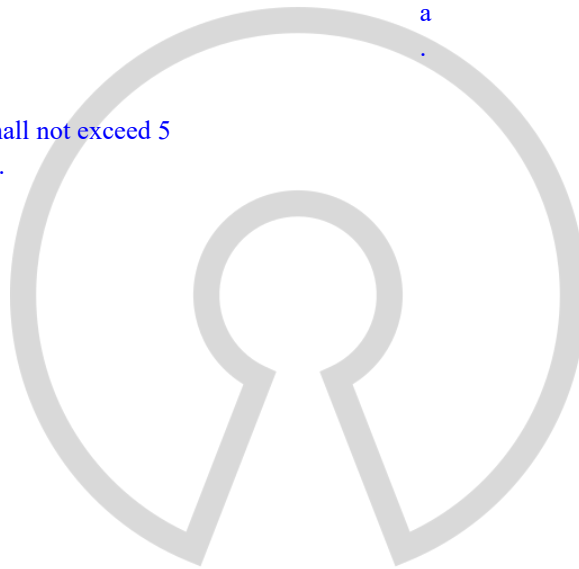
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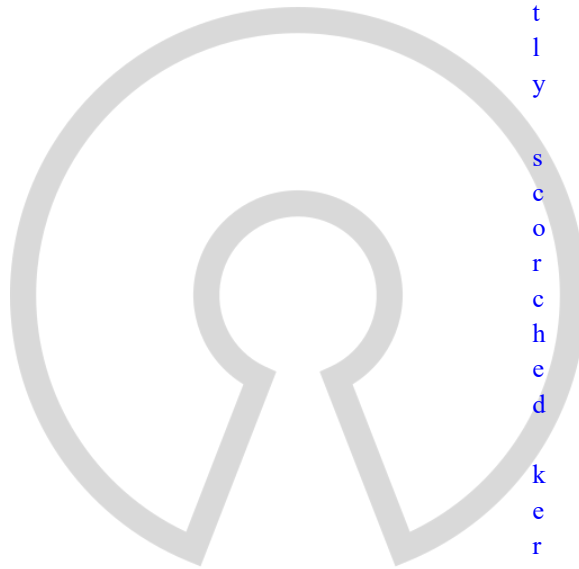
Tolerance - Broken kernels shall not exceed 5
per cent at the time of packing.



(See Rules 3 and 4)

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Broken kernels and kernels of next lower grade shall not exceed 5 percent at the time of packing.

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Grade designations and definitions of quality of
dessert cashew kernels (Wholes)

Grade designation	Trade Name	Blemish	General characteristics	
1	2	3	4	
DW	Dessert Wholes		Cashew kernels shall have been obtained by shelling a n d p e e l i n g c	kerne ls permi tted, Fully ranci d kerne ls not permi tted. The kerne ls may show deep

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Tolerance - Broken Kernels not to exceed 5 per cent at the time of packing.



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d definitions of quality of
cashew kernels (White pieces)

Grade designation	Trade name	Description	General
1	2	3	
B	Butts	Kernels broken crosswise and naturally attached.	Cashew and pieces shall be white, pale ivory, or light ash in colour, r, reaso nably dry and free from insect damage, damaged, damaged kernels and black spots. The piece s shall be completely free from testa.
S LWP .	Splits Large White Pieces	Kernels split naturally lengthwise Kernels broken into more than two pieces	a n d n o t p a s

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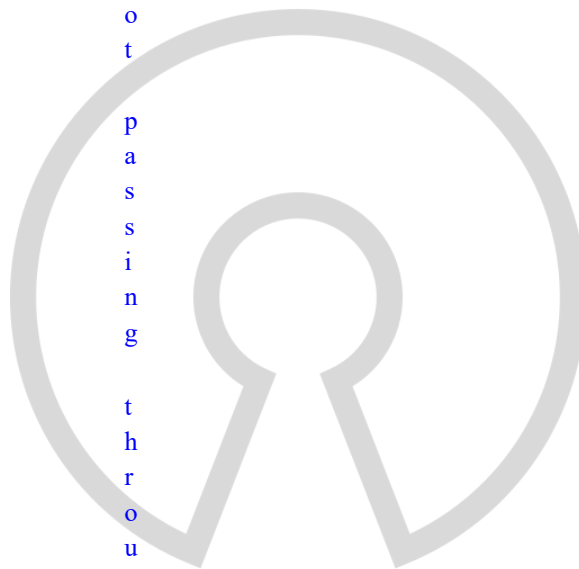
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Tolerance - Up to 5 per cent of the next lower grade or pieces at the time of packing



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definitions of quantity of cashew
kernels (Scorched pieces)

Grade designation	Trade name	Description	Blemish	General
1	2	3	4	5
SB	Scorched butts	Kernels broken crosswise and naturally attached.	---	Cashew
	shelling and peeling cashew nuts (<i>Anacardium occidentale</i>) shall be reasonably dry and free			
SS	Scorched splits	Kernels split naturally lengthwise.	---	from i and te i v o r y i n c o l o u r d u e t o s c o r c h i n g a s a r e s u l t



		S . W . G . S i e v e . s			a n d m a y h a v e s
SPS or SPIA	Scorched pieces second or scorched pieces IA.	Kernels broken into pieces but not passing through 4 mesh 16 SWG sieve.	Pieces of shriveled kernels, may be deformed due to immature nuts and black spots.	ChasheW kernels shall have been obtained through shelling and peeding cashewnuts (Anacardium Occidentale), shall be reasonably dry and free from insect damage and testa. Scorched pieces with surface speckling and discolouration permitted. The kernels may be the next lower grade or pieces at the time of packing. light brown, deep Ivory or light to deep blue in colour. The kernels shall be free from rancidity. May	P o t s . b e d e f o r m e d d u e t o i m m a t u r e n u t s
Tolerance - Up to 5 percent of the next lower grade or pieces at the time of packing.					

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and definitions of quality of
desserted cashew kernels pieces

Grade Designation	Trade name	Description	Blemish
1	2	3	4
DP . . . Dessert pieces		Kernels broken into pieces But not passing through 4 mesh 16 S.W.G. Sieve	More shriveled than those des- cribed as SPS a deeply scorched. (Anacardiu m occidentale); shall be
	DSP . . . Dessert small pieces	Kernels of the same descri- ption as, but smaller than D.P. and not passing Through 6 mesh 20 S.W.G. Sieve.	..





Tolerance.- Up to 10 percent of the next lower grade at the time of packing

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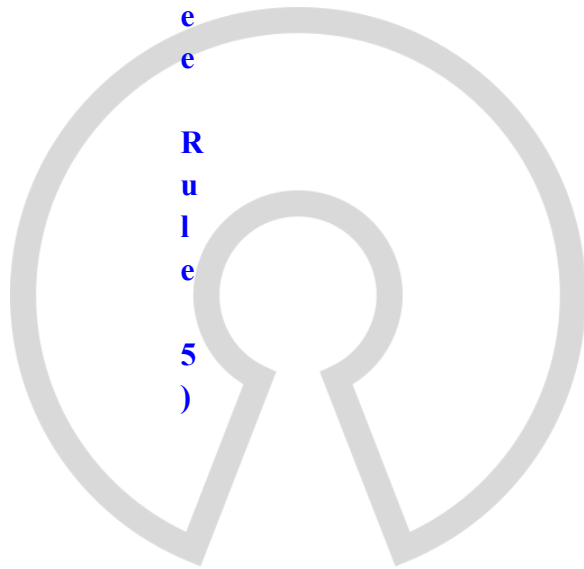
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1. An authorised packer shall have suitable arrangements for the roasting, peeling, disinfecting and packing in an inert atmosphere of cashew kernels and storage of the packed containers.
Agricultural Marketing Adviser to the Government of India for the sampling, testing and affixation of grade designation marks, as may be specified from time to time to
2. An authorised packer shall make such arrangements for testing cashew kernels as may be specified and a sample thereof shall be forwarded to such control
Government of India.
laboratory as may be notified, from time to time, by the Agricultural Marketing Adviser to the Government of India.
3. An authorised packer shall have suitable arrangements for the roasting, peeling, disinfecting and packing in an inert atmosphere of cashew kernels and storage of the packed containers.
Agricultural Marketing Adviser to the Government of India for the sampling, testing and affixation of grade designation marks, as may be specified from time to time to
4. All incoming cashew kernels shall be analysed by the Agricultural Marketing Adviser to the Government of India.