

## 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. **Definition** - In these rules, "Schedule" means a Schedule to these rules.
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.
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.
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 "AGMARK" and the figure of rising sun with the words "Produce of India") resembling that set out in Schedule VII.
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 may be specified by the aforesaid Officer from time to time.  
(2) An authorised packer may, after obtaining the previous approval of the Agricultural Marketing Adviser to the Government of India, mark his private trade mark on a container in a manner approved by the said officer; provided that the private trade mark does not represent a quality or grade of cashew kernels different from that indicated by the grade designation mark affixed on the container in accordance with these rules
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 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 packed in a box.
8. **Special conditions of certificate of authorisation** - In addition to the conditions specified in rule 4 except clause (e), of the General Grading and Marking Rules, 1937, the conditions set out in Schedule VIII shall be the conditions of every certificate of authorisation issued for the purposes of these rules.

### SCHEDULE - I

(See Rules 3 and 4)

Grade designations and definitions of quality of cashew kernels (whole)

Grade Designation	Number of kernels		General Characteristics
	Per 454 gms per kilo		
1	2	3	4
W 210	200/210	440/465	Cashew kernels Shall have been obtained through shelling and peeling cashew nuts Anacardium occidentale. shall have the characteristics Shape; shall be white, pale ivory or light ash in colour reasonably dry and free from insect damage, damaged kernels and black or brown spots The kernels shall be completely free from testa.
W 240	220/240	485/530	
W 280	260/280	575/620	
W 320	300/320	660/705	
W 400	350/400	770/880	
W450	400/450	880/990	
W 500	450/500	990/1100	

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

## **SCHEDULE-II**

(See Rules 3 and 4)

Grade designations and definitions of quality of scorched cashew kernels (wholes)

Grade designation	Trade name	Blemish	General characteristics
1	2	3	4
SW	Scorched Wholes		Cashew kernels shall have been obtained through shelling and peeling cashewnuts ( <i>Anacardium occidentale</i> ), shall have the characteristic shape; shall be reasonably dry and free from insect damage, damaged kernels and black spots and testa. The kernels may be light brown, light ivory, light ash or deep ivory in colour due to scorching as a result of over heating.
SWS OR SWIA	Scorched Wholes Seconds Slightly shriveled kernels or scorched wholes IA or special.		Cashew kernels shall have been obtained by shelling and peeling cashewnuts ( <i>Anacardium occidentale</i> ) shall have the characteristic shape; shall be reasonably dry and: free from insect damage and testa. Slightly scorched kernels and kernels with slight speckling and discolouration permitted. They shall be completely free from rancid kernels. The kernels may also be immature. The kernels may be light brown, light blue or light ivory in colour due to scorching.

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

## **SCHEDULE-III**

(See Rules 3 and 4)

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 and peeling cashewnuts ( <i>Anacardium occidentale</i> ); shall have the characteristic shape; shall be reasonably dry and free from insect damage and testa. Scorched, discoloured speckled and shriveled kernels permitted, Fully rancid kernels not permitted. The kernels may show deep black spots.

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

### SCHEDULE IV

(See Rules 3 and 4 )

Grade designations and definitions of quality of cashew kernels (White pieces)

Grade designation	Trade name	Description	General characteristics
1	2	3	
B	Butts	Kernels broken crosswise and naturally attached.	Cashew kernels shall have been obtained by shelling and peeling cashewnuts ( <i>Anacardium occidentale</i> ); shall be white pale ivory, or light ash in colour, reasonably dry and free from insect damaged, damaged kernels and black spots. The pieces shall be completely free from testa.
S	Splits	Kernels split naturally lengthwise	
LWP .	Large White Pieces	Kernels broken into more than two pieces and not passing through a 4 mesh 16 S.W. G.Sieve.	
SWP .	Small White Pieces	Broken kernels smaller than those described as LWP but not passing through a 6 mesh 20 S.W.G. Sieve.	
BB	Baby Bits	plerules and broken kernels smaller than those described as S.W.P. but not passing through a 10 mesh 24 S.W.G. Sieve.	

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

### SCHEDULE V

(See Rules 3 and 4)

Grade designations and definitions of quantity of cashew kernels (Scorched pieces)

Grade designation	Trade name	Description	Blemish	General characteristics
1	2	3	4	5
SB	Scorched butts	Kernels broken crosswise and naturally attached.	---	Cashew kernels shall have been obtained through shelling and peeling cashew nuts ( <i>Anacardium occidentale</i> ) shall be reasonably dry and free from insect damage, damaged kernels, black spots and testa. The pieces may be light brown of deep ivory in colour due to scorching as a result of overheating.
SS	Scorched splits	Kernels split naturally lengthwise.	---	Do.
SP	Scorched Pieces	Kernels broken into pieces and not passing through a 4 mesh 16 S.W.G. Sieve.	---	Do.
SSP	Scorched small pieces	Broken kernels smaller than those described as S.P. but not passing through a 6 mesh 20 S.W.G. Sieve.	---	Do.
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 ( <i>Anacardium Occidentale</i> ), shall be reasonably dry and free from insect damage and testa. Scorched pieces with surface speckling and discolouration permitted. The kernels may be light brown, deep ivory or light to deep blue in colour. The kernels shall be free from rancidity. May be deformed due to immature nuts and may have spots.

**Tolerance** - Up to 5 percent of the next lower grade or pieces at the time of packing.

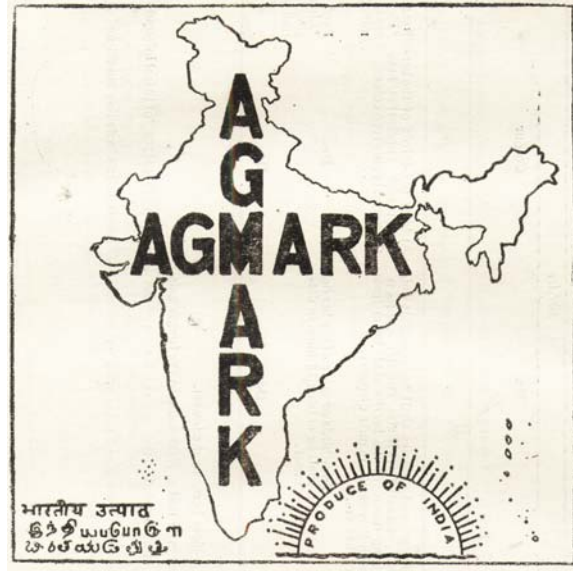
**SCHEDULE VI**  
**(see rules 3 and 4)**

**Grade designation and definitions of quality of desserted cashew kernels pieces**

Grade Designation	Trade name	Description	Blemish	5	General characteristics
1	2	3	4	5	
DP	Dessert pieces	Kernels broken into pieces But not passing through 4 mesh 16 S.W.G. Sieve	More shriveled than those described as SPS and deeply scorched.		Cashew kernels shall have been obtained through shelling and peeling cashew nuts (Anacardium occidentale); shall be reasonably dry and free from insect damage and testa. Scorched pieces with surface speckling and discoloration permitted. The kernel may be light brown deep ivory of light to deep blue in colour. The kernels shall be free from rancidity. May be deformed due to immature nuts and may have spots.
DSP	Dessert small pieces	Kernels of the same description 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

**SCHEDULE -VII**  
**(See Rule 5)**



## **SCHEDULE VIII**

(See Rule 8)

### **Conditions of Certificate of Authorisation**

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.
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 laboratory as may be notified, from time to time, by the Agricultural Marketing Adviser to the Government of India.
3. An authorised packer shall provide such facilities to Inspecting Officers duty authorised by the 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 by the Agricultural Marketing Adviser to the Government of India.
4. All instructions regarding the method of sampling, analyzing, packing etc. which may be issued by the Agricultural Marketing Adviser to the Government of India, shall be strictly observed.