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No.	Grade	Color / Appearance	Size Range	Defect Description	Max Affected Kernel %	Noted Max Affected Kernel %	Noted General Standards
1	First Quality Fancy	White, light yellow, or pale ivory	180: 266–395 210: 395–465 240: 485–530 320: 660–706 450: 880–990	Max serious damage 1%, max defect 8%	8%	Includes insect, mold, foreign matter, scorching, speckles, knife marks; max 8%, serious ≤ 1%	2 vacuum bags inside cartons ≥ 200-pound test; no methyl bromide; moisture 3–5% Check for odor/mold-free; airtight & leak-proof packaging All cartons must state product name, origin, net weight, lot code, destination No visible mold or rancidity; container must be odor- and pest-free No dampness allowed; packaging must be dry, clean, no inner liners Minor blemishes/scrapes allowed within limits Shipment must be pre-inspected; freeze entire lot if blocking or infestation Use only food-grade CO2 for fumigation; pesticide residues must be legal No heavy scraping after roasting; roast test if required by contract Use 500g+ composite samples; test moisture, sensory, chlorophenol odor Staple-free, clean cartons; no naphthalene; clean, sealed transport Flexible per contract; must meet safety and inspection requirements
2	Second Quality Scorched	Yellow, light brown, ash-grey, deep ivory	Same as First Quality	Serious damage ≤ 2%, total defects ≤ 11%	11%	Max 11%, incl. 2% serious damage and defects like light scorching, speckles, shriveling	
3	Third Quality Special Scorched	Deep yellow, brown, amber, bluish	Same as First Quality	Serious damage ≤ 2%, total defects ≤ 14%	14%	Max 14%, incl. heavy visual/serious defects; allows dark speckles, shriveling, scorching	
4	Fourth Quality	Like First/Second but with pitted spots	Not specified	Same defects as First/Second but has pitted spots	N/A	Subject to buyer agreement; must still be merchantable	
5	Lightly Blemished Wholes (LBW)	Light blemishes ≤ 40% of kernels	Optional	Up to 40% kernels affected by light speckles	40%	Max 40% of kernels with light brown speckles; no serious defects	
6	Blemished Wholes (BW)	Blemishes ≤ 60% of kernels	Optional	Up to 60% kernels with blemishes/shriveling	60%	Max 60% of kernels blemished/shriveled; not harmful to food safety	
7	Dessert	Scraped, scorched, speckled	Not applicable	Must be merchantable despite heavy damage	N/A	No fixed limit; product must be saleable and pre-approved	
8	SP1-SSP1 / G1	Large pieces	Pass No.2.5 (6.3mm), Retain > No.0.25	Max defect 10%, serious damage ≤ 1%	10%	Max 10%, incl. ≤1% serious damage; no foreign matter or mold	
9	SP2-SSP2 / G2	Medium-large pieces	Pass No.0.25 (6.3mm), Retain > No.7	Max defect 10%, serious damage ≤ 2%	10%	Max 10%, incl. ≤2% serious damage; some light damage acceptable	
10	SP3-SSP3 / G3	Smaller pieces	Pass No.7 (2.8mm), Retain > No.8	Max defect 12%, serious damage ≤ 2%	12%	Max 12%, incl. ≤2% serious damage; minor scrapes or roast acceptable	
11	WS – White Splits	White or ivory	Split grade	Split lengthwise with minimal surface damage; uniform color	10%	Max 10%, clean surface; no mold, no severe scorching	
11	LP – Large Pieces	White or ivory	Pass (5.9 mm), Retain > No. 6.0 mm	Large Pieces lengthwise with minimal surface damage; uniform color	10%	Max 10%, clean surface; no mold, no severe scorching	

Reference: AFI Cashew Kernels Standard (2016). This sheet summarizes key grade definitions and limits. For complete requirements (sampling, defects, sizing, moisture, packaging), refer to the official AFI 2016 specification.

