

gebana B.V. Arnhemseweg 10 3817 CH Amersfoort The Netherlands bv@gebana.com	<h1>PRODUCT SPECIFICATION</h1> <p>gebana</p>	Version: 20230411 Approved by: KR ID: 202304110957
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General	
<b>Product</b>	Organic Cashew Kernels W320, W240, W450 (White Wholes) Organic Cashew Kernels SW320, SW240, SW450 (Scorched Wholes) Organic Cashew Pieces: Splits, Butts, LWP, SWP, BB
<b>Ingredients</b>	100% organic cashew nuts
<b>Variety</b>	Ivoire
<b>Origin</b>	Burkina Faso
<b>Importer</b>	Gebana B.V., Netherlands
<b>Certifications Exporter</b>	<ul style="list-style-type: none"> <li>- Certified organic according to EU regulations</li> <li>- A part of the production is also certified according to FLO</li> <li>- A part of the production is also certified according to BioSuisse</li> </ul>
<b>Certifications Importer</b>	<ul style="list-style-type: none"> <li>- BRC Agents and Brokers</li> <li>- Certified organic according to EU regulations</li> <li>- Bio Suisse</li> <li>- FLO</li> </ul>

1. Sensory facts	
<b>Colour</b>	<ul style="list-style-type: none"> <li>- White Wholes and Pieces: White to pale ivory (Reddish, light brown and light grey kernels max. 5%)</li> <li>- Scorched Wholes: Yellow, light brown, light ivory, light ash-grey or deep ivory (Brown, Amber max: 5%)</li> </ul>
<b>Consistency</b>	Firm, typical
<b>Odour/smell</b>	Typical, free from foreign flavour and odours
<b>Taste</b>	Natural, nutty, creamy, sweet, typical
<b>Mouldy</b>	No visible contamination by mould
<b>Rancid, bitter</b>	None
<b>Foreign matters</b>	<ul style="list-style-type: none"> <li>- Clean, practically free of any visible foreign matter</li> <li>- No metal, no glass</li> <li>- Contamination with dead insects or mites, their fragments or excreta: max. 0.01%</li> </ul>
<b>Presence of testa or spots</b>	Kernels with small pieces of adhering testa: max. 3% Kernels with spots: max. 1%
<b>Appearance</b>	<ul style="list-style-type: none"> <li>- Good quality and good general appearance</li> <li>- W320, W240, W450 (White Wholes) according to UNECE Extra class</li> <li>- SW320, SW240, SW450 (Scorched Wholes) according to UNECE class I</li> <li>- Colour of Scorched Wholes is slightly darker then colour of White Wholes</li> </ul>
<b>Size</b>	Kernels: 660-706 per kilo, 300-320 per pound (W320, SW320) 465-530 per kilo, 220-240 per pound (W240, SW240) 880-990 per kilo, 400-450 per pound (W450, SW450)
<b>Size Pieces</b>	Splits: Kernels split naturally lengthwise Butts: Kernels broken naturally crosswise LWP: Large white pieces; do not pass through a sieve of aperture 4.75mm SWP: Small white pieces; do not pass through a sieve of aperture 2.80mm BB: Baby Bits; do not pass through a sieve of aperture 1.70mm
<b>Further Allowances</b>	<ul style="list-style-type: none"> <li>- Allowance for broken kernels within whole Kernels: as per UNECE Standard</li> <li>- Allowance for other and/or smaller pieces in a given pieces category: as per UNECE Cashew Standard</li> <li>- Powder and fine broken: max. 1%</li> </ul>

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2. Chemical and physical parameters	
<b>Nutritional Values (approximate values)</b>	Energy: 615 kcal / 2552 kJ Protein: 21.2 g/100g Carbohydrate: 20.8 g/100g hereof sugars: 5 g/100g Fat: 48.9 g/100g hereof saturated fats: 8.4 g/100g Fibers: 3.8 g/100g Natrium: 10 mg/100g
<b>Source Nutritional Values</b>	Nevo-Online 2021 7.1
<b>Water content</b>	3% - 5%
<b>Mycotoxins</b>	- Aflatoxins B1: max. 2 µg/kg - Aflatoxins B1, B2, G1, G2: max. 4 µg/kg
<b>Pesticides</b>	≤ 0.01 mg/kg (BNN-Value)
<b>Mycotoxins</b>	- Aflatoxins B1: max. 2 µg/kg - Aflatoxins B1, B2, G1, G2: max. 4 µg/kg
<b>Free Fatty Acids</b>	≤1.5%
<b>Allergic potential</b>	Contains Cashew Nuts (no other allergens)
<b>GMO</b>	This product doesn't contain any ingredients made from genetically modified organisms

3. Microbiology	
<b>Total Viable Count</b>	≤ 10.000 cfu/g
<b>Yeast</b>	≤ 1000 cfu/g
<b>Mould</b>	≤ 1000 cfu/g
<b>Salmonella</b>	n.d. in 25g
<b>Escherichia Coli</b>	≤10 cfu/g
<b>Staphylococcus aureus</b>	≤10 cfu/g
<b>Mycotoxins</b>	- Aflatoxins B1: max. 2 µg/kg - Aflatoxins B1, B2, G1, G2: max. 4 µg/kg

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4. Production/Transport	
<b>Production details</b>	Production (small farmers) - The nuts are harvested from Feb to June, separated from the apples, dried / stored and transported to the processing factory  Processing (all year) - Storing of the raw nuts - Cooking of the raw nuts: Nuts are steam cooked for 20 - 30 minutes in order to limit the effect of the Cashew Nuts Shell Liquid (CNSL) - Shelling: The outer shell is removed - Drying and thermal shock of the kernels: (in order to ease peeling of the kernels) - Peeling (Removal of testa) - Grading of the kernels - Packing/Transport
<b>Quality control</b>	According to basic HACCP System
<b>Traceability</b>	Lotnumber traceable to producer/producer group
<b>Label</b>	Product Name, Certification, Weight, Lot, BBD, Exporter, Importer
<b>Transport</b>	Transport by truck and train to harbour. From there it is shipped to the destination port.
<b>Shelf life</b>	24 months from production, BB: at least 18 months from production
<b>Deliverability of product</b>	The whole year
<b>Storing</b>	Cool (at 10° - 18°C), dry

5. Packaging	
<b>Packaging Units</b>	- 50 Pound (22.68kg) plastic bags vacuum packed and CO2 or N2 flushed - Alternatively 25 Pound (11,34 kg) plastic bags vacuum packed and CO2 or N2 flushed - Bags are packed in cardboard boxes; one bag (50 pound) per box. - Dimensions of box: length 456mm x width 242mm x height 364mm - Boxes are palletized; approx. 30 boxes per pallet - Packaging is complying with requirements for packaging foodstuffs