



African Cashew Alliance

Grow Sustainably!

Business Code of Conduct of the African Cashew Processing Industry

Preface: Africa's cashew industry has the greatest growth potential in the world. Since the establishment of the African Cashew Alliance (ACA), the sector's business association in 2005, the volume of raw cashew nuts (RCN) processed in Africa has more than doubled to about 75,000MT. This corresponds to more than 25 per cent average annual growth over the past five years.

Today, almost 2 million farmer households in 11 African countries supply RCN to cashew processing factories in Africa and the rest of the world.

By 2020, the African cashew industry aims to process 35 per cent of Africa's raw cashew nut production, double tree yield and significantly increase the world market share of cashew kernels from Africa. This would result in more than US\$200 million in added value which would translate into more than 100,000 new jobs and increased incomes for millions of cashew farmers.

Through this Business Code of Conduct, the African cashew industry commits itself to promote sustainable growth in pursuit of these objectives. Our business practices will put the following principles to work in Africa and around the world.

1. Produce High Quality!

We commit to producing high quality and we will continuously strive to improve the quality of our products in an effort to provide excellent value to our customers and the consumer.

2. Respect Food Safety!

As food processors, the health of the consumer is our primary concern. We commit to apply basic food safety measures and continuously upgrade the standard of our facilities.

3. Treat Employees Fairly!

The people who work for us are our most important resource. We commit to continuously improving the working environment at our facilities.

4. Good Corporate Governance!

We aim to significantly increase the volume of cashew processed in Africa. We manage the growth of our businesses by applying the principles of integrity and good corporate governance. We commit to excellence in financial management and integrity in accounting and bookkeeping. We commit to respecting the laws of our countries and fulfill our contractual obligations with customers and suppliers of goods and services.

5. Respect the Environment!

We commit to continuously minimizing the impact our facilities have on the environment. We document our compliance with this requirement to the ACA through environmental impact assessment studies of our facilities.

6. Pay Fair Prices to Farmers!

Farmers are at the source of our business. We commit to paying farmers the best commercially viable price for their products and to rewarding better quality products.

7. Promote Growth of the Industry!

We commit to working together with all cashew value chain stakeholders to promote growth of the industry in Africa. We support our governments with information and technical support in designing strategies to maximize the value added and jobs created in Africa by the cashew industry. In doing so, we promote the guidelines for developing Africa's cashew industry of the Maputo Declaration of the Fifth Conference of the ACA (September 2010, see Annex 1).

8. Monitor Compliance!

We commit to monitoring compliance of African cashew processors with this Code of Conduct through the African Cashew Alliance (ACA). The ACA shall provide an industry stamp of approval to products of compliant processors. ACA members and partner organization shall provide training and technical assistance in complying with the business code of conduct.

Annex 1: AFI Cashew Standards

Specifications for Cashew Kernels

1. General Characteristics: Cashew Kernels shall have been obtained through roasting, shelling and peeling cashew nuts. (*Anacardium occidentale L.*)

2. Special Characteristics:

A. Cashew Kernels - White Wholes

Grade Designation	Trade Name	Colour/Characteristics	Count /454 gms size description	Max. Moisture%	Broken Max%	NLSG NLG max%
W-180	White Wholes	White/pale ivory/light ash. Characteristic shape	170-180	5	5	5 (NLSG & SW together)
W-210	do	Do	200-210	5	5	do
W-240	do	Do	220-240	5	5	do
W-320	do	Do	300-320	5	5	do
W-450	do	Do	400-450	5	5	do
W-500	do	Do	450-500	5	5	5(SW)

Remarks: Kernels shall be completely free from infestation, insect damage, mould rancidity, adhering testa and objectionable extraneous matter. Scraped and partially shrivelled kernels also permitted provided such scraping/shrivelling does not affect the characteristic shape of the kernel.

B. Cashew Kernels - Scorched Wholes

Grade Designation	Trade Name	Colour/Characteristics	Count /454 gms size description	Max. Moisture%	Broken Max%	NLSG NLG max%
SW	Scorched Wholes	Kernels may be scorched/slightly darkened due to over-heating while roasting or drying in drier/borma	N.A	5	5	7.5 (SSW)
SW-180	do	do	170-180	5	5	7.5 (NLSG & SSW together)
SW-210	do	do	200-210	5	5	do
SW-240	do	do	220-240	5	5	do
SW-320	do	do	300-320	5	5	do
SW-450	do	do	400-450	5	5	do
SW-500	do	do	450-500	5	5	7.5(SSW)

Remarks: Kernels shall be completely free from infestation, insect damage, mould rancidity, adhering testa and objectionable extraneous matter. Scraped and partially shrivelled kernels also permitted provided such scraping/shrivelling does not affect the characteristic shape of the kernel.

C. Cashew Kernels - Desert Wholes

Grade Designation	Trade Name	Colour/ Characteristics	Count/454 gms size description	Max. Moisture%	Broken Max%	NLSG NLG max%
SSW	Scorched Wholes Seconds	Kernels may be over-scorched, immature, shriveled (Pirival), speckled (Karaniram) discoloured and light blue.	N.A	5	5	7.5 (DW)
DW	Dessert Wholes	Kernels may be deep scorched, deep brown, Deep blue, speckled, dis-coloured and black spotted	N.A	5	5	-

Remarks: Kernels shall be completely free from infestation, insect damage, mould rancidity, adhering testa and objectionable extraneous matter.

D. Cashew Kernels - White Pieces

Grade Designation	Trade Name	Colour/ Characteristics	Count/454 gms size description	Max. Moisture%	Broken Max%	NLSG NLG max%
B	Butts	White/pale ivory or light ash. Kernels broken cross-wise (evenly or unevenly) naturally attached	N.A	5	5	5 (SB)
S	Splits	White/pale ivory or light ash. Kernels Split naturally lengthwise	N.A	5	5	5 (SS)
LWP	Large White Pieces	White/pale ivory or light ash	Kernels broken into more than two pieces and not passing through 4 mesh 16 SWG sieve/4.75mm. I.S.Sieve	5	Nil	5 (SW & SP together)
SWP	Small White Pieces	White/pale ivory or light ash	Broken Kernels smaller than those described on LWP but not passing through 6 mesh 20 SWG Sieve/2.80 mm I.S. Sieve	5	Nil	5 (BB & SSP together)
BB	Baby Bits	do	Plemules and broken Kernels smaller than those described as SWP but not Passing through a 10 mesh 24 SWG Sieve/1.70mm I..S. Sieve	5	Nil	1% (cashew powder)

Remarks: Kernels shall be completely free from infestation, insect damage, mould rancidity, adhering testa and objectionable extraneous matter. Scraped and partially shriveled kernels also permitted provided such scraping/shrivelling does not affect the characteristic shape of the kernel.

E. Cashew Kernels - Scorched Pieces

Grade Designation	Trade Name	Colour/Characteristics	Count/454 gms size description	Max. Moisture%	Broken Max%	NLSG NLG max%
SB	Scorched Butts	Kernels broken crosswise (evenly or unevenly) and naturally attached. Kernels may be scorched/slightly darkened due to over heating while roasting or drying in the drier/borma	N.A	5	5	7.5 (DB)
SS	Scorched Splits	Kernels split naturally lengthwise. Kernels may be scorched/slightly darkened due to over-heating while Roasting or drying in drier/borma	N.A	5	5	7.5 (DS)
SP	Scorched Pieces	Kernels may be scorched/slightly darkened due to over-heating while roasting or drying in drier/borma	Pieces passing through a mesh 16 SWG sieve/4.75 mm I.S. Sieve	5	Nil	7.5 (SSP & SPS together)
SSP	Scorched Small Pieces	Kernels may be scorched/slightly darkened due to over-heating while roasting or drying in drier/borma	Pieces smaller than SP but not passing through a 6mesh 20 SWG Sieve/2.80 mm I.S. Sieve	5	Nil	5 (DSP)

Remarks: Kernels shall be completely free from infestation, insect damage, mould rancidity, adhering testa and objectionable extraneous matter. Scraped and partially shrivelled kernels also permitted provided such scraping/shrivelling does not affect the characteristic shape of the kernel.

F. Cashew Kernels - Dessert Pieces

Grade Designation	Trade Name	Colour/Characteristics	Count/454 gms size description	Max. Moisture%	Broken Max%	NLSG NLG max%
SPS	Scorched Pieces Seconds	Kernels may be over-scorched immature, shrivelled (Pirival) speckled(Karaniram) discoloured and light blue	Kernels broken into pieces but not passing through a 4 mesh 16 SWG sieve/4.75 mm I.S. Sieve	5	Nil	7.5 (DP & DSP together)
DP	Dessert Pieces	Kernels may be deep scorched, deep Brown, blue, speckled, discoloured and black spotted	Kernels broken into pieces but not passing through a 4 mesh 16 SWG sieve/4.75 mm and I.S.Sieve	5	Nil	7.5 (DSP)

Remarks: Kernels shall be completely free from infestation, insect damage, mould rancidity, adhering testa and objectionable extraneous matter.

NLSG denotes: Next Lower Size Grade. NLG denotes: Next Lower Grade.

GRADE CHART

CASHEW KERNELS - WHITE WHOLES



White Wholes - 180



White Wholes - 210



White Wholes - 240



White Wholes - 320



White Wholes - 450



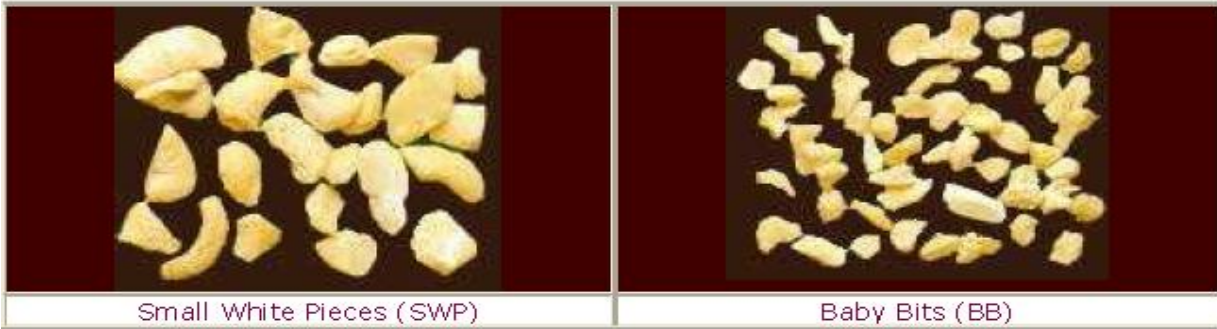
White Wholes - 500

CASHEW KERNELS – SCORCHED WHOLES



CASHEW KERNELS - DESERT WHOLES





CASHEW KERNELS - SCORCHED PIECES



CASHEW KERNELS - DESSERT PIECES

