

HOW TO ESTIMATE THE  
**QUALITY** OF  
RAW CASHEW NUTS  
(RCN)?

PALETTE





**Ghana Standards Board**

*Ensuring the quality of life through standards*

**RONGEAD**

*Commerce International & Développement Durable*

 **OLAM** gtz



# EMPTY CASHEW NUTS

**No kernel**

Lack of water

**100%**  
**of the category**  
**eliminated**





# STUNTED CASHEW NUTS

**Small nut with a  
groundnut shape**  
Lack of water

**100%**  
**of the category  
eliminated**





# BROWN KERNELS

**Oily, yellowish  
appearance**

Kernel has stayed  
too long on the ground

**100%**  
**of the category  
eliminated**







# MOULDY KERNELS

## White marks

Bad drying,  
humid storage

**100%**  
of the category  
eliminated





# MOTH-EATEN KERNELS

**Mark of**

**yellow powder**

Presence of insects

Bad storage

**100%**

**of the category  
eliminated**





# SPOTTED KERNELS

**Black spot  
or black mark**

**At least 50%,  
of the category  
eliminated**





# PREMATURE KERNELS

**Shriveled shell,  
shriveled kernel**  
Too early harvest

At least **50%**,  
of the category  
eliminated







# GOOD QUALITY KERNELS

**White and  
wholesome kernel**

**100%,  
of the category  
accepted**

