

**SRI LANKA STANDARD 1003 : 1993**

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**CODE OF PRACTICE FOR  
PROCESSING OF CASHEW NUTS**

**SRI LANKA STANDARDS INSTITUTION**

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SLS 1003 : 1993

Gr. 7

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SRI LANKA STANDARDS INSTITUTION

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Sri Lanka.

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**FOREWORD**

This standard was finalized by the Sectoral Committee on Spices, condiments and allied products and was authorized for adoption and publication as a Sri Lanka Standard by the Council of the Sri Lanka Standards Institution on 1993-11-17.

Cashew kernels are one of the more important dessert nuts. Other dessert nuts usually have brittle shells which can be cracked easily. The mechanical devices for shelling is not applicable to cashew nuts by virtue of the characteristics of the cashew shell.

The objective of cashew nut processing is to remove the whole kernel from the nut without affecting the kernel in any way. This objective can only be achieved by adopting certain recommended practices during processing. This code includes such recommendations and relevant technical information as far as possible.

In the preparation of this code, the valuable assistance derived from the following publication of the Food and Agriculture Organization of the United Nations is gratefully acknowledged:  
Agricultural services bulletin No.6: Cashew nut processing.

**1 SCOPE**

This standard recommends a code of practice to be adopted for processing of cashew nuts (fruits of the tree *Anacardium occidentale* L.).

**2 REFERENCES**

- SLS 143 : General principles of food hygiene.
- SLS 245 : Cashew nuts.
- SLS 405 : Cashew kernels.

**3 RAW MATERIAL**

**3.1 Cashew nuts**

Morphology and anatomy of a cashew nut is given in Appendix A.