

TABLE 2. Tolerances for Defects and Damage in Small Brazilian Cashew Pieces

TO BE DETERMINED BY THE AFI ANALYTICAL METHOD FOR GRADE - APPENDIX I	First Quality SP1, SSP1, G1	Second Quality SP2-SSP2-G2	Third Quality SP3-SSP3-G3
SERIOUS DAMAGE Maximum Percentage	MAXIMUM LOWER GRADE DEFECTS	MAXIMUM LOWER GRADE DEFECTS	MAXIMUM LOWER GRADE DEFECTS
Insect damage (Max 0.5); mold, rancid, decay, adhering matter or impacted shell (Max 0.5)	1.0	2.0	2.0
Harmless Extraneous Matter	0.01	0.01	0.01
DEFECTS- Raw Kernels Maximum Percentage	↓		
SECOND - Slightly scorched, light yellow, light brown, light ash-grey or deep ivory, color variation.	5.0	↓	
THIRD - Deep-yellow, brown, amber, and light to deep blue; slightly shriveled, immature; color variation; light-brown lines, loops, swirled blemishes,	2.0	5.0	↓
FOURTH – pitted spots ¹	0.5	1.0	
DESSERT - Deeply scorched, shriveled, deeply discolored; deep-brown/black lines, loops, swirled blemishes.	0.5	2.5	10.0
Adhering testa >2mm	3.0	3.0	5.0
Maximum Total Defects	10.0	10.0	12.0

¹ Fourth Quality is unique to the Brazilian grading system, and is characterized by the presence of the defect “pitted spot.”