



Cilagri
cajou

CASHEW GRADE CATALOG



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cajou

The logo for Cilagri cajou features a stylized green leaf icon above the brand name. The word "Cilagri" is written in a bold, black, sans-serif font, and "cajou" is written in a smaller, green, sans-serif font below it.



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FIRST QUALITY GRADES

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**White Wholes
240**

Large size nuts - typically appropriate for product or application where visual appeal and size of the nut is important. Contains approximately 220 - 240 nuts per lbs.



**White Wholes
320**

Mid size nuts and also the most popular cashew grade. Ideal for all kinds of food applications, both direct and formulations. Contains approximately 300 - 320 nuts per lbs.



**White Wholes
450**

The smallest size amongst White Whole cashew grades. Ideal for product applications where visual appeal is important but size is not a factor. Contains approximately 440-450 nuts per lbs.



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SECOND QUALITY GRADES



**Scorched Wholes
240**

Scorched variety of the White Whole 240 grade. Large size nuts - typically appropriate for product or applications where visual appeal of the nut is not important. Appropriate for further processing such as roasting and coating. Contains approximately 220 - 240 nuts per lbs.



**Scorched Wholes
320**

Scorched variety of the White Whole 320 grade, the most popular size variety. Ideal for all kinds of food application where visual appeal is not important. Appropriate for further processing such as roasting and coating. Contains approximately 300 - 320 nuts per lbs.



**Scorched Wholes
450**

Scorched variety of the White Whole 450 grade. Ideal for product application where size and visual appeal is not important. Appropriate for further processing such as roasting, coating, slicing, dicing and grinding. Contains approximately 440-450 nuts per lbs.



Scorched Seconds Whole

Scorched seconds White grade, the most popular size variety. Ideal for all kinds of food application where visual appeal is not important. Appropriate for further processing such as roasting and coating. Contains approximately 300 - 320 nuts per lbs.



White Splits

Whole cashew split into halves. Contains approximately 350-360 pieces per 250 Grams. Typically used as key ingredient and for topping and coating.



White Butts

Whole cashew diced into two pieces. Origins determine the size of the pieces. Typically used as a key ingredient and for topping, coating and garnishing.



Scorched Splits

Scorched variety of White Splits. Typically used as a key ingredient and for various other food applications where visual appeal is not important.



Scorched Pieces

Scorched variety of Large White Pieces. Typically used for further processing or application where visual appeal is not important.



Large White Pieces

Whole cashew diced into four pieces. Origins determine the size of the pieces. Typically used as a key ingredient and for topping, coating and garnishing.



Brown whole

Mid size nuts and also the most brownish cashew grade. Ideal for all kinds of food applications, both direct and formulations. Contains approximately 300 - 320 nuts per lbs.



Small Scorched Pieces

Scorched variety of Small White Pieces. Typically used for further processing where visual appeal is not important.



Small White Pieces

Whole cashew diced into four pieces. Origins determine the size of the pieces. Typically used as a key ingredient and for topping, coating and garnishing.



Baby Bits

Whole cashew diced into pieces. Origins determine the size of the pieces. Typically used as a key ingredient and for topping, coating and garnishing.



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If you would like to get a copy of our grade specific Quality and Technical Specification guide, please **contact us**