

Date: 2 April 2020  
NSN: 8925-01-578-5357 (CHJ)

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**MONOGRAPH: M10W**

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Item: **Cashews, Halves (splits), Flavored (jalapeño), Conventional (Type III, Size 2, Style C, Agricultural practices (1))**

Document: **CID A-A-20164, Nuts, Shelled, Roasted and PKG & QAP**

Approximate Caloric Value Per Serving: **112**

Component Classification: **Secondary**

Estimated Shelf Life: **36 months at 80°F**

### **Item Characteristics**

Appearance: Surface of nuts have an even distribution of fine seasoning dust, does not show excessive caking of salt. Not excessively coated with oil.

Odor: Fresh roasted cashew with a distinct jalapeño odor.

Flavor: Fresh roasted cashew with a distinct jalapeño flavor.

Texture: Firm crisp bite and chew with a fresh nut texture. Not excessively hard.

### **Possible Deteriorative Changes**

Appearance: Evidence of burnt nuts. Excessive coating of oil or caking of salt.

Odor: Rancid, stale, some loss of jalapeño odor.

Flavor: Rancid, stale, some loss of jalapeño flavor.

Texture: Soft, not crisp or excessively hard.

### **Unique Examination/Test Procedures**

This product is vacuum packaged. Inspect for "inadequate vacuum" by firmly grasping the edges of the package and attempting to pull or stretch the material away from the product for a short time. A pouch with adequate vacuum will return to its original shape when pressure is released. If vacuum is adequate the product will not move easily within the pouch.

### **Special Notes**

Serviceability is considered significantly affected when more than 25.0 percent by weight of cashews consist of splits or if more than 10.0 percent by weight appear broken into pieces 1/4 or less of the kernel. 1/

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1/ A split is defined as the separated half of the kernel