

## LEARNING FACILITATING MATERIALS

### NATIONAL CERTIFICATE LEVEL 1

### TRADE AREA: **CASHEW CERTIFICATION**

#### UNIT 14

## **CERTIFICATION SCHEMES FOR CASHEW BUSINESSES**





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## UNIT INTRODUCTION

Welcome to Unit 14 of your learning journey in cashew certification. This guide explains the main certification schemes for cashew businesses.

Do you already know about the importance of certification schemes in cashew production and processing?

Cashew kernels and by-products are marketed for human consumption in Ghana, but also in the USA, Europe and Asia. Therefore, farmers and processors must comply with international quality and food safety standards.



In this unit, you will learn about certification schemes for cashew production and processing businesses. The learning material covers five sub-units:

- 1) Standards in cashew production
- 2) Standards in cashew processing
- 3) Certification in cashew production
- 4) Certification in cashew processing
- 5) Certification and regulatory bodies in the cashew sector

Each sub-unit contains theoretical and practical exercises. Each module includes written materials, visuals as well as self-assessments to test your knowledge and skills.

Food safety certification is based on the results of tests, inspections and audits. It gives confidence to the consumer because production systems and products are thoroughly evaluated against accepted national and international industry standards by an independent certification body.

Furthermore, product certification attests that a food product complies with the safety standards and characteristics defined in standards and requested by a specific market or customer.

The road to certification is sometimes long and tedious, but it pays off when customers' trust and satisfaction increases.

Even though this learning material provides essential information on certification schemes for cashew businesses for National Certificate Level 1, you should also look out for new information, innovations and technological advances during your practical work that expand your knowledge and skills.

Do you want to become an expert in cashew? This is your chance!

## TABLE OF CONTENT

NO	CONTENT	PAGE
	Unit Introduction	3
	Icons and Abbreviations	5
LO 1	1. DEMONSTRATE KNOWLEDGE OF STANDARDS IN CASHEW PRODUCTION	6
	a) Explain standards in cashew production	6
	b) State importance of standards in cashew production	7
	c) State types of standards in cashew production	8
	d) Explain processes in meeting standard requirements in cashew production	8
	SELF ASSESSMENT	9
LO 2	2. DEMONSTRATE KNOWLEDGE OF STANDARDS IN CASHEW PROCESSING	10
	a) Explain standards in cashew processing	10
	b) State importance of standards in cashew processing	11
	c) States types of standards in cashew processing	12
	d) Explain processes in meeting standard requirements in cashew processing	13
	SELF ASSESSMENT	14
LO 3	3. DEMONSTRATE KNOWLEDGE OF CERTIFICATION IN CASHEW PRODUCTION	15
	a) Explain certification in cashew production	15
	b) State importance of certification in cashew production	16
	c) State types of certification in cashew production	16
	d) Explain processes in meeting certification requirements in cashew production	21
	SELF ASSESSMENT	22
LO 4	4. DEMONSTRATE KNOWLEDGE OF CERTIFICATION IN CASHEW PROCESSING	23
	a) Explain certification in cashew processing	23
	b) State importance of certification in cashew processing	24
	c) States types of certification in cashew processing	25
	d) Explain processes in meeting certification requirements in cashew processing	33
	SELF ASSESSMENT	34
LO 5	5. DEMONSTRATE KNOWLEDGE OF CERTIFICATION AND REGULATORY BODIES IN THE CASHEW SECTOR	35
	a) Identify food certification and regulatory bodies in Ghana	35
	b) Identify international food certification and regulatory bodies	36
	c) Explain processes in cashew product certification in Ghana	37
	d) Explain processes in international cashew product certification	38
	e) Explain processes in local cashew facility certification	39
	SELF ASSESSMENT	41

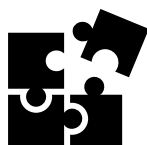
## ICONS



LEARNING  
OBJECTIVES



ATTENTION



SELF ASSESSMENT



WELL DONE!



TAKE A BREAK!

## ABBREVIATIONS

Here are some commonly used abbreviations.

<b>ACA</b>	African Cashew Alliance
<b>AFI</b>	Association of Food Industries
<b>BRC</b>	British Retail Consortium
<b>BSCI</b>	Business Social Compliance Initiative
<b>CCP</b>	Critical Control Points
<b>CNSL</b>	Cashew Nut Shell Liquid
<b>EFTA</b>	European Free Trade Association
<b>EPA</b>	Environmental Protection Agency
<b>ETI</b>	Ethical Trade initiative
<b>EU</b>	European Union
<b>FAO</b>	Food and Agriculture Organization of the United Nations
<b>FDA</b>	Food and Drug Authority
<b>FSMS</b>	Food Safety Management System
<b>GAP</b>	Good Agricultural Practices
<b>GFSI</b>	Global Food Safety initiative
<b>GMP</b>	Good Manufacturing Practices
<b>GS</b>	Ghana Standards
<b>GSA</b>	Ghana Standards Authority
<b>HACCP</b>	Hazard Analysis Critical Control Point
<b>HS</b>	Harmonised Systems
<b>ILO</b>	International Labour Organisation
<b>ISO</b>	International Standards Organisation
<b>RCN</b>	Raw Cashew Nuts
<b>ROI</b>	Return on Investment
<b>SOP</b>	Standard Operating Procedures
<b>UNECE</b>	United Nations Economic Commission for Europe
<b>US</b>	United States of America
<b>WHO</b>	World Health Organisation

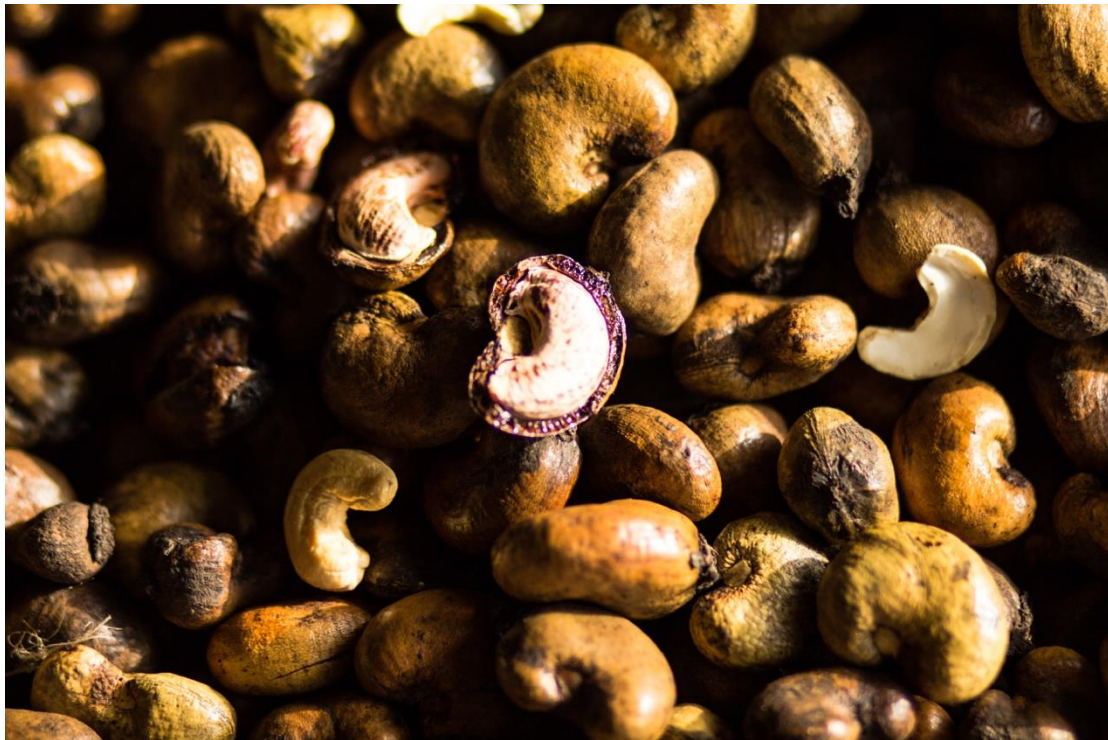
## 1. DEMONSTRATE KNOWLEDGE OF STANDARDS IN CASHEW PRODUCTION

### a) Explain standards in cashew production

Standards in cashew production are guidelines and norms, defined by governments, semi-independent national agencies, industry associations or intergovernmental bodies such as the Food and Agriculture Organization of the United Nations (FAO), the World Health Organisation (WHO) or the European Union (EU) to define and document raw cashew nut quality through standardization.

Standards in cashew production define for example:

- Use of chemicals in cashew plantations (e.g. pesticides, fungicides, weedicides)
- Application of Good Agricultural Practices (e.g. maintenance, harvest and post-harvest handlings, pest and disease management)
- Working conditions (e.g. youth protection, child labour)
- Workers' health, safety and welfare (e.g. use of personal protective equipment, access to health insurance)
- Waste management practices (e.g. disposal of poly bags, disposal of chemicals)
- Traceability (e.g. to farm or community level)
- Environmental practices (e.g. organic mulching, natural soil amendment during planting, use of natural fertilizers)
- Irrigation and water usage
- Best practices for the use of machines



Source: GIZ/ComCashew – High quality raw cashew nuts

## b) State importance of standards in cashew production

Standards are a powerful tool to increase product uniformity, quality and productivity in cashew production and processing.

Standards are important to:

- set quality benchmarks
- guide producers in meeting market requirements
- build trust along the supply chain
- create market opportunities for cashew producers
- reduce the costly occurrence of commodity rejections at the port
- improve the profitability of cashew producers
- lower international transaction costs and facilitate international trade from Ghana to clients in Asia, the USA and EU
- ensure price transparency and stability through payments according to quality
- provide a framework, quality parameters and control mechanisms for high quality agricultural production
- enhance consumer protection and confidence



Source: GIZ/ComCashew – Quality production of raw cashew nuts

### c) State types of standards in cashew production

There are various types of standards in cashew production. Standards are developed by governments, semi-independent national agencies, industry associations or intergovernmental bodies. However, standards can also be developed by individual trading or processing companies that specify their quality standards in buying contracts with cashew farmers.

Some examples of standards in cashew production are:

- The Codex Alimentarius developed by the FAO and WHO, which is a collection of international food standards, including
  - microbiological norms
  - food additives
  - pesticide
  - contaminants
  - labelling and presentation
  - methods of sampling and risk analysis
- Harmonised System (HS) codes within the European Union / European Free Trade Association for cashews
  - 0801.31: Fresh or dried cashew nuts, in shell (RCN)
- National Standards developed by the Ghana Standards Board on
  - Raw cashew nuts GS 212:2013
  - Specifications for planting materials GS 1049:2014
- International standards for phytosanitary measures issued by the EU
- RCN Quality standards
  - Kernel Outturn Ratio: 49 – 52 pounds (lbs) of kernels from 80 kg of raw cashew nuts
  - Nut Count: 195 of raw cashew nuts per 1 kg
  - Moisture Content: between 7 - 10 %
  - Defective nuts: Less than 24 %

### d) Explain processes in meeting standard requirements in cashew production

The processes in meeting standard requirements in cashew production vary, depending on the type of standard.

Generally, these are the steps in meeting standard requirements in cashew production:

1. Decide on a standard
2. Get familiar with standard requirements
3. Calculate the Return on Investment for implementing said standard
  - Do customer requirements match the standard specifications?
  - Can you widen your customer base by implementing the standard specifications?
  - Are your clients ready to pay premiums for higher quality or made-to-order products as laid out in the standard specifications?
4. Implement standard requirements





## SELF ASSESSMENT

1. Explain standards in cashew production.

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2. State the importance of standards in cashew production.

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3. State the types of standards in cashew production.

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*Congratulations! You have completed the first set of questions.  
Take a break before you move to the next chapter.*

## 2. DEMONSTRATE KNOWLEDGE OF STANDARDS IN CASHEW PROCESSING

### a) Explain standards in cashew processing

Standards in cashew processing are guidelines and norms, defined by governments, semi-independent national agencies, industry associations or intergovernmental bodies such as FAO, WHO, EU or the Association of Food Industries (AFI) to define and document safe handling of food products.

Standards in cashew processing define for example:

- Good manufacturing practices (GMP)
- Standard operating procedures (SOP)
- Critical control points for quality assurance
- Good hygienic practices (e.g. hand washing with soap and use of sanitizers, wearing clean clothes or working uniforms)
- Working conditions (e.g. youth protection, child labour)
- Workers' health, safety and welfare (e.g. use of personal protective equipment, access to health insurance)
- Maintenance, servicing and cleaning of machines (e.g. frequency for cleaning machines)
- Types of processing equipment and machine set-up (e.g. division in "dirty" processing processes such as de-shelling and "clean" processing processes such as peeling)
- Waste management (e.g. handling of cashew shells and CNSL)
- Quality assurance and testing of raw materials (e.g. quality control at the point of arrival, farmer training on good agricultural practices (GAP) and the appropriate use of chemicals)
- Kernel quality
  - Colour, Shape, Size
  - Moisture content
- Packaging
  - Designation
  - Materials
  - Labelling
  - Presentation
- Traceability (e.g. to farm or community level)

## b) State importance of standards in cashew processing

Standards in cashew processing are important because cashew kernels and some by-products are marketed for human consumption. Therefore, these products must comply with standards that have been established to regulate food safety and product quality in international cashew trade, processing and marketing. Furthermore, consumers demand information on product origins and sustainability criteria through traceability.

According to international kernel buyers, the largest food safety risk in cashews is foreign material. Dangerous materials including glass, nails and metals are sometimes found in packaged cashew kernels. Such incidences and contaminations can be avoided, if cashew processors strictly comply with national and international food safety standards.

Cashew processors should implement food safety management protocols, in addition to the basic food regulations and acceptable workplace practices. Furthermore, contingency plans must be established for effective crisis management in the occurrence of food poisoning outbreaks or product recalls. A well-designed Food Safety Management System (FSMS), with appropriate control measures, helps to comply with food hygiene regulations and ensures that the finished products are safe for consumption.



Source: GIZ/ComCashew – Quality production of cashew kernels

### c) States types of standards in cashew processing

There are various types of standards in cashew processing. Standards are developed by governments, semi-independent national agencies, industry associations or intergovernmental bodies. Standards can also be developed by individual cashew kernel buying companies and roasters that specify their quality standards in buying contracts with processors.



Different countries may have different specifications or quality grades for cashew kernels. Check the national or company standards before entering into a contract to ensure that you can deliver the required quality and quantity of a certain product standard.

#### Some examples of standards in cashew processing are:

- International quality standards such as the Association of Food Industries (AFI) that specifies cashew kernel quality standards and pricing mechanisms
- United Nations Economic Commission for Europe (UNECE) Standards DDP-17 for marketing and commercial control of cashew kernels
- Specifications for cashew kernels by the Cashew Export Promotion Council of India
- African Cashew Alliance Specifications for Cashew Kernels
- The Codex Alimentarius developed by the FAO and WHO, which is a collection of international food standards, including
  - microbiological norms
  - food additives
  - pesticide
  - contaminants
  - labelling and presentation
  - methods of sampling and risk analysis
- National Standards developed by the Ghana Standards Board on
  - Roasted cashew kernels GS 957:2009
- Harmonised System (HS) codes within the EU / EFTA for cashews
  - 0801.32: Fresh or dried cashew nuts, shelled (cashew nut kernel)
- National Food Safety standards
- National Environmental Protection Standards
- National Labour Laws (e.g. youth protection, protection against child labour, maternity leave)
- ISO 665-2000 Oilseeds - Determination of moisture and volatile matter content
- ISO 6477:1988 Cashew kernel specification

**d) Explain processes in meeting standard requirements in cashew processing**

The processes in meeting standard requirements in cashew processing vary, depending on the type of standard.

Generally, these are the steps in meeting standard requirements in cashew processing:

1. Decide on a standard
2. Get familiar with standard requirements
3. Calculate the Return on Investment for implementing said standard
  - Do customer requirements match the standard specifications?
  - Can you widen your customer base by implementing the standard specifications?
  - Are your clients ready to pay premiums for higher quality or made-to-order products as laid out in the standard specifications?
4. Implement standard requirements



Source: GIZ/ComCashew – Sorting and grading of cashew kernels



## SELF ASSESSMENT

1. Explain standards in cashew processing.

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2. State the importance of standards in cashew processing.

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3. Explain the processes in meeting standard requirements in cashew processing.

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*Well done! You are doing great on your path to success.*

### 3. DEMONSTRATE KNOWLEDGE OF CERTIFICATION IN CASHEW PRODUCTION

#### a) Explain certification in cashew production

Certification in cashew production covers:

- cultivation practices
- social, ethical and ecological responsibility
- product quality characteristics

A certificate is a written document provided by a national or international certification body that assures the conformity of cultivation practices, social, ethical and ecological responsibility and product quality characteristics with standard requirements in cashew production.

In some cases, products are certified with specific labels that indicate compliance with a certain standard, such as organic cultivation or Fairtrade.

While the certificate is important in the communication and negotiation process between producers and buyers or processors, the label communicates compliance with certain standards to the end consumer.



Source: GIZ/ComCashew – Farmers studying training materials on Good Agricultural Practices (GAP)

## b) State importance of certification in cashew production

Certification in cashew production is important to:

- ensure quality production
- ensure a sustainable supply
- offer fair and premium prices to farmers for higher quality products
- increase transparency in cultivation practices
- ensure environmental protection
- ensure social protection

## c) State types of certification in cashew production

There are different types of certification and certification requirements in different countries.

The following certificates are internationally recognized certifications for cashew production:

- **Bio certificate of the European Union**
  - Products not produced by and with genetically modified organisms
  - Products not produced with the use of synthetic pesticides
  - Products which are not produced with the help of easily soluble mineral fertilisers
  - The import of raw materials and products from third countries is regulated and strictly controlled on a batch basis:
    - Crop rotations (two-, three- and four-field farming) must be varied.



Source: <https://de.wikipedia.org/wiki/Bio-Lebensmittel>



- Bio certificate of German according to EU regulations for organic certification



Source: <https://www.oekolandbau.de/bio-siegel/>

- **BIO certificate of the USA**
  - evaluation of soil and nutrient management
  - adjoining land use
  - buffer zones
  - land use history
  - production capacity of the land
  - seeds and planting stock used
  - crop rotation practices
  - pest control practices
  - harvest
  - labelling
  - shipping
  - evaluation of the record-keeping system and verification of activities through appropriate records
  - reconciliation of the volume of organic products produced or received with the number of organic products shipped, handled and/or sold, also known as trace-back audits or in-out balances
  - Sampling of organic agricultural products for residue testing, if applicable.



Source: <https://www.usda.gov/topics/organic>

- **Rainforest Alliance Sustainable Agricultural Standard**
  - Biodiversity conservation
  - Improved livelihoods and human well-being
  - Natural resource conservation
  - Effective planning and farm management systems



Source: <https://www.vjtsp.com/nl/onze+groep/sustainable+products>

- **The Fairtrade Certificate**

- Organisation of farmers in cooperatives
- Promotion of the establishment of farmer organisation
- Regulated working conditions
- Prohibition of exploitative child labour
- Prohibition of discrimination
- Environmentally friendly cultivation
- Protection of natural resources
- Prohibition of dangerous pesticides
- No genetically modified seed
- Promotion of organic farming through the organic surcharge
- Payment of Fairtrade minimum price and Fairtrade premium proof of flow of goods and money
- Transparent trade relations
- Pre-financing



Source: <https://www.siegelklarheit.de/Fairtrade-c79>

**d) Explain processes in meeting certification requirements in cashew production**

Cashew producers must follow these steps in meeting certification requirements:

1. The producer adopts specific cultivation practices and fulfils certain social, ethical and ecological responsibilities and adheres to product quality characteristics.
2. The producer applies for the certification, by submitting a filled-in application form.
3. The certifying agent reviews the application to verify compliance with the specific standards.
4. The producer demonstrates conformity with standard requirements to an on-site inspector (the inspector usually has an assessment guide to check the level of conformity with the standard requirements).
5. The certifying agent reviews the application and the report of the inspector to determine if the applicant complies with the standards requirements.
6. The applicant pays processing and permitting fees.
7. The certifying agent issues the certificate.
8. Frequent (unannounced) on-site auditing visits are made to ensure conformity with standard requirements.
9. Frequent announced (mostly annual) on-site visits are made to ensure continual conformity with standard requirements.



## SELF ASSESSMENT

1. Explain certification in cashew production.

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2. State types of certification in cashew production.

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3. Explain processes in meeting certification requirements in cashew production.

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*Congratulations! You have completed more than half of this training unit already. Take a deep breath and continue to the next chapter. You are doing great!*

#### 4. DEMONSTRATE KNOWLEDGE OF CERTIFICATION IN CASHEW PROCESSING

##### a) Explain certification in cashew processing

Certification in cashew processing covers:

- Good manufacturing processes
- Standard operating procedures
- Food quality and safety
- Occupational health, hygiene and safety
- Social, ethical and ecological responsibility
- Waste management practices
- Total quality management

A certificate is a written document provided by a national or international certification body that assures the conformity to international standard requirements for cashew kernels processing.



Source: GIZ/ComCashew – Vacuum packaging of cashew kernels

## b) State importance of certification in cashew processing

Certification in cashew processing is important to:

- ensure uniform, high-quality and safe products for end consumers
- reduce costs for rejections and recalls from international buyers or roasters
- deliver the required quality standards as per order requirement
- ensure a sustainable supply to customers
- build and maintain good customer relationships
- receive fair and premium prices for supplying higher quality products
- increase transparency in pricing mechanisms when payment is done according to quality
- ensure environmental protection
- ensure social protection



Source: GIZ/ComCashew – Packaged cashew kernels



c) **States types of certification in cashew processing**

The following certificates are internationally recognized certifications in cashew processing:

- **Hazard Analysis Critical Control Point (HACCP)** is a food safety management system (FSMS) applicable to all sections of the food industry.



Source: <https://abeon-hosting.com/haccp-logo-png.html>

Hazard Analysis includes:

1. setting up critical control points (CCPs)
2. defining benchmarks and critical values
3. continuous monitoring
4. taking corrective actions
5. documentation
6. regular verification

HACCP is a minimum requirement for cashew processing factories and thus, should be implemented by every cashew processor. In the European Union (EU) and USA, compliance with HACCP is mandatory for all processed foods. Processors should ensure that certifying bodies have a third-party verification system and are accredited or recognized by the Global Food Safety Initiative – GFSI.

HACCP is built on a platform that can be integrated into any food safety management system. It helps to detect potential hazards from contamination in the processing process and enables application of the necessary controls. The adoption of the HACCP system increases customer confidence and reduces the risk of product recalls.

- **British Retail Consortium (BRC) Global Standards for Food Safety** is a food safety management system for cashew processors, who export products to the United Kingdom and other international markets.



Source: <https://certifications.controlunion.com/de/certification-programs/certification-programs/brc-british-retail-consortium>

This standard specifies the food safety, quality and operational criteria required within a food manufacturing company. The standard does not apply to food products that do not undergo any processing at the site audited or to activities relating to wholesale, importation, distribution or storage outside the direct control of the company. This standard is recognised by the Global Food Safety Initiative (GFSI).

Therefore, processors need to integrate the BRC into their food safety management system. The BRC standard is a rigorous and detailed program, developed on a risk-based approach and a clear step-by-step path that is easy to follow. Compliance with this standard guarantee customer confidence about responsible supply chain management, and this results in sustained customer relations. BRC certified cashew kernels can be advertised with the brand logo. Such products are also listed in the BRC worldwide directory.

- **ISO 22000** family of International Standards was established to address food safety management issues



Source: <http://smartbusinesseg.com/services/iso-220002005/>

The current internationally accepted ISO standard for cashew processing is the ISO 22000, which helps organizations identify and control food safety hazards along the food chain. This standard prescribes that all hazards that may occur in the food chain as well as hazards that may be introduced, due to the type of processing and facilities used, are identified and assessed before the product reaches the consumers. The ISO 22000 standard can be applied independently of other food safety management systems or integrated with existing management system requirements. The compliance with this ISO 22000 standard leads to high consumer confidence.

- **The ACA Quality and Sustainability Seal** is a relatively new food safety management system that confirms compliance with standards of quality, food safety, social and labour standards.



Source: <http://africancashewalliance.com/en/news-and-info/newsletter/aca-seal-team-joined-quality-assurance-expert>

The ACA Seal is specifically designed for cashew processing in Africa to cover 14 specific food safety and quality areas, including infestation, foreign material, clumping/blocking and taste. The ACA Seal also applies to global social compliance standards, which include child/prison labour, abuse and harassment of employees, as well as compliance with national labour laws. Compliance with the requirements of ACA Seal leads to customer confidence.

- **Organic certification** is a niche requirement for cashew kernels.



Source: <https://www.indiamart.com/proddetail/organic-certification-11269709733.html>

In order to market cashew products as 'organic', both producers and processors must comply with regulations for organic certification. Organic certification requirements are a set of production standards for growing, storing, processing, packaging and shipping of cashew kernels. However, organic certified kernels have a minor share in the cashew kernel market as of 2019.

- Processors may consider **Fairtrade** certification when exporting cashew kernels.



# FAIRTRADE

Source: <https://www.fairtrade.org.uk/What-is-Fairtrade/Using-the-FAIRTRADE-Mark>

The aim of Fairtrade certification is to help producers to adopt better trading conditions and to promote sustainability of their businesses in developing countries (Flo-Cert 2012). The Fairtrade movement advocates for better prices for cashew growers as well as higher social and environmental standards. Fairtrade focuses attention on commodities or products that are exported from developing countries to developed countries. It promotes equity in international trading partnerships through dialogue, transparency and mutual respect.

- The **Business Social Compliance Initiative (BSCI)** is a leading supply chain management system that drives social and environmental sustainability on farms and factories.



Source: <https://www.siegelklarheit.de/business-social-compliance-initiative-bsci-5>

BSCI is a service available to all companies and associations that are committed to improve working conditions along the global supply chain. BSCI aims at protecting worker rights and benefits in line with local and international labour standards. Companies and associations can only participate in BSCI after becoming members of the Foreign Trade Association (FTA). Currently in Africa, fruits and vegetables are already BSCI certified. It is likely that retailers will demand BSCI certification for cashew in the near future. Retailers and consumers in the USA and Europe want to know where, how and under which circumstances the product is made. Consumers demand products that are made in a socially responsible manner and with care for the environment.

- The **Ethical Trading Initiative (ETI)** promotes respect for worker rights by ensuring that all workers are free from exploitation and discrimination and that they enjoy freedom, security and equity in the workplace.



## Ethical Trading Initiative

For workers' rights.  
For better business.

Source: <https://www.ethicaltrade.org/about-eti>

ETI encourages companies and associations to take responsibility for improving working conditions. All member companies have to adopt the ETI Base Code of Labour Practice, based on the International Labour Organization (ILO) standards. Currently in Africa, fruits and vegetables are already ETI certified. It is likely that retailers will demand ETI certification for cashew in the near future, because ethical and social certification is becoming increasingly important for consumers and retailers.



**d) Explain processes in meeting certification requirements in cashew processing**

Cashew processors must follow these steps in meeting certification requirements:

1. The processor adopts specific practices, for example good manufacturing processes, establishes standard operating procedures, food quality and safety management systems, critical control points, follows occupational health, hygienic and safety standards in food processing, and adheres to socially, ethically and ecologically responsible practices, waste management standards and total quality management practices.
2. The processor applies for the certification, by submitting a filled-in application form.
3. The certifying agent reviews the application to verify compliance with the specific standards.
4. The processor demonstrates conformity with standard requirements to an on-site inspector (the inspector usually has an assessment guide to check the level of conformity with the standard requirements).
5. The certifying agent reviews the application and the report of the inspector to determine if the applicant complies with the standard requirements.
6. The applicant pays processing and permitting fees.
7. The certifying agent issues the certificate.
8. Frequent (unannounced) on-site auditing visits are made to ensure conformity with standard requirements.
9. Frequent announced (mostly annual) on-site visits are made to ensure continual conformity with standard requirements.



## SELF ASSESSMENT

1. State the importance of certification in cashew processing.

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2. State types of certification in cashew processing.

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3. Explain processes in meeting certification requirements in cashew processing.

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*Bravo! One more chapter before you have completed this unit.  
Take a short break before you move to the last chapter.*



## 5. DEMONSTRATE KNOWLEDGE OF CERTIFICATION AND REGULATORY BODIES IN THE CASHEW SECTOR

### a) Identify food certification and regulatory bodies in Ghana

The following food certification bodies are available in Ghana for HACCP, ISO, BRC, Organic and Fairtrade certification as well as cashew facility licensing.

Country	Organisation	Address	Remarks
Ghana	Ghana Standards Authority	<a href="http://www.gsa.gov.gh">www.gsa.gov.gh</a> <a href="mailto:eadetola@gsb.gov.gh">eadetola@gsb.gov.gh</a> +233 302 501939	HACCP Certification
Ghana	Intertek Ghana Ltd	<a href="mailto:Info.africa@intertek.com">Info.africa@intertek.com</a> <a href="mailto:Info.ghana@intertek.com">Info.ghana@intertek.com</a> +233 303 935305 / +233 540 104908	HACCP, ISO Training, Auditing, Certification
Ghana	Meridian Agricultural Services	<a href="mailto:Aaron.ampofa1@gmail.com">Aaron.ampofa1@gmail.com</a> +233500209573 +233244561416	HACCP, Organic, Fairtrade Training, Auditing, Certification
Ghana	Ghana Standards Authority	<a href="http://www.gsa.gov.gh">www.gsa.gov.gh</a> <a href="mailto:eadetola@gsb.gov.gh">eadetola@gsb.gov.gh</a> +233 302 501939	ISO Certification, Product Certification
Ghana	SCS Global services	<a href="http://www.scsglobalservices.com/africa">www.scsglobalservices.com/africa</a> <a href="mailto:RBonsi@scsglobalservices.com">RBonsi@scsglobalservices.com</a> +233 54 180 7849	BRC Audit, Certification
Ghana	SGS-Ghana Ltd	<a href="http://www.sgs-ghana.com/en/Agriculture-Food/Food/Transportation-Logistics-and-Trade/Food-Certification/Organic-Certification.aspx">http://www.sgs-ghana.com/en/Agriculture-Food/Food/Transportation-Logistics-and-Trade/Food-Certification/Organic-Certification.aspx</a> EvelynIngrid_Keelson@sgs.com +233 302 77 39 94 +233 302 77 39 95	Organic Training, Auditing, Certification
Ghana	Food and Drugs Authority (FDA)	<a href="https://fdaghana.gov.gh/fda@fdaghana.gov.gh">https://fdaghana.gov.gh/fda@fdaghana.gov.gh</a> P. O. Box CT 2783, Cantonments, Accra +233 302 22 97 94	Factory Licensing
Ghana	Environmental Protection Agency (EPA)	<a href="http://www.epa.gov.gh/epa/info@epa.gov.gh">http://www.epa.gov.gh/epa/info@epa.gov.gh</a> P.O. Box M.326 Accra +233 302 66 46 97-8 +233 302 66 26 90	Factory Licensing



It is recommended to make an appointment with a certification body to understand the specific requirements for each certification.

**b) Identify international food certification and regulatory bodies**

The following international food certification bodies work Africa-wide on HACCP, ISO, BRC and Organic certification.

Country	Organisation	Address	Remarks
Africa-wide	Bureau Veritas Group	<a href="http://www.bureauveritas.com/home/worldwide-locations">http://www.bureauveritas.com/home/worldwide-locations</a>	ISO, BRC Training, Auditing, Certification
Africa-wide	SGS Limited	<a href="http://www.sgs.co.ke/en/Office-Directory">http://www.sgs.co.ke/en/Office-Directory</a>	HACCP, ISO, BRC Training, Auditing, Certification
Ghana	Ecocert	<a href="http://www.ecocert-imo.ch/logicio/pmws/indexDOM.php?client_id=imo&amp;page_id=gh">http://www.ecocert-imo.ch/logicio/pmws/indexDOM.php?client_id=imo&amp;page_id=gh</a> +233-242821996 +233-508058353 <a href="mailto:stephen.acheampong@ecocert.com">stephen.acheampong@ecocert.com</a>	Organic certification
Ghana	Union	<a href="https://certifications.controlunion.com/en/contact-us/find-an-office?activity=Certifications">https://certifications.controlunion.com/en/contact-us/find-an-office?activity=Certifications</a> +233 249705054 <a href="mailto:ghana@controlunion.com">ghana@controlunion.com</a>	Organic certification



International food certification bodies usually work through national agencies or local subsidiaries in the certification process.

c) Explain processes in cashew product certification in Ghana

If you want to certify cashew products, you must obtain a certificate from the **Ghana Standards Authority (GSA)**.



Source: <https://www.gsa.gov.gh/certification/>

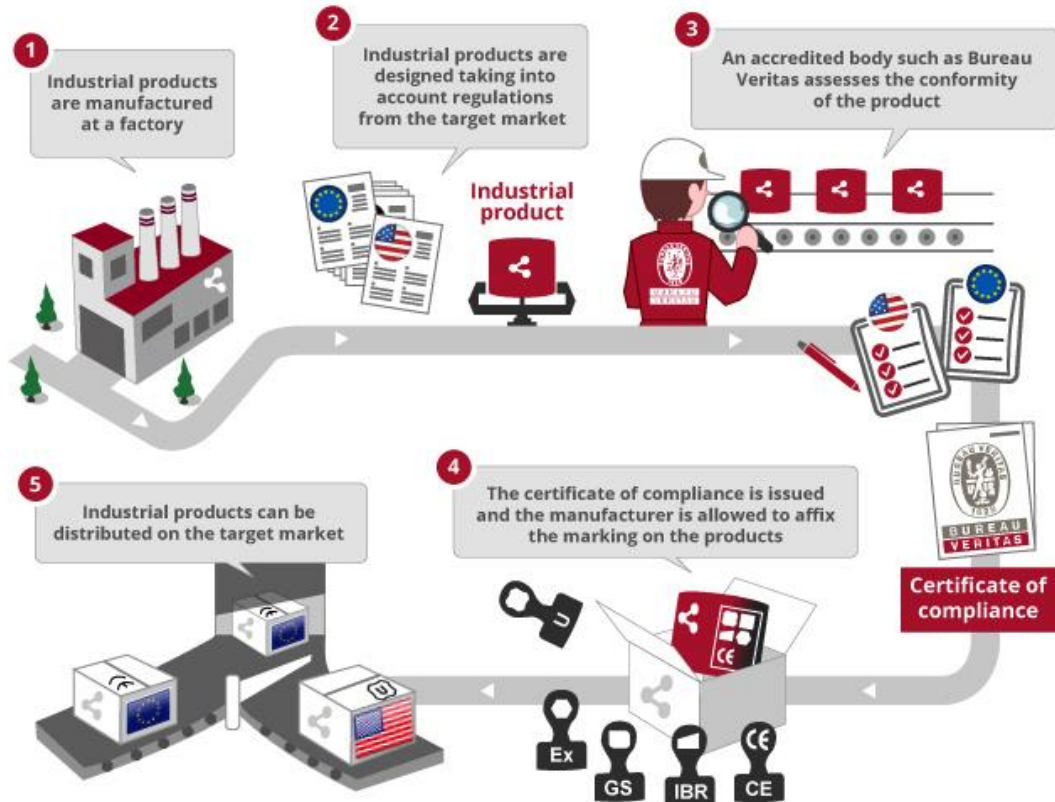
The Ghana Standards Authorities' functions in the industry include the development of standards and the certification of systems used in industries. It also certifies products and runs test training for industries to promote compliance of industries to the set standards of the board. The board conducts industry conformity assessments to national regulations and standards. The board also performs physical analysis of products before they can be sold.

If you want to certify a product in Ghana, you must follow these steps:

1. The processor manufactures a product in the factory for the domestic market in line with the national standard for e.g. cashew kernels.
2. The processor applies for product certification by submitting a filled-in application form to GSA.
3. The certifying agent reviews the application to verify compliance with the specific standards.
4. The processor demonstrates conformity with product quality requirements according to standards by providing samples to a national laboratory (the inspector usually has an assessment guide to check the level of conformity with the standard requirements).
5. The processor demonstrates conformity with standard requirements for processing the product to an on-site inspector at the factory (the inspector usually has an assessment guide to check the level of conformity with the standard requirements).
6. The certifying agent reviews the application and the report of the inspector on the samples and factory to determine if the applicant complies with the standard requirements.
7. The applicant pays processing and permitting fees to GSA.
8. The certifying agent issues the product certificate.
9. Frequent (unannounced) on-site auditing visits are made to ensure conformity with GSA standard requirements.
10. Frequent announced (mostly annual) on-site visits are made to ensure continual conformity with GSA standard requirements.

d) Explain processes in international cashew product certification

If you want to certify a product internationally, you must follow these steps:



Source: <https://www.bureauveritas.com/home/about-us/our-business/industry-offer/certification-marking>



You can choose either a national or international food certification body. Remember! Local authorities are also licensed by international food certification body to certify your local cashew business.



Once you have received your international food certificate that allows you to export your products to the USA, EU and/or Asia, the certifying agent may send an inspector to conduct announced and unannounced on-site auditing visits to ensure product conformity with standard requirements.

e) **Explain processes in local cashew facility certification**

In licensing your local cashew facility, you must obtain a certificate from the **Food and Drugs Authority (FDA)** in Ghana.



Source: <https://fdaghana.gov.gh/>

The Food and Drugs Authority (FDA) is responsible for the inspection, certification and proper distribution of foods and food products. FDA also provides technical support to the food industry to promote the production of safe and quality food through the application of contemporary food safety management systems. FDA conducts inspections of food manufacturing premises and licenses food manufacturing facilities that comply with Good Manufacturing Practices. Processors in Ghana must obtain an FDA certificate.

In certifying a local cashew facility, you must follow these steps in obtaining a FDA certificate:

1. Understand requirements and minimum standards for food processing in Ghana.
2. Apply for factory registration and food licensing by submitting a written application to the FDA office.
3. The certifying agent reviews the application to verify compliance with the specific standards.
4. The processor demonstrates conformity with FDA requirements to an on-site inspector at the factory (the inspector usually has an assessment guide to check the level of conformity with FDA requirements).
5. The certifying agent reviews the application and the report of the inspector to determine if the applicant complies with FDA requirements.
6. The applicant pays processing and permitting fees to FDA.
7. The certifying agent issues the certificate for factory registration and food licensing.
8. Frequent (unannounced) on-site auditing visits are made to ensure conformity with FDA requirements.

9. Frequent announced (mostly annual) on-site visits are made to ensure continual conformity with FDA requirements.

In licensing your local cashew facility, you must also obtain a certificate from the **Environmental Protection Agency (EPA)** in Ghana.



Source: <http://www.epa.gov.gh/epa/regulations/permits-small-medium-scale>

The Environmental Protection Agency Act and Ghana Environmental Assessment Regulations require that all undertakings likely to have significant impacts on the environment must register with the EPA and obtain environmental permits before commencement of construction and business operations.

In certifying a local cashew facility, you must follow these steps in obtaining an EPA certificate:

1. Understand requirements and minimum standards for the environmental assessment regulations in Ghana
2. Complete an environmental assessment registration form. This form can be purchased from any EPA regional and district offices or the head office in Accra.
3. The completed form must be submitted to the appropriate EPA regional office with the following attachments:
  - Site plan duly signed by a licensed surveyor
  - Block plan
  - Evidence of neighbourhood consultation
  - Lease agreement
4. Upon submission of the registration form, EPA would conduct an inspection of the proposed site and issue a report (screening report) which would be presented to a cross-sectoral technical committee (the EIA Technical Review Committee) for a decision on the application within 25 working days from the date of registration.
5. The decision can be one of the following:
  - Environmental permit issued (no objection)
  - Environmental permit declined (objection to the project)



- Preliminary Environmental Report (PER) required
  - Detailed Environmental Impact Assessment (EIA) required
6. The applicant pays processing and permitting fees to EPA.
  7. EPA issues the certificate.
  8. Frequent (unannounced) on-site auditing visits are made to ensure conformity with EPA requirements.
  9. Frequent announced (mostly annual) on-site visits are made to ensure continual conformity with EPA requirements.



### SELF ASSESSMENT

1. Identify food certification and regulatory bodies in Ghana.

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2. Explain processes in cashew product certification in Ghana.

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3. Explain processes in local cashew facility certification.

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*Fantastic! You completed this entire unit. Be proud of what you have achieved.*

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