



Cashew Nuts / Cashew

- Raw cashew: Size 180-200 kernels/kg.
- White cashew (superior quality): Size 220-240 kernels/kg.
- Roasted cashew: Size 240-280 kernels/kg.

Campaign Calendar

Origin	Transport	J	F	M	A	M	J	J	A	S	O	N	D
Ivory Coast	Airplane					■	■	■	■	■	■		
Burkina Faso	Airplane					■	■	■	■	■	■		



Our cashews are carefully selected for their creamy taste and crunchiness. They are an excellent source of protein and essential minerals. Excellent source of protein, magnesium, and healthy fats, our cashews contribute to heart health. We are committed to ethical farming practices, supporting local farmers.

Information: The cashew, or cashew nut, is a nut from the *Anacardium occidentale* tree. It is widely cultivated in Africa, especially in Côte d'Ivoire, which is the world's leading producer. Cashews are known for their nutritional benefits, being rich in unsaturated fatty acids, proteins, and minerals. They are used in food, pastry, and even cosmetics, representing a key product for local economic development.

Use: Cashews are used in various applications. As a snack, in cooked dishes, and in pastry. To produce oil and derived products such as cashew butter. Due to their properties beneficial to health, they are often integrated into healthy diets.

Conservation : Store at a temperature between **10-15°C** to minimize enzymatic activity. Maintain a humidity level below **5%** to prevent mold. Use airtight and moisture-resistant containers to protect the nuts. Under optimal conditions, the nuts can be stored for up to **12 months** without significant loss of quality.

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