

# Cashew W320



## Product Overview

Unlock the prime taste and quality of our select Cashew W320 sourced from India. These whole cashew kernels offer first-class whiteness, natural sweetness, and optimal freshness. With minimal foreign matter (0.2% max) and 320 kernels per pound, they are ideal for gourmet cooking, direct consumption, and premium confectionery applications.

## Applications & Features

Cashew W320 is widely used in bakery products, sweets, desserts, savory dishes, and healthy snacks. Their rare white color, rich flavor, and consistent whole-kernel quality make them highly preferred by food manufacturers, exporters, and culinary professionals.

## Delivery & Supply Information

Our Cashew W320 is vacuum-packed for supreme preservation and freshness. We maintain a strong supply ability of 100 metric tons per month and ensure timely delivery for bulk orders. Products are carefully processed, packed, and dispatched to meet export-quality standards.

## FAQ's of Cashew W320

Question	Answer
How is Cashew W320 processed?	The cashews are harvested, shelled, cleaned, and vacuum-packed for freshness.
How should Cashew W320 be stored?	Store in a cool, dry place in vacuum-sealed packaging for up to 12 months.
Where are these cashews sourced from?	They are sourced directly from India.
What are the main uses of Cashew W320?	Used for snacking, sweets, gourmet cooking, desserts, and baking.
What are the benefits of W320 grade?	Offers balanced size, natural sweetness, and premium whole-kernel quality.