

CASHEW PROCESSING – REMOVAL OF TESTA

Technology :

Process for the removal of testa from shelled cashew kernel.

Application and Use:

Production of edible cashew kernels for consumption as raw and roasted nuts, at homes and industries. (bakery and confection).

By Products: Testa.

Salient Features of Technology:

Cashew kernels are known for their sweet, pleasant and bland palatability. The 'White wholes' are in great demand in both international and domestic market. Cashew processing involves two major operations – Roasting of nuts for shell removal and drying of kernels for testa removal. The drying process employs electromagnetic radiation for the removal of outer skin 'testa' from the kernels. The process obviates the drawbacks of the conventional *Bourma* drying process.

Equipment and Machinery: Infrared dryer – Design drawings available from CFTRI.

Raw Materials: Shelled Cashew kernels.



Status of Commercialization : Ready for commercialization

Minimum Economic Unit Size (MEUS): 2 TPD, 200 working days/year
