



Ripe, red cashew apples
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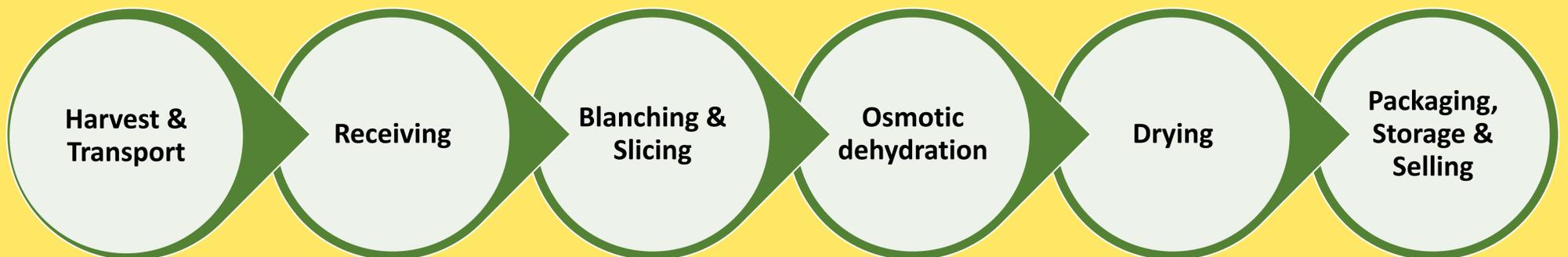
Introduction

- Cashew apples contain vitamins A and C, proteins, sugars, fibers, and minerals (calcium, phosphorus, zinc, etc.).
- Many cashew apples are wasted due to astringency.
- Processing increases the value of cashew apples.
- Processing of cashew apple juice requires close attention to ensure the safety and quality of the product.
- There should be a unidirectional flow of stages during processing.



Dried cashew apple slices
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Processing of dried cashew apple slices



- Avoid damaged & unripe apples
- Keep away from direct sunlight

- Wash the fruits
- Remove unfit apples and nuts

- Blanch in water at 100°C / 3 min
- Slice apples appr. 1 cm thick

- Mix in 60-75% sugar solution
- Slices:Sugar=1:4
- Leave 12-24 hrs

- Use solar drier (4-6 days) or electrical drier (3-5 hours)

- Astringent-free
- Sweet product
- Safe and quality product



Apples collection by fruit picker
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Perforated tray for washing
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Syrup preparation, Slicing of apples and weighing
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Slices ready for drying
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Dried cashew apple slices
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Handling of apples in a crate
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Washing of apples with water
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Cashew apple slices
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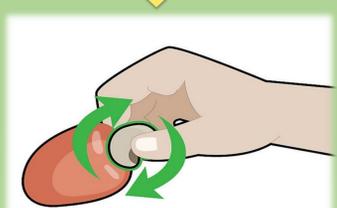
Solar drier
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Product ready for storing/selling
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Stacking of crates in a shade
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Nut extraction with hands
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Slices immersed in a sugar syrup
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Electrical drier
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