



# Parivartan Kaju House

**ONE STOP SOLUTION FOR CASHEW PROCESSING PLANT SETUP...**



- **Manufacturer and Exporter of Hi-Tech Cashew Processing Plant on Turnkey Basis**
- **Provider of Expert Technical Staff**
- **Importer of Raw Cashew Nuts**

Generally the processing of raw cashew nuts into edible cashew kernel takes the following steps traditional method: boiling and cooking, shelling, drying, peeling, grading and packaging. All these steps have to be conducted with care to obtain good quality and good grade kernels.

# PROCESS IN DETAIL

The raw cashew nuts are procured from the local farmers and local market. These cashew nuts are dried in the sun for a period of two days and are then stored in the gunny bags for processing through the year.

## \* Steam Boiling and Cooking

The outer shell of the raw cashew nuts has to be removed to produce the edible cashew kernel. The outer shell of the cashew is very hard and it contains a corrosive oil which is harmful for human consumption. The process of steam roasting helps in removal of this hard shell with minimal effort.

## \* Shell Cutting

This process required each cashew nut to be placed between blades of the machine operated remove the outer shell. This process results in production of cashew kernel with soft inner shell.

## \* Drying

These nuts are then placed in an oven which is constantly maintained at a temperature of about 70 degrees for a period of 7-8 hours.

## \* Peeling

The inner shell of the kernel has to be removed to produce the white nuts. The peeling process is designed to remove this inner soft shell after the kernel is removed from the dryer.

## \* Grading

The process of grading is designed to sort the white cashew kernel into different grades. The white kernel is divided into two main types wholes and pieces. The process of sorting wholes and the pieces is based on the size, color and texture of the nuts.

## \* Packing

The cashew kernel are packed into plastic bags of different sized for sale in local market and in tins of 10kgs for sending to other markets.

Brought over from Brazil, nurtured in India and commercialised all over the world, the cashew nut has grown to become an emblem of globalisation.

