



PRODUCTS OF CASHEW APPLE





Cashew apples are known as accessory fruits because they appear after cashew seeds have matured. Thus, the actual drupe or peduncle is the kidney-shaped shell enclosing the edible cashew nut found at the apple's tip.

- **Because cashew apple is high in minerals and vitamins, particularly vitamin C and polysaccharides, protein, and fiber, it is an excellent thirst quencher and instant energy source.**
- **However, there are some drawbacks that prevent the widespread use and commercialization of cashew apples and their products, such as short shelf life, susceptibility to microbial infection, and tannin content.**



Cashew apple valorization



Non-alcoholic beverages

1. Cashew apple juice / Squash / Syrup

- Juice can be extracted using a hydraulic press, screw press, or basket press.
- Additional sugar and citric acid can be added to the juice to achieve the consistency of the squash.



Cashew apple juice

2. Ready to serve beverage (RTS)

- RTS is made from the unfermented juice of cashew apple by adding water and sugar to the required quantity of clarified juice.



Ready to serve beverage

3. Cashew apple sauce

- A significant byproduct made from well-ripened, less-firm cashew apples is cashew apple sauce



Alcoholic beverages



1. Cashew apple feni

- The Feni is obtained by distilling arrack, mixed with fermented juice in ratio of 1:2 which is a powerful form of cashew liquor.
- Alcohol by volume: 45%



Cashew apple feni

2. Cashew apple wine

- The wine is translucent red, sweet, fruity with a characteristic cashew apple aroma.
- Alcohol by volume: 7.5-15%



Cashew apple wine

3. Cashew apple vinegar

- Vinegar preparation consisted of two stages, alcoholic fermentation and acetic fermentation.
- The cashew apple vinegar was found to have a dark brown colour.



Osmo-dehydrated products



1. Cashew apple sweet candy and chew

- Cashew apples are soaked in sucrose solution of concentrations ranging from 50-70°Brix and dehydrated for candy.
- Chew can be taken as a mouth freshener or along with betel leaves.



Cashew apple candy

2. Cashew Apple Jam

- The most significant cashew apple pulp product is jam.
- It can be made by boiling cashew fruit pulp with equal parts sugar and citric acid until it has a thick consistency.



Cashew Apple Jam



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