

Glossary

Processing: There are two commonly followed methods of cashew nut processing such as Steam cooking process and Roasting process.

Cooking process: vegetable oil is extracted from the cashew shell of the seeds, which is used in paint and adhesive industries.

Roasting process: thick black smoke is released from the rotating roasting drum called Broma chamber through the stack.

Drying of raw nuts:

The Sun dried in yards. Weight loss may vary from 3% to over 10% depending on time of harvesting and area of origin. The raw nuts after harvest are sun dried for 2-3 days to reduce the moisture from 25 % to 9 % and stored in gunny bag. The raw cashew nut contains the kernel 20-30 percent and papery seed coat 2-3 percent.

Roasting: There are two type of roasting in the process

1. Drum Roasting - Nuts passed through heated drum where it catches fire for 2-3 minutes
2. Oil-Roasting: Dried nuts conditioned with water passed through a hot oil bath by conveyer. In this condition, the nuts come out.

Steaming

This method now a day's adopted widely all over India. The dried nuts are steam cooked. Well dried raw nuts are subjected for steam boiling which is commonly adopted method of nut conditioning in India.

The raw nuts are steamed conditioned about 90-100 lb pressure for 25-30 minutes and then allowed for 24 hrs cooling.