



Ripe, red cashew apples
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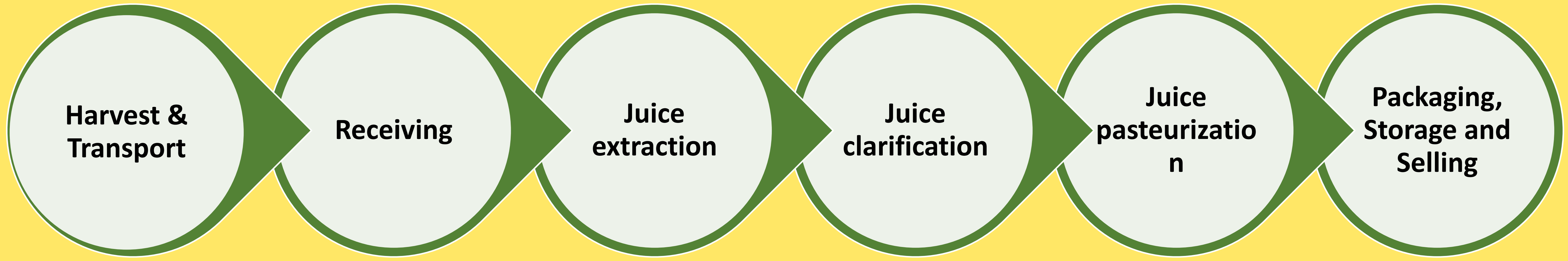
Introduction

- 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.



Cashew apple juices
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Stages in cashew apple juice processing



- Harvest & Transport**
- Avoid damaged & unripe apples
 - Keep away from direct sunlight

- Receiving**
- Wash the fruits
 - Remove unfit apples and nuts
 - Cut small pieces

- Juice extraction**
- Hand-pressing
 - Hydraulic/Screw-type extractor
 - Filter the juice

- Juice clarification**
- Use gelatin (10%, 3 ml/L)
 - Leave for 12 hrs
 - Decant the juice

- Juice pasteurization**
- Boil juice at 100 °C for 5 min

- Packaging, Storage and Selling**
- Astringent-free
 - Turbidity-free
 - Safe and quality juice



Apple collection by fruit picker
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Perforated tray for washing
© Noel Dimoso



Hydraulic juice extractor
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Pressed and filtered juice
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Juice after pasteurization
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Juice without food color (left) and with food color (right)
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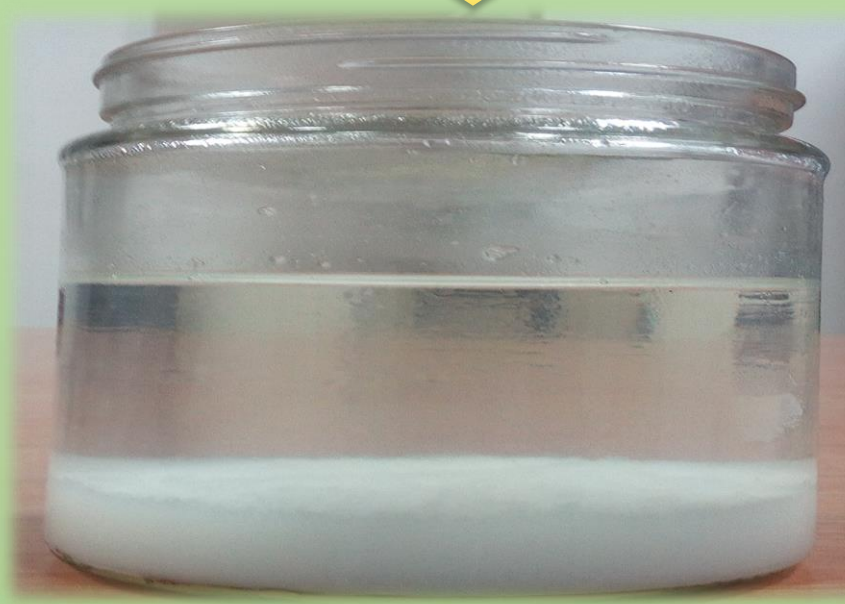
Handling of apples in a crate
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Washing of apples with water
© Noel Dimoso



Juice squeezing with hands
© Noel Dimoso



Separation of juice and gelatin
© Noel Dimoso



Juice after addition of color
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Stacking of crates in a shade
© Embrapa tropical agroindustry



Chopped cashew apples
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Filtration by a cotton cloth
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Juice after decantation
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Example of label and its information
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