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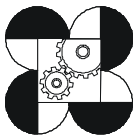
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Cashew Processing



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‘Our Business is Industry...’

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CASHEW PROCESSING

INTRODUCTION

Cashew, locally known as 'kasoy', is one of the most important nut crops in the Philippines. It is versatile and can be converted to various finished food products with good commercial value. It can also be used as feed. Notably, only the nut is given attention by cashew growers as it commands a good price and has a high demand in both local and foreign markets, the latter includes parts of Europe and some Asian countries.

Following are some of the food items that can be processed from cashew.

CASHEW BRITTLE

Ingredients:

- 2 cups granulated sugar
- 1 cup light corn syrup
- 1/2 cup water
- 1 cup butter
- 3 cups cashew nuts
- 1 teaspoon baking soda

Procedure:

1. In a large saucepan, combine sugar, corn syrup, and water. Cook over medium heat, stirring, until sugar dissolves.
2. Bring to a boil; blend in butter. Begin to stir frequently when syrup reaches the thread stage, about 230°F.
3. When temperature is 280°F, or soft-crack stage, add cashew nuts. Stir constantly until hard-crack stage, 300°F, is reached.
4. Remove from heat and quickly stir in baking soda. Mix well. **(Optional)**
5. Pour onto two buttered baking sheets or jelly roll-sized baking pans.
6. As the candy cools, stretch it out thinner by lifting and pulling at edges with forks. Loosen from the pans as soon as possible and turn over.
7. Break up hardened candy and store in an airtight container.

CASHEW BUTTER

Ingredients:

- 3 cups newly-roasted cashew nuts, unsalted
- 4 tbsp oil (vegetable oil)
- ½ tsp salt
- 2 tbsp honey

Procedure:

1. Put the roasted cashew nuts in a food processor or in a blender.
2. Set the food processor to "Pulse," or if you're using a blender, turn it to "Medium" speed.
3. While it's running, gradually add the oil and honey, a little bit at a time.
4. Turn the food processor or blender off and use a rubber spatula to scrape down the sides.
5. Turn it back on and add more oil, about a teaspoon at a time, to make the cashew butter smooth and creamy in consistency.
6. Add salt and honey, according to taste and blend thoroughly.
7. Put the cashew spread in a suitable container and store.

DRIED CASHEW PRUNES

Ingredients:

- Ripe Cashew
- Brown Sugar
- Soy Sauce
- Salt

Equipment/Utensils:

- Mechanical or cabinet drier or solar drier
- Stainless steel knives
- Stainless steel bowls
- Stainless steel trays
- Stainless steel basting spoon
- Cheesecloth

Packaging Material:

- Polyethylene bags (0.003 mm thickness) or Oriented Polyethylene/Polypropylene (OPP/PE)

Procedure:

1. Weigh and sort the fruits. Remove the nuts.
2. Wash with clean tap water to remove surface dirt.
3. Soak in 200 parts per million (ppm) chlorinated water for 10 minutes to remove contaminants. Drain.
4. Cut, squeeze the fruit to remove the juice. Keep the juice for other use.

5. Soak the fruits overnight by adding 10% salt, based on the weight of the pulp. Drain the brine.
6. Prepare 50% (1 part sugar and 1 part water) syrup based on the weight of the fruit pulp. Let stand for at least 30 minutes.
7. Add the soy sauce (2% based on the weight of the fruit). Stir the mixture thoroughly.
8. Cook the cashew in syrup until thick in consistency.
9. Lay in trays and dry in solar drier or mechanical drier with temperature of $60\pm 2^{\circ}\text{C}$.
10. When dry, remove from the tray. Sweat overnight to balance moisture.
11. Add 10% confectioner's sugar based on the weight of the dried cashew. (Optional)
12. Remove excess confectioner's sugar by brushing. (Optional)
13. Pack in plastic bags or jars. Seal. Label and store in a cool dry place.

CASHEW WINE

Procedure:

1. Wash sound, ripe fruits.
2. Cut, slice and mash the fruits. To one part of the mashed fruit, add three to four parts of water.
3. Add water and press well to extract the juice and strain through a cheesecloth or strainer.

4. Check the sweetness using refractometer, then adjust the sweetness to 25°Brix using the Pearson Square Method (or for every four cups of diluted juice, add one cup sugar).
5. Mix well to dissolve the sugar and heat to 60°C for 30 minutes to pasteurize. Cool and add one (1) teaspoon yeast for every 18 cups of the juice mixture.
6. Pour the mixture into a demijohn or any suitable container. Loosely stopper the mouth of the container with cotton and store in a safe place.
7. Let it ferment for two (2) or more weeks until there is no more liberation of bubbles.
8. After fermentation, decant the clear liquid into any suitable container. Avoid disturbing the dead cells or sediments to obtain a clear alcohol.
9. Fill the container to its full capacity and close the cap tightly to avoid air penetration. Rack the alcoholic medium every two weeks and age 2 to 3 months or more to obtain clear cashew wine.

CASHEW VINEGAR

Procedure:

1. Wash sound, ripe fruits.
2. Cut, slice and mash the fruit. To one part of the mashed fruit, add three to four parts of water.
3. Add water and press well to extract the juice and strain through a cheesecloth or strainer.

4. Check the maturity of the cashew nuts (4) must be ready to harvest. They are ready when the husk is yellow and the nut is green.
5. Mix the cashew nuts with 30% of the husk. This mixture is called 'cashew apple'.
6. Pour the mixture into a clean container with a lid.



7. Let it ferment for 2-3 days. There is no need to stir it.
8. After fermentation, pour the mixture into any suitable container and remove the sediments to the bottom.
9. Add mother culture or sterilized pure vinegar* (for 100 ml vinegar, add 10 ml mother culture).
10. Allow to ferment for 1 month. Check the acidity.



11. Decant the liquid into a clean container and discard the sediments.
12. Pasteurize the vinegar by heating it to 70°C for 15 minutes. Pack the liquid into clean bottles.



* Available