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The Complete Book on Cashew (Cultivation, Processing & By-Products)

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About the Book

Cashew, scientifically known as Anacardium occidentale, is a unique nut with a fascinating story. This tropical nut is native to Northeastern Brazil but is now widely cultivated in countries like India, Vietnam, and Nigeria. The cashew tree thrives in warm and humid climates, with sandy soil being its preferred growing medium. The cashew nuts are located at the end of a kidney-shaped drupe called the cashew apple. This drupe contains a highly toxic substance known as urushiol, which can cause severe skin irritation. Farmers must take great care to protect themselves during the harvesting process. Processing raw cashews involves several techniques and tools to transform the nuts into the delicious snack all love. Once the cashews are harvested and separated from the cashew apple and kernel, they go through a series of steps to remove any impurities and enhance their flavor.

The global cashew market size reached US$ 7.2 Billion. The market to reach US$ 9.3 Billion, exhibiting a growth rate (CAGR) of 4.14%. Cashews are kidney-shaped nuts that are a good source of protein and minerals. They are low in sugar and rich in oil, fiber, protein, healthy fats, antioxidants, magnesium, zinc, copper, and phosphorus. Cashews are commonly available in whole, roasted, and split form. They are obtained from fruit-producing trees and grow near the sea areas and are widely used in beverages, dairy products, cereals, bars, cosmetics, and bakery products.

The book covers a variety of topics related to Organic farming, Cashew Processing, Production of CNSL Derivatives, Quality control of cashew kernels, Cashew Liquid, Purification of Cashew Nut Shell, additives from cashew nut shell liquid, Honey coated nuts, Volatile nut aroma and flavour compositions, producing cardanol , Bisphenol Compounds, Hydrophobically Modified Poly(acrylic acid) [PAA], Heat-curable eproxy resin composition, Adhesives for car body assembly, Preparation of Flavour or Fragrance Microcapsules and Silane-Modified Phenolic Resins.

A thorough guide on Cashew manufacture and entrepreneurship. This book is a one-stop shop for everything you need to know about the Cashew, which is ripe with opportunity for producers, merchants, and entrepreneurs. This is the only book that covers the process of making commercial Cashew (Cultivation, Processing & By-Products). From concept through equipment procurement, it is a veritable feast of how-to information.

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