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## Performance on the evaluation of pilot cashew nut processing unit

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■ ABSTRACT : Cashew (Anacardium occidentale L.) is one of the important tropical crops. India is largest producer, processor, exporter and consumer of it in the world. The recovery of the kernel (edible meat portion) from raw nuts by mechanical or manual means refers to processing of cashew nut. It consists of various processes in series viz., moisture conditioning, roasting, shelling, drying, peeling, grading and packing etc. A small cashew processing unit consisting of steamer, cooker, shelling machine and dryer was tested for its performance for the cashew nut variety 'Vengurla-5' (Ansure Arli). The unit has received at Zonal Agricultural Research Station, Shenda Park; Kolhapur under "Technology Park" sanctioned Commissioner, Agriculture M.S. and Pune. The six treatments consisting of various combinations for pressure and time were evaluated for the performance of unit. The study revealed that treatment combination (4.5 kg/cm<sup>2</sup> and 20 min) gain maximum recovery of whole kernels as well as over all recovery of kernels, with minimum moisture content, which is desirable for good quality product in the markets. The treatment condition consisting of keeping raw cashew nut at 4.5 kg/cm<sup>2</sup> pressure for 20 minutes duration for the given processing unit is best for maximum recovery of good quality kernels and overall total recovery of kernels with minimum moisture content.

■ KEY WORDS : Cashew nut, Maximum recovery of kernel, Moisture content

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