634.573 FAO C.2

CONTENT

| Ι | Introduction Historical development of the industry Criteria for setting up an industry Crop availability Labour availability Skill of labour Finance Availability of plant and equipment Availability of power and water Availability of know-how Availability of marketing acumen Economics of cashew nut processing | 1 1 2 2 2 3 3 3 4 4 4 4 5 |
|-----|---|---|
| II | The Cashew Nut Description The cashew tree Crop collection Quality assessment | 7 7 8 9 10 |
| III | Drying and Storage of the Raw Material Sun drying Drying grounds Tools for use in drying grounds Construction of drying grounds Critical time for drying Storage conditions – methods : bags Storage conditions – methods : bulk | 11 11 11 12 13 13 13 14 14 |
| IV | Processing – General Use of pressure Use of low temperature Hot oil method Flow sheet More general remarks regarding processing | 17 17 17 18 19 18 |
| V | Cleaning, Sizing and Conditioning Small scale cleaning and conditioning Medium scale cleaning and conditioning Large scale cleaning and conditioning Another method of cleaning, sizing and conditioning Sizing | 21 21 22 25 26 26 |
| VI | Roasting and Centrifuging Definition of roasting and centrifuging Open pan method of roasting Drum roasting Modified drum roasting Hot oil method Simple process Larger scale non-mechanical method Peirce leslie method | 28 28 28 30 31 33 33 34 35 |

| | De Smet plant Cooling of roasting baths | 38 39 |
|------|--|--|
| VII | Shelling – Manual Equipment requirements Wood ash Shelling method Inspection Protection from CNSL irritation Speedy processing after shelling | 40 40 41 42 43 45 |
| VIII | Shelling – Mechanical "Hot Oil" process used in preparation Exceptions where "cold process" is used Brief description of Oltremare process Brief description of Tropical Products Institute Process | 46 46 46 46 47 |
| IX | Drying and Peeling Description of early driers An improved drier Manual peeling Preliminary separation into grades Cleanliness Mechanical peeling | 51 51 52 54 55 55 57 |
| X | Grading and Packing Description of Grades Grading by hand Check on count Separating pieces Scorched grades Mechanization Moisture content and measurement Packing – Tins Packing – Closures Packing – Vita pack process Packing – Advantage of carbon dioxide Packing – Case or carton | 58 58 60 61 61 61 61 62 63 63 65 65 |
| XI | Infestation The enemy The defence Fumigation of equipment Fungal infestation | 67 67 67 67 68 |
| XII | Marketing U.S.A. practice U.K. practice Local sales Off grades Grade differentials | 70 70 71 72 72 72 |
| XIII | The by-Products Cashew nut shell liquid (CNSL) Crude extraction Superheated steam method Expellers Solvent extraction Refining Mode of shipment : bulk | 73 73 73 74 74 74 75 75 |

| | Mode of shipment : drums | 75 |
|-----------------------|--|----|
| | The cashew apple | 75 |
| XIV | Plant Layout and Records | 76 |
| | Disposition of buildings | 76 |
| | Recording | 78 |
| Appe | endix I : Specification for cashew kernels | 82 |
| List of illustrations | | 85 |
| Refe | 86 | |