

## Dry roasted and flavoured cashew kernels

**Use:** Roasted and flavoured cashew kernel is considered as a snack food which is in the ready-to-eat form. It is prepared by soaking/hydrating the fresh cashew kernels in brine solution at optimized condition. Further, it is dry roasted at a suitable temperature to develop colour and crispness. The product is prepared by following a technique that is an alternative to deep fat frying. The product is crisp in texture and has a uniform quality both in terms of colour and flavour. It is a highly valued snack having established domestic and export markets. This process can be a major means for value addition to cashew kernel to face global challenge by cashew processing and exporting industries.

**Shelf life** of the product is about 4 months

**Raw material :** Cashew kernel, Chilli oleoresin, Black Pepper oleoresin, etc.

### EQUIPMENTS REQUIRED:

SS –Inspection Tables , Rotary Drum Mixer, Air compressor, Spray nozzle, Vacuum and gas filling heat sealer, Form, Fill/ Seal machine, Dehumidifier, Drum Roaster/Coating pan, Destoner, Blender, etc.

### PROJECT REQUIREMENT (an estimate) :

Land (Approx. in Sq. Metres)	1000
Building (Approx. in Sq. Metres)	300
Plant & Machinery (Approx. Rs. in ‘000)	2200
Total Project cost (Approx. Rs. in ‘000)	7000

### CAPACITY :

Capacity: 100 kg /day/shift

Working days : 300 days/ annum