

Cashew Apple Crunch

Background:

Cashew being a major fruit crop of the region and considering the surplus availability of cashew apples, its nutritional value, there exists huge scope for preparation of value-added food products.

Description:

The crunch is a sugar treated chewing, crunchy bites.

It is prepared by utilizing the cashew apples and then treating the same in a various sugar concentration and then made in the form of chewing bites.

Technology does not require costly equipments, easy and simple.

The product stores well at room temperature for 12 months with simple packing without any synthetic preservatives.



Potential Beneficiaries: Cashew farmers, agri-entrepreneurs, Self-help Groups, small and medium scale food processing industries.

Impact of technology:

The technology ensures additional return through apple utilization and generation of employment opportunities.

Status of Patent details: An application for patent has been filed vide Application No.201621012413 and has been published Indian Patent Journal on 13/10/2017.

Status of commercialization: Technology and licensing terms have been evaluated by Agrinnovate India Ltd. and is being popularised.