

INTRODUCTION

In Ghana, cashew thrives in several agro-ecological zones but, there is a high concentration of the crop in the middle belt areas, specifically the Brong Ahafo Region of Ghana. Approximately 40,000 farmers are engaged in cashew cultivation with about 90% of them being smallholder farmers (ACI, 2013). The cashew fruit consists of a nut and an apple which is attached to the stalk of its tree. There are several economic uses of cashew which still lack exposure and patronage in the country. Observation shows that in many of the cashew farms in the country, a lot of the fleshy apple and some nuts are left to go waste. In addition, the fruit has a very delicate skin which makes it highly perishable and unstable for transportation.



Fig 1:
Fruits left on farm to rot.

With the economic empowerment of farmers in mind, this study aimed at transforming Ghana's cashew sector from a low-priced commodity to an exporter of high quality cashew products in the near future. To make this a reality, this project has developed 3 shelf stable products which will maximise the utilisation of cashew fruits in Ghana.

REQUIREMENTS FOR THE PRODUCTION OF CASHEW APPLE PRODUCTS

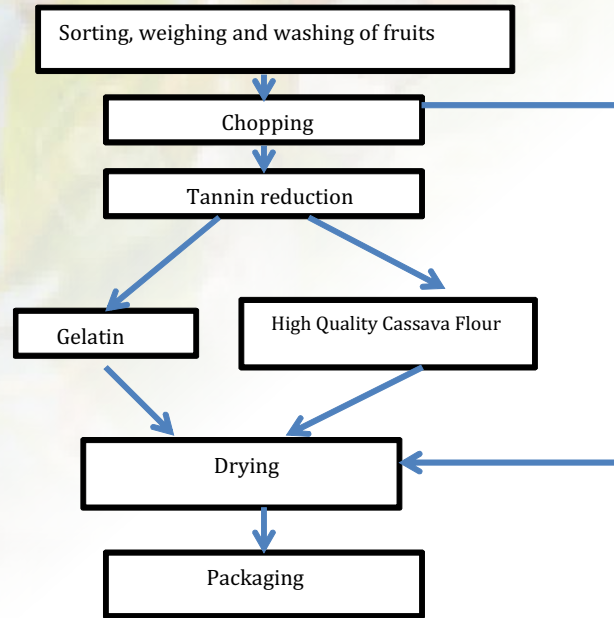
Capital: This includes infrastructure and equipment. The location of the processing site is critical as the further away it is from production sites, the more expensive the final product will be due to the cost of transportation and the loss of fruits as a result of deterioration during transit.

Labour: People who are skilled and knowledgeable in fruit processing, equipment maintenance, marketing, finance management and company management will be required for smooth operations, high quality cashew fruit product outputs and marketing of products.

Raw materials: The adequate supply of raw materials such as cashew fruits, maize, peanuts and soybeans as well as their storage for lean periods is critical. Other consumables required for processing should also be available for production processes.

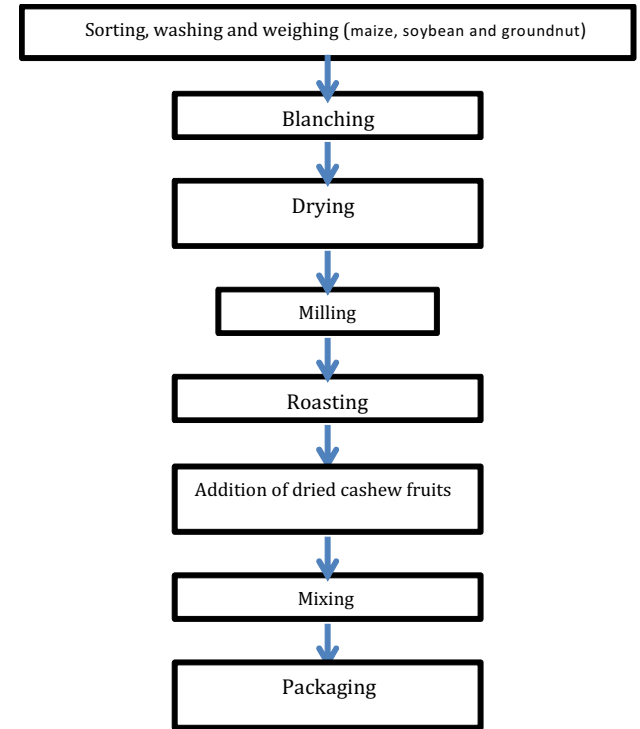
Utilities: These include liquified petroleum gas (LPG), electricity (from national grid or alternative like solar energy), water (from national water suppliers or alternative like boreholes with reverse osmosis mechanisms).

DRIED CASHEW APPLE



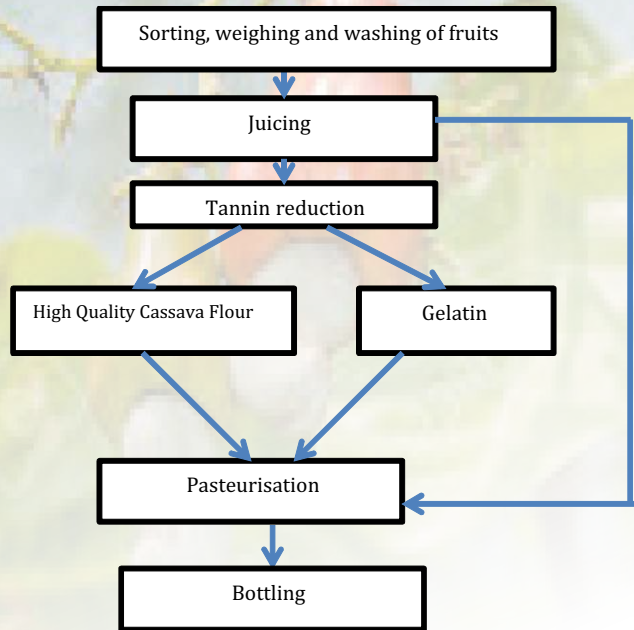
Dried cashew fruit is high in Vitamin C

CASHEW ENRICHED BREAKFAST CEREAL



Cashew fruit enriched breakfast cereal is high in protein and Vitamin C

CASHEW APPLE JUICE



Cashew apple juice is high in Vitamin C

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CASHEW FRUITS: ADDING VALUE FOR FOOD SECURITY



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