

PROCESS FLOW

1. Steam Cooking :

Steaming: The in-shell cashews are steamed under pressure to soften the shell. This causes the cashews inside to become loose and easier to remove in time.



2. Shelling (or) Cutting :

Shelling: Each cashew shell is split open longitudinally and the cashew inside is immediately taken out by hand.



3. Drying System :

Drying: The kernels after they are removed from the shells have to be dried in an oven at low heat for a few hours to loosen the skin which enables for easy peeling.



4. Peeling System :

Peeling: The skin (Testa) of each cashew is removed by Hand / peeling Machine and the cashew is simultaneously visually graded according to quality.



5. Grading System :

Grading: The whole cashew kernels are individually graded on the basis of shape, size and color.



Quality Inspection: The cashews of each grade are inspected according to the present quality standards for that grade.

Quality Control: Our cashews are then put through a set of quality assurance measures heating in an oven, metal detection, and dust aspiration and handpicking conveyor.

Packing: Our cashews are packed in 50-pound (22.68 kg) multilayer barrier pouches in a modified atmosphere of low oxygen and high carbon dioxide and nitrogen. These pouches are placed one each in a carton.