»Cashew Fruit Processing: Jam and Marmalade«

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Value addition on agricultural products mainly cashew fruit along the agricultural value chains increase on their prices.
For jam processing, cashew juice is used to produce marmalade while cashew juice and cashew apple is used for producing jam. Processing involve removing of any particles from the juice using the sieve.

Cashew processing

When processing, add 1 part of sugar for every 2 parts of juice and stir the mixture for sugar to dissolve fully in the juice which is followed by boiling the mixture until it gets about half way and it is done in an hour. Add 1/4 of cup of lime juice into the solution and also add 1-2 TBSP vanilla, jar ,cool down and seal them after cooling.
Similarly for cashew apple marmalade, cashew apple and cashew juice is used in the processing. However, it is begun by peeling off of the skin from the cashew fruit, sugar, ground ginger is added to taste and boiling is done to reduce on the water and mash apple chunks until it is smooth.
Finally, remove unwanted particles from marmalade, jar the same as jam and seal ready for use.