»Cashew Nut Processing – Peace Corps Ghana«

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Value addition on agricultural products mainly cashew fruit along the agricultural value chains increase on their prices. Cashew nut processing involves steaming which is done by use of raw nut shells to fuel the steamer and the steamed cashew nuts are dried in shade for 24 hours which are cracked and shelled using machines.

Cashew processing

After cracking of the cashew nuts, they are dried on heated racks and from oven, seeds are taken for peeling where testa is peeled off from the kennel and finally sorting is done to separate bigger nuts from small nuts.