

Alcoholic beverages

- **Cashew apple feni**

The cashew apple feni is prepared through fermentation and distillation process. Matured and ripened cashew apples are collected, juice extracted, fermented and subjected to the distillation process. By distillation method, the concentration of alcohol can be adjusted to the required level. Cashew feni has been awarded the Geographical Indication registration in 2009 as a special alcoholic beverage from Goa. The hydrocarbons, volatile and mineral constituents of cashew feni are ethanol (42.85%), acetic acid (12.28%), ethyl acetate (55.97%), acetaldehyde (18.28%), furfural (3.22%) and copper (1.04%).



- **Cashew apple wine**

The required quantity of cashew apples is cleaned in running water for removal of debris and immersed in 5% salt solution for 2-3 days for tannin reduction. The apples are then exposed to steam of 15 lb for 15 min. This can be done using a pressure cooker or autoclave. The steamed apples are crushed using squeezer or grinder to collect juice and filtered through muslin cloth. The preservative sodium metabisulfite is added at 1g/litre juice to arrest the microbial growth. Sugar @ 1 kg and tartaric acid @ 6g are added to the juice with continuous stirring till it reaches 17°Brix. The bacterial culture *Saccharomyces cerevisiae var. bayanus* is added to the prepared mixture at the rate of 2% (v/v) and the



fermentation process is to be carried out at room temperature ($28\pm 3^{\circ}\text{C}$) for 6 days. The TSS of final product stage is 2–3°Brix.

Wine clarification: The wine can be clarified with the addition of 0.04% bentonite after racking.

- **Cashew apple vinegar**

Cashew apple vinegar preparation consists of two stages

- a) alcoholic fermentation,
- b) acidic fermentation.

Yeast @ 2.0 g in 20 ml coconut water is added and kept for 12 hours to make starter solution. To clarify the cashew apple juice, cooked and cooled sago gruel @ 5g is added along with starter solution into 1 lit of extracted unclarified cashew apple juice. This solution is kept for twelve days for alcoholic fermentation in narrow-mouthed plastic bottles, with cotton plugging. After twelve days, the fermented supernatant juice is separated through filtration (to obtain alcoholic ferment) into a wide mouth glass container or clay pot and added with thrice the quantity of mother vinegar for acidic fermentation. This container is kept tied with a muslin cloth, allowing air passage, for 15 days. The clear juice portion is filtered to a clean stainless steel vessel and pasteurized by keeping in boiling water for 10 minutes, cooled and bottled on the 16th day to get vinegar with 5 to 6% acidity. For continuous vinegar production, the filtrate can be used as mother vinegar.