

## Uses of cashew nut

The cashew nut kernel is constituted of three different portions namely the shell, the kernel and the adhering testa. The primary product of cashew nuts is the kernel, which is the edible portion of the nut and is consumed in three ways:



- directly by the consumer,
- as roasted and salted nuts,
- in confectionery and bakery products, for example, finely chopped kernels are used in the production of sweets, icecreams, cakes and chocolates, both at home and industrially and as paste to spread on bread.

The relative importance of these uses varies from year to year and country to country, but it is estimated that at least 60 percent of cashew kernels are consumed as salted nuts. Separately packed cashew nuts are a good selling line, mainly as an appetizer to cocktail drinks. Salted cashews are part of the snack food market. They compete mainly with other nuts, although chips, salted popcorn and other savoury snacks can impinge on the nut market. The price of cashew nuts is much higher than the price of peanuts or other snacks so those sales must be based on a strong taste preference by the consumer. Cashew nuts are generally considered a luxury product and an element of their appeal may lie in this status.

