

Non-alcoholic beverages and products

- **Cashew apple juice**

Freshly harvested cashew apples are washed in running water and ensured to be free from soil debris or microbial spoilage. The juice extraction can be achieved through basket press, screw press or hydraulic press. Poly Vinyl Pyrollidone is added at the rate of 10 g or defatted soy-meal



180-200 g per 8 to 10 lit of cashew juice and passed through muslin cloth for clarification. After 20 to 40 min the clear supernatant is added with sugar at the rate of 0.5 kg per litre of juice and preservatives such as sodium benzoate and citric acid 6 g each

- **Cashew apple squash**

The procedure for preparation of juice and squash is similar. But the consistency of squash can be achieved by adding more sugar and citric acid. Freshly harvested cashew apples are washed in running water and ensured to be free from soil debris or microbial spoilage. The juice extraction can be achieved through basket press, screw press or hydraulic press. Poly Vinyl Pyrollidone is added at the rate of 10 g per 8 to 10 lit of cashew juice and passed through muslin cloth for clarification. After 20 to 40 min the clear supernatant is added with sugar at the rate of 3 kg per litre of juice and preservatives *viz.*, 6 g of sodium benzoate and 100 g of citric acid. The squash can be diluted with three times of water and serve.

- **Cashew apple syrup**

The clarified cashew apple juice is added with 2 kg of sugar per 1 lit of juice and kept under moderate heat. The mixture is frequently stirred till the sugar completely dissolves. Dissolve 15 g of citric acid in a small quantity of the above syrup. Add this to the large quantity with continuous stirring. The syrup can be diluted with five times of water and serve.



- **Ready to serve beverage (RTS)**

The required amount of water with sugar (200 g sugar / 1 L water) and citric acid (5g) are boiled with continuous stirring. Amount of 200 ml clarified cashew apple juice and 100 ml of any fruit juice are added after switching off the flame. The content is cooled and packed in aseptic condition.

- **Cashew apple - mango mixed fruit jam**

Freshly harvested cashew apples and ripe mango fruits are washed, sliced and made into pulp using a mixer or pulper. Potassium metabisulphate (KMS) is added @ 2.5 g and citric acid @ 5 g per kg of pulp for storage. The stored pulp and sugar with equal quantity (1:1 ratio) are mixed well under low flame. When it reaches the appropriate consistency of jam, cooling and packing under the aseptic condition is recommended.



- **Cashew apple pickle**

- Matured de-tanned cashew apple slices : 500 g
- Gingelly oil : 75 ml
- Chilli powder : 75 g
- Fenugreek powder : 20 g
- Curry leaf and mustard powder : 5 g
- Asafoetida powder : 10 g
- Turmeric powder : 5 g
- Mustard : 10 g
- Vinegar : 100 ml
- Sodium benzoate : 0.75 g
- Salt : to taste

Preparation method

Marinate the sliced cashew apple in the salt solution for at least 24 hr. Gingelly oil is added to the preheated vessel, and mustard, fenugreek powder, turmeric powder, chilli powder, curry



leaf and mustard powder are added to the boiling gingelly oil in sequence. The de-tanned cashew apple slices are added to the boiling spice mixture and cooked for 5-10 min. Salt and vinegar is gradually added by thorough stirring. At last a pinch of sodium benzoate is mixed thoroughly with the end product. The product can be cooled before serving.