



GLAP INDIA

(Green Land Agro Products India)

A Global Trading Organisation

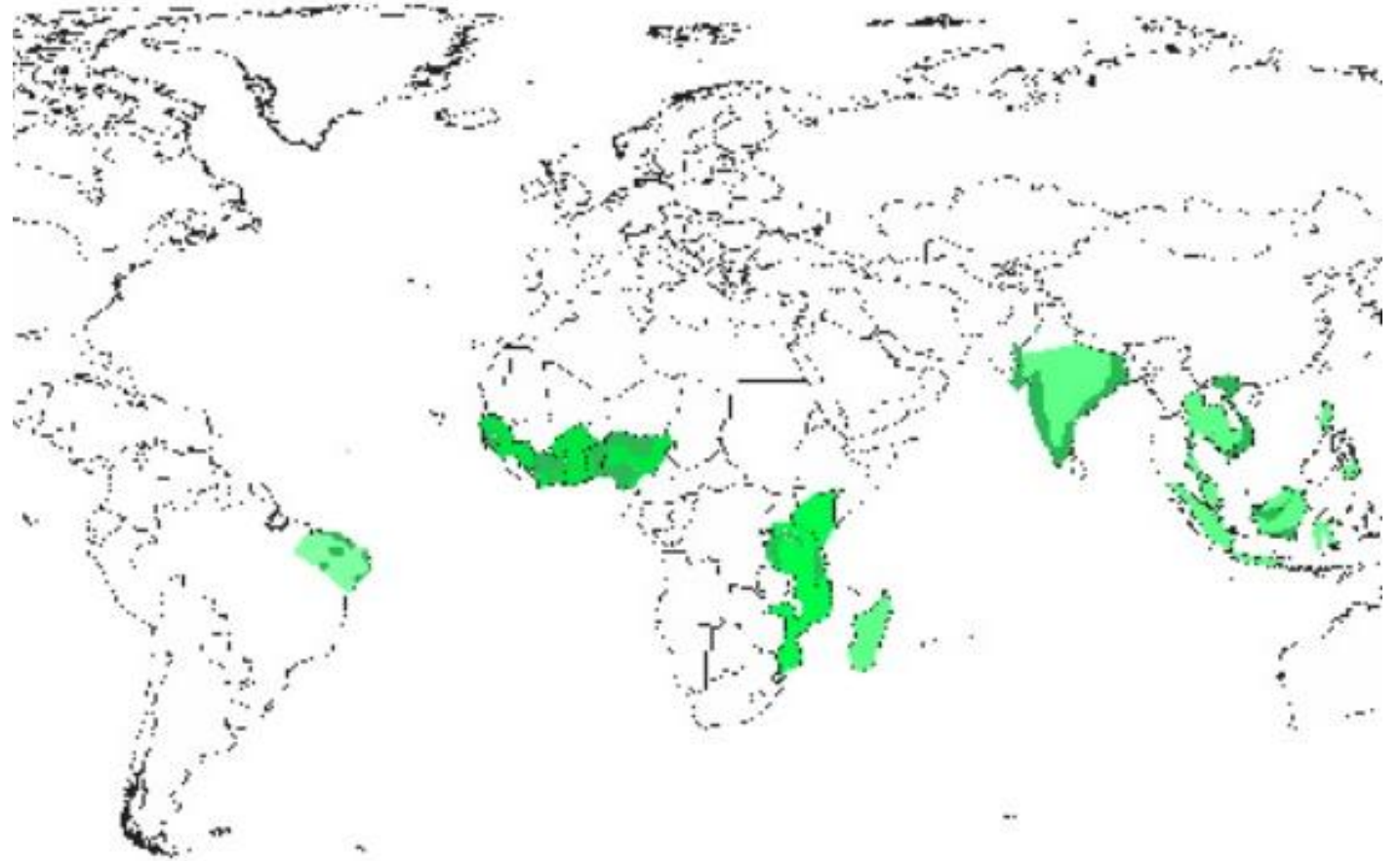


CASHEW NUTS

Cashew growing areas

Origin :

- ❖ Tanzania
- ❖ Ghana
- ❖ Benin
- ❖ Nigeria
- ❖ South Africa
- ❖ Burkina Faso
- ❖ Conakry
- ❖ Senegal
- ❖ Indonesia



Premium Varieties :

Whole, unbroken and free from blemishes or imperfections.

W180



W210



Often used in premium snacks, gourmet products, whole cashew packaging, high-end culinary dishes. Ideal for

Rich buttery and creamy flavor, highly sought after for premium applications

W240



Other varieties :

➤ W320 , W450 , W500

These are grades of cashews that fall into the non-premium category but are still widely used in various culinary applications.

W320 cashews with slightly less refined appearance are commonly used in snacks as whole cashews in mixed nut packs or in products where the size of the nuts is less critical.



W450 are smaller and are often used in bulk production. Flavor remains rich and nutty and are often used in products like cashew butter, snacks and granola bars. They are still whole nuts but smaller in size compared to higher grades

W500 are among the smallest of the whole cashew grades. Although still whole and intact, they are not as visually appealing or large as higher grades. W500 are commonly used in processed foods as ingredients in baking (e.g., cakes, cookies) or in bulk nut mixes where the focus is on quantity over size.



Scorched



Scorched shell cashews are cashews that have been roasted in the shell. The process results in darker color and adds a unique flavor but may also affect the nut's texture slightly.

Broken



Broken cashews are nuts that have been cracked into smaller pieces, size range from large chunks to very small bits.

Split



Cashews are split into halves, still retain a significant portion of the original form

Processing of Cashew Nuts



- Raw cashews are taken as a whole for processing of edible cashew nuts.



- Cashew nuts are heated (often in steam) to soften the shell. Capacity to process 320 – 350 kgs at a time.



- Cutting the shells off with manual and mechanical means to extract the nuts from the shells

- After outer shells are removed and nuts are cracked open the kernel is extracted with two layers of skin that need to be peeled away through manual, mechanical, soaking or steaming. The peeled cashew kernels are need to be dried to reduce moisture content. This helps to preserve their shelf life and prevent spoilage.



- The cashew kernels are sorted by size and quality. Larger whole kernels are usually graded as premium while smaller pieces or broken cashews are segregated for use in processed products.

- Manual inspection done to identify any husk remains or blackspots and final heating to add the needed crispness and further be moved for packaging.



Packing Materials



BOPP (Biaxially Oriented Polypropylene) : used for high quality printed packaging, often for retail packs

Polyethylene : Used for lower end bulk packaging.



Vacuum Packing : One of the most common packaging materials, plastic bags (especially those with airtight seals) are used to maintain the freshness of cashews.

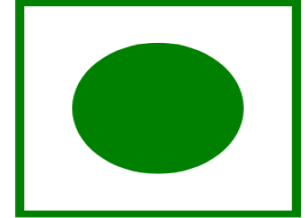


Tin cans : used for long term storage and premium retail packaging.

Tin cans offer airtight protection and prevent the cashews from being exposed to oxygen or moisture

Cashew Nutrition Parameters

Nutrient	Amount	Nutrient reference value for adults (%)
calories	166 kilocalories (kcal)	—
carbohydrates	8.99 g	3.2%Trusted Source
protein	4.21 g	8.42%
fiber	0.82 g	2.9%
total fat	13.6 g	17.4%
calcium	12.5 milligrams (mg)	1%Trusted Source
copper	0.61 mg	67.7%
iron	1.65 mg	9.1%
magnesium	71.4 mg	17%
phosphorous	135 mg	10.8%
potassium	155 mg	3.3%
sodium	4.54 mg	0.2%
zinc	1.54 mg	14%



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