

CASHEW



Koraput's favourable environment nurtures rich cashew plantation, providing a delicious, healthy snack loved by all. Koraput cashew nuts are chemical-free and forest-grown in the tribal regions of the Koraput district in Odisha!

Process: Cashew nuts are handpicked and manually processed from farm to factory, and throughout storage and transportation. Proper measure must be taken to protect nuts from natural and man-made contaminations to maintain quality. Improper handling, high moisture, temperature, and mechanical or insect damage can lead to fungal infections, such as those producing aflatoxins. Proper drying (to 8-10% moisture) is essential to prevent fungal contamination. Shrivelled or spoiled nuts should be discarded, as they are a potential source of fungal infection. Only healthy and matured nuts should be stored to ensure quality.

Economic Importance: Cashew cultivation provides a major source of income for the local farmers in Koraput. The district is known for its large-scale production of cashew nuts, which are an important cash crop. It has also encouraged the development of processing units in the district, creating local employment opportunities and boosting the rural economy.

Local Value Addition: Beyond raw cashew nuts, the district also focuses on value-added products like cashew nut kernels, cashew nut oil, and cashew-based snacks, which further enhance its economic prospects. The government of Odisha has provided various schemes and subsidies to support cashew cultivation and its processing.

Cashew as ODOP for Koraput district plays a crucial role in the socio-economic development of the region, ensuring sustainable livelihoods for farmers and boosting the agricultural economy of Odisha.