

Osmo-dehydrated products

- *Cashew apple sweet candy*

Whole cashew apples or cashew apple slices are soaked overnight (10-14 hr) in sucrose solution of concentrations ranging from 50-70°Brix, enriched with 2% calcium chloride and 0.6% potassium metabisulphate (KMS) at ambient conditions. The apple slices in solution should be frequently turned upside down manually or through agitator to ensure complete immerse, which will otherwise lead to microbial infection. The sugar solution concentration can be maintained at 60°Brix for 3-4 days. The cashew apple slices are separated from sugar solution and spread over a clean dry stainless steel tray for air drying. Dehydration using cabinet dryer at 50°C for 3-4 hr is advisable for rapid dehydration process. When whole apples are used, slits on four sides can be made using bamboo splints to encourage osmosis.



- **Cashew apple spice candy**

Whole cashew apples or cashew apple slices are soaked overnight (10-14 hr) in salt mixed with turmeric powder, chilli powder, pepper powder, 2% calcium chloride and 0.6% potassium metabisulphate (KMS) at ambient conditions. The apple slices in solution should be frequently turned upside down manually or through agitator to ensure complete coating of spice mixture, which will otherwise lead to microbial infection. The slices should be retained in spice mixture for at least

2 days. The cashew apple slices are spread over a clean dry stainless steel tray for air drying. Dehydration using cabinet dryer at 50°C for 3-4 hr is advisable for rapid dehydration process. Cashew apples slices are more preferred for this method than whole apple processing.