

Accepted Manuscript

Post-harvest processing technology for cashew apple – A review

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PII: S0260-8774(16)30322-3

DOI: [10.1016/j.jfoodeng.2016.09.011](https://doi.org/10.1016/j.jfoodeng.2016.09.011)

Reference: JFOE 8656

To appear in: *Journal of Food Engineering*

Received Date: 5 January 2016

Revised Date: 8 September 2016

Accepted Date: 11 September 2016

Please cite this article as: Das, I., Arora, A., Post-harvest processing technology for cashew apple – A review, *Journal of Food Engineering* (2016), doi: 10.1016/j.jfoodeng.2016.09.011.

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1 Post-Harvest Processing Technology for Cashew Apple - A Review

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10 Abstract

11 Cashew apple is a tropical fruit which is an important byproduct of the cashew nut processing
12 industry. It is rich in vitamins, polyphenols, sugars, minerals, amino acids and dietary fibre and can be
13 considered as a functional food. Despite being highly nutritious, utilization of cashew apple has been
14 very limited due to certain disadvantages, such as high perishability and its astringent taste. Various
15 methods have been developed to improve the shelf life and sensory properties of whole cashew apple
16 and its juice. A wide variety of methods ranging from chemical preservatives to high pressure
17 processing have been evaluated for the improvement of shelf life. Physical, bio-chemical, chemical
18 and hybrid methods have also been used to improve organoleptic properties of the juice. However,
19 extensive studies considering the effects of each process on the shelf life and sensory characteristics
20 are still needed. It is also crucial to create awareness and confidence among farmers about cashew
21 apple processing for better economic returns. This paper presents a comprehensive review of various
22 aspects on processing, preservation and value addition to the cashew apple.

23
24 ***Key words: Astringency, Cashew Apple, Preservation, Processing, Value Addition***

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