

## ***CASHEW APPLE CANDY***

### **1. Introduction:**

A fruit candy used as a confectionery item and it is a supplement to dry fruits for use in culinary preparations. It has a nutraceutical value such as Vitamin C,  $\beta$ -carotene, calcium and phosphorus and high content of antioxidant which makes it a free radical scavenger. Cashew apple can add flavour, round off flavour and enhance particular flavours.

### **2. Raw material:**

Fresh cashew apple, common salt, cane sugar, acidulants etc

### **3. Plant and Machinery:**

**Principal equipments:** Washing tank, Primary treatment tank, Dicing & Cuing machine, Sugar treatment tank, Steam jacketed kettle, Coating machine

**Auxiliary equipments:** Boiler, SS top working tables, Digital platform, Weighing scale, Plastic crates, Hand trolley, Saucepan, Hand refractometer, Generator, Strapping machine, etc.

### **4. Project Cost – Fixed Cost – Working Capital (Rs. '000): (Estimate for a model project)**

a)	Land & Land development (400 m <sup>2</sup> )	100.00
b)	Building and civil works (192 m <sup>2</sup> )	384.00
c)	Plant and machinery	670.00
d)	Auxiliary Equipments	1050.00
e)	Pre-operative expenses	602.00
	<b>Total Fixed Capital</b>	<b>2806.00</b>
	Working capital margin	520.00
	<b>Total Project cost</b>	<b>3326.00</b>

**Means of Finance**

- Promoter's contribution	1673.00
- Term loan	1653.00

**5. Production Capacity-(estimate):**

Suggested economic capacity:	1 batch of 500 kg of cashew apple yields 375 kg candy per day
Working:	250 working day/ annum

**6. Technology / Manufacturing Process -Availability:**

The technology for processing of the **Cashew apple candy** has been developed at CFTRI, Mysore using appropriate equipment optimal product recovery of right quality. The institute has the necessary expertise to provide technical assistance and guidance for setting up the project and implementation, under technical consultancy arrangements.

The manufacturers have to take a license under FPO (Government of India)