

**GOVERNMENT OF INDIA  
COMMERCE AND INDUSTRY  
LOK SABHA**

UNSTARRED QUESTION NO:1153  
ANSWERED ON:02.08.2010  
CASHEW INDUSTRY IN KOLLAM  
Kurup Shri N.Peethambara

**Will the Minister of COMMERCE AND INDUSTRY be pleased to state:**

- (a) whether Kollam is known for its traditional drum roasting process and unique flavour in the cashew industry and maximum cashew exports;
- (b) if so, the details thereof alongwith the percentage of cashew export from this cluster;
- (c) whether the Growth Pole Programme has been envisaged to develop cashew, coir and fisheries for the region; and
- (d) if so, the details thereof alongwith the initiatives being taken by the Government to implement the project in time bound manner?

**Answer**

THE MINISTER OF STATE IN THE MINISTRY OF COMMERCE AND INDUSTRY (SHRI JYOTIRADITYA M. SCINDIA)

( a & b ): Yes, Madam. The drum roasting process is believed to yield tasty and crispy kernels and there are certain overseas buyers who prefer such kernels. The process comprises of a perforated and inclined rotating metal drum through which the raw cashew nuts slowly roll from one end to the other. The outer shell of the nuts contains oil which is inflammable and catches fire. As the ignited nuts fall out of the drum, it is quenched with water before being sent to the shelling section. 38% of India's cashew exports are estimated to be drum roasted cashew from Kollam and adjoining districts.

( c & d ): National Commission on Enterprises in the Unorganized Sector (NCEUS) proposed setting up six pilot Growth Poles Project in the country. As per the report, the Kollam Growth Pole project envisages developmental initiatives for Cashew, Coir, Fisheries, Tourism, Handicrafts, etc. The six pilot project including Kollam Growth Pole received 'in-principle' approval of the Planning Commission in January, 2009.