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Title: Need to permit cashew growers of Andhra Pradesh to continue with the existing technology of roasting seed through drum roasting system..

DR. M. JAGANNATH (NAGAR KURNOOL): Sir, Cashew produced in Andhra Pradesh is considered second to Kerala variety of cashew in terms of taste and size. It may no longer retain its taste because the cashew processing units are forced to adopt technology that affect the aroma and taste of cashew seeds. Presently, cashew seeds are roasted through a drum roasting method. It adds to the taste of the cashew nuts, as roasting has no water content and the seed has to roast within itself in the shell. But the boiling technology, which is being thrust on the cashew growers, takes all the aroma and taste of the seed.

Several Kollam units in Kerala which had been experimenting this new technology for the last two years are going back to drum roasting because of financial losses. Now, the cashew growers in Andhra Pradesh are being forced to adopt this new technology. This technology conversion may force the cashew manufacturers to close down their units. This would not only generate frustration among the farmers but would also affect the foreign earnings.

Sir, Andhra Pradesh produces more than five lakh bags of 80 kg. each every year. The farmers are selling the raw cashew shells to Kerala manufacturers. Among the nine varieties of Andhra, 210, 160, 240, 320 halves and pieces are famous in different sections of consumers. There is no measurement for sweetness of the seed though the weight is taken criteria in deciding the quality. Andhra Pradesh cashew is supplied all over the country.

Through you, Sir, I would request the Government that all the cashew growers be allowed to continue with the existing technology of roasting seed through drum roasting system.