Step 9: Salting

- Immerse kernels into boiling vegetable oil for one minute until a golden brown colour is attained.
- Pour the kernels in a basin lined with a clean cotton cloth and sprinkle them with salt.
- Soak up excess oil and leave them to cool for packaging.

Step 10: Packaging

- Pack in air tight and impermeable cartons lined with aluminum reinforced paper.
- Properly packaged kernels can last for over one year.
Introduction:
Cashew nut is a major income source in Coastal Kenya. Local and international demand for processed nuts is on the rise and this provides farmers with opportunities to get more income.

Processing:
Step 1: Preliminary cleaning:
Pass nuts over a 10 mm sieve or perforated drum to remove foreign matter.

Step 2: Humidifying or conditioning
Heap nuts on sloping floor and cover with moist gunny bag till they attain 16% moisture content.

Step 3: Roasting
- Put nuts into wire basket
- Immerse nuts in a drum of boiling cashew nut shell liquid (CNSL) for 4-5 minutes. The CNSL from the nut is extracted into the drum.

Step 4: Drying
Pour the coffee brown nuts in a heap and cover with saw dust overnight to soak remaining CNSL.

Step 5: Shelling
This can be manual or with a hand operated sheller:

i) Manual shelling
- Place the nut on a flat stone with the kidney shape facing upwards
- Split lengthwise with a mallet.

ii) Use of shellers
- Place nut in the ‘nut’ shaped knives and cut through the shell leaving the kernel untouched
- Whole nut recovery rate is 90%.

Step 6: Drying
This may be by a solar drier or raised constructed chambers. Spread kernels in thin layers for 12 hours at 35-40°C to reduce the moisture content from 6% to 3%.

Step 7: Peeling
- Rub the kernels with fingers to remove testa
- Parts that still adhere to the kernels are removed with a wooden knife.

Step 8: Grading
Separate the wholes from broken kernels
Different sizes of whole kernels may also be separated.