

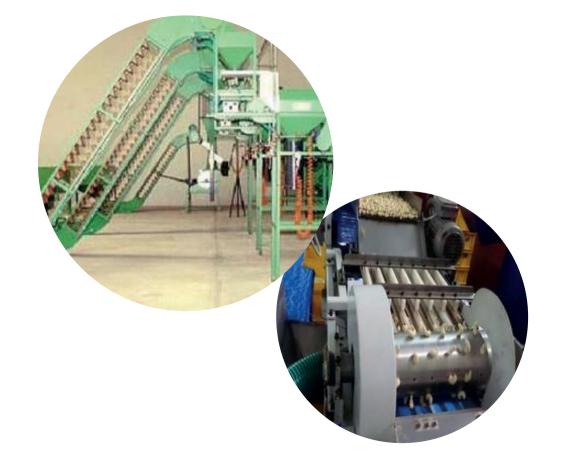
WHICH IS OUR MISSION?

LOOK FOR THE PERFECT CASHEW AND WE KNOW WHERE IT IS!





Our team of professionals are located where the cashew is grown and transformed, ensuring control of the entire process until shipment.





We collaborate with the main African organizations for the development of the towns through the sustainable cultivation of the cashew tree. We intend that our purchases come from countries with agreements of social development and environmental sustainability.

Cashew Nut Processing

Step 1

Sun Drying and Storage

At the Producer Level Raw Cashew Nuts are sun dried for several days. The Raw Cashew Nut is stored in either gunny or sisal bags. Passages should be kept in order to guarantee ventilation.

STEP 2

Before Processing

The quality of the raw cashew nut is determined by three key tests before processing: Moisture test, Nut Count Test and Nut turn-out. The kernels are also graded according to their size

STEP 3

Cleaning, Roasting Cooling

by hand using mesh sieve. After that The raw cashew nut are roasted for approximately 30 minutes and left to cool for 12 – 15 hours.

STEP 4

Hygiene Practices

Good Hygienic & Manufacturing practices shall be respected through the whole processing chain.

The cashew industry ranks third in the world production of edible nuts. The major exporters of cashew in the world are India and Brazil with 60% and 31% respectively of the world market share. The major cashew nut importers are the United States (55%), the Netherlands (10%), Germany (17%), Japan (5%) and the UK (5%). Cashew kernels are ranked as either the second or third most expensive nut traded in the US. The retail prices in the US range between USD 9-23 per kilogram.



All our transformation centers comply with the quality and control criteria established by the protocol of control of critical points, the standard afi standard 2012, quality certificate brc and also our own internal audits of good manufacturing practices.



We hope to become your global cashew supplier and jointly develop this category in an integral way.