

Utilization of Cashew Apple (*Anacardium occidentale* L.) for Preparing Cashew Apple Syrup by Using Different Varieties

P Ashok Naidu, B Prasanna Kumar, D R Salomi Suneetha and K T V Ramana

Horticultural College and Research Institute, Venkataramannagudem
Dr YSR Horticultural University, West Godavari Dist., Andhra Pradesh

ABSTRACT

The focus of the present study is the utilization of cashew apple (*Anacardium occidentale* L.) for the preparation of cashew apple syrup by using eight distinct varieties viz., BPP-4, BPP-5, BPP-8, BPP-9, Dhana, Priyanka, VRI-1 and VRI-2. The varieties of cashew apple are studied for their physical parameters of fruit like fruit weight, fruit colour, fruit girth, fruit length, and fruit volume, juice colour and juice recovery percentage. The chemical parameters like TSS (°Brix), total titrable acidity (%), TSS/Acid ratio, ascorbic acid (mg/100 g), reducing sugars (%) and tannins (mg/ml) for juice, clarified juice and syrup were recorded. The physical parameters of juice like colour of product, product recovery from 100 fruits and microbial spoilage, Organoleptic evaluation and storage behaviour of the cashew syrup were also evaluated. Among the varieties studied, significantly highest fruit weight (76.84g), fruit girth (5.79 cm), fruit length (7.53 cm), fruit volume (58.11cm³) and juice recovery percentage (79.43%) were recorded in the variety Priyanka followed by BPP-8. Among the varieties, significantly highest quantity of syrup was obtained in variety Priyanka (7.44 Kg) followed by BPP-8 (4.56 kg) from 100 fruits on weight basis. Organoleptic evaluation of syrup, the overall acceptability ranged from 5.41 to 5.79, 5.86 to 6.08 and 6.26 to 6.47 at 0, 30 and 60 days after storage respectively in increasing manner and the highest in Priyanka followed by BPP-5, BPP-8 and the lowest in BPP-4 variety.

Key words : Acidity, Cashew, Fruit weight, Reducing sugars, Syrup, TSS.