

Cashew Apple Crunch

Background

Cashew apples, the pseudo fruits are nutritionally rich in ascorbic acid (200-300 mg/100g), sugars, minerals, and other anti-oxidants. These apples are mainly used in Goa for preparation a popular alcoholic beverage called “Feni”, a GI registered product. However, apples, although wasted in huge quantities in other states, can be used for preparing value-added products such as Cashew Apple crunch.

Technology Details

The crunch is a sugar treated chewing, crunchy bites. It is prepared by utilizing the wasted cashew apples and then treating the same in a various sugar concentration and then made in the form of chewing bytes.

Licensing terms

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- Duration of the License: 5 years
- License fee:
 - India: Rs. 3.00 Lakh + applicable taxes without royalty
- Training support: *Up to 3 Persons nominated by the licensee shall be trained for the period up to 5 days. The cost of training to be imparted by the institute is included in the licensing fee. The expenses for boarding and lodging and travel of the licensee personal shall be borne by the licensee.*
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