

Some physical and chemical properties of cashew apple (*Anacardium occidentale* L.)

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ABSTRACT : Cashew (*Anacardium occidentale* L.) is one of the important tropical crops in India. The fruit consists of mainly the nuts (true fruit) containing an embryo (kernel) and a false fruit commonly called cashew apple. The cashew apple is a pseudo fruit, which is being wasted as manure after picking the nut attached in it. Understanding the presence of bioactive compounds and minerals in pseudo fruit will help in the developing technologies for value addition of cashew apple. Cashew apple contains almost four times the amount of Vitamin C per 100 ml of juice as compared to popular citrus fruit. However, despite its great potential, the cashew apple is generally still of minor economic importance in India. Probably no more than 10% of potential cashew apple output is at present consumed or utilized in either fresh or processed form. It has ability to supply and fortify the nutritional requirement for Vitamin C in India. Hence, some physico-chemical properties of two cashew apple varieties (Vengurla-4 and Vengurla-7) were determined. Physical properties like average fruit weight, volume, average length, width, thickness, sphericity, geometric mean diameter, true density, bulk density and moisture content were determined for both varieties. The chemical properties pH, TSS, acidity, total sugar, reducing sugar, non-reducing sugar and ascorbic acid content were determined. Also, mechanical property firmness was measured for the both varieties.

Key Words : Cashew apple, vengurla-4, vengurla-7, moisture content, vitamin C.