

Opinion and Adoption of Demonstrated Value Added Products of Cashew Apple by Farm Women

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Abstract

A total of seven training programs were conducted with 25 participants in each batch covering 175 members. Majority of the trainees were middle aged, educated up to 10th standard and with minimum level of experience in agriculture. The three demonstrated products i.e., jam, squash and chutney were found to be highly acceptable and the cooking preferences for three products were extremely easy. Above 70% of the trainees opined that the products can be adopted at home level and only 11—44% opined that the products can be adopted at industry level.

Key words : Cashew apple, Value added products, Squash, Jam, Chutney.

Cashew apple rich in vitamin C and minerals is fleshy, juicy, sweet and has a pleasant flavor. At the same time the apples possess certain medicinal properties apart from higher content of vitamin C and minerals. Every year nearly 50 lakh MT cashew apples produced is going as a farm waste. The fruit wastage is mainly due to its disliking qualities such as astringency and acrid principles since the fruits are rich in

tannin (0.33% to 60 to 382.5 mg/100ml) which causes throat and tongue irritation after eating. But the fruits can be made suitable for consumption by removing the undesirable tannin and preparing value added products such as squash, jam and chutney. Hence, dissemination of cashew apple processing techniques could generate additional income to the farm women and to rural economy and employment opportunities (2).

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Table 1. Distribution of trainees according to their personal characteristics. Figures in parentheses indicate per centage.

Characteristics	Score category	Distribution of trainees
1. Age	Young (<35 years)	58 (33.14)
	Middle (35—45 years)	70 (40.00)
	Old (>45 years)	47 (26.85)
	Primary (1—5 standard)	42 (24.00)
2. Education	Middle (6—8 standard)	46 (26.28)
	High School (9—10 standard)	51 (29.14)
	Higher secondary (11—12 standard)	22 (12.57)
	Collegiate	14 (8.01)
3. Area under agriculture	Low (<0.80 acres)	98 (56.00)
	Medium (0.8—1.6 acres)	37 (21.14)
	High (>1.6 acres)	20 (22.86)
4. Experience in agriculture	Low (< 7 years)	114 (65.14)
	Medium (7—13 years)	15 (8.57)
	High (>13 years)	46 (26.29)

Methods

To create awareness and also the technical know-

Table 2. Overall acceptability of demonstrated cashew apple preparations. Figures in parentheses indicate per centage.

Response of the trainees	Preparations		
	Jam	Squash	Chutney
1. Very highly acceptable	115 (65.71)	150 (85.71)	114 (65.14)
2. Highly acceptable	60 (34.29)	25 (14.29)	06 (3.43)
3. Acceptable	—	—	40 (22.86)
4. Least acceptable	—	—	—
5. Not acceptable	—	—	15 (8.57)

Table 3. Cooking preferences as opined by the trainees. Figures in parentheses indicate per centage.

Cooking preferences	Demonstrated cashew apple preparations		
	Jam	Squash	Chutney
1. Extremely easy	108 (61.71)	175 (100)	144 (82.29)
2. Easy	67 (38.29)	–	31 (17.71)
3. Not easy	–	–	–

show of utilization of cashew apple for preparation of various edible products for the unemployed women, a total of seven training programs were conducted with 25 participants in each batch covering 175 members.

Training programs were organized during January and March months looking to the availability of cashew apples. During the training programmes, two kinds of extension modes were utilized viz., method demonstration by the experts / resource persons by involving the trainees themselves (participatory) and providing literature on various methods of cashew apple preparations to the participants. In every program, after the demonstration was over a discussion session was arranged to clarify the doubts of the participants. On various cashew apple preparations demonstrated to them i.e., squash, jam, chutney and to obtain feed back about the preparations. During the programs, participant's socio economic status was documented. Acceptability of the demonstrated cashew apple preparations was done on five point hedonic scale. Cooking preferences and adoption of the demonstrated products as opined by the trainees were also documented through pretested questionnaire. Later the results were tabulated, analyzed and interpreted.

Results and Discussion

Majority of the trainees belonged to middle age group (40%) and majority of them had education of high school (29.14) i.e., standard 9 to 10. Around 56% of the trainees had low level of area under agriculture (<0.80 acres) and for 65.14% of the trainees experience in agriculture was below seven years. It could be seen from the table that majority of the trainees were middle aged, educated up to standard 10 and

Table 4. Adoption of the demonstrated products as opined by the trainees. Figures in parentheses indicate per centage.

Adoption preferences	Demonstrated cashew apple preparations		
	Jam	Squash	Chutney
1. Home level	155 (88.57)	164 (93.71)	131 (74.86)
2. Industry level	20 (11.43)	11 (6.29)	44 (25.14)

with minimum level of experience in agriculture (Table 1). This is in line with findings of Venkatakumar et al. (3).

Acceptability of the demonstrated cashew apple preparation is presented in Table 2. Majority of the trainees opined all the three preparations i.e., jam (65.71%), squash (85.71%) and chutney (65.14%) to be highly acceptable. But it is important to note around 8.57% of the trainees did not accept chutney. They further said some modifications should be made in the ingredients used for chutney preparation.

Cooking preferences as opined by the trainees are documented in Table 3. Majority of the trainees opined cooking is extremely easy for all the three products i.e., jam (61.71%), squash (100%) and chutney (82.29%). None of them felt cooking for these three products as not easy.

Adoption level of the demonstrated products is given in Table 4. Majority of them said i.e., jam (88.57%), squash (93.71%) and chutney (74.86%) can be prepared at home level compared to industry level adoption. Even though 8.57% of the trainees did not accept chutney, 25.14% of them said it could be prepared at industry level. Venkatakumar et al. (3) have documented the same as large scale adoption of jam, chutney and squash as poor. Majority opined that cashew apple is seasonal and highly perishable fruit and opined marketing could be problematic and it can not be done commercially.

Implications are as follows : More importance may be given to create awareness for farm women on utilization of cashew apple both at home and at industry level. Adequate information about establishment of small scale commercial units should be provided. Motivate the trainees to adopt utilization and marketing of cashew apple products.

References

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