

Cashew Harvesting

Trees normally bear fruit when they are 2 ½ - 3 years old. They reach maturity after 9-10 years and may have an economic life span of 30-40 years if well cared for.

Harvesting starts at the beginning of October and continues till the end of December.

Procedure of nut collection at farm level.

Collect on weekly basis during the dry season and on daily basis during the wet weather to avoid fruit rotting or insect damage. Only the nuts that have dropped down and remove the attached apple by a twisting action. Store only dry nuts.



Yield: up to 9000kg/ha (12 kg /tree) with an average of 4000kg/ha (6kg/tree).

Drying Sun dry raw nuts for one to six days to reduce moisture content to 9% or less for safe storage.

Correctly dried nuts are pinkish in colour and produce a rattling sound when shaken. No mark can be made on a dry nut with a thumbnail.

Dry raw nuts can be stored under dry conditions for at least two years without losing their flavour, but they are generally processed within one year After harvesting.

i) Grading

Cashew nuts are graded into 2 categories:

FAQ (Fair Average Quality) - normally about 75%. These are healthy nuts with pinkish to greyish colour with no shrinkage or distortion.



UG (Under Grade) - normally about 25%. Nuts which may have some blackish colour, distortion or shrinkage but not rotten.



- ii) **Pruning:** after harvesting the last nuts and/or before flowering, remove dead, intermingling, diseased branches below 1m from the ground

Selective thinning: remove diseased, unproductive or undesired trees.
40YEARS

Pollarding: This is severe pruning of the tree to remove the whole canopy of aged but productive trees at a height of 2.5 - 3.5 m from the ground, to rejuvenating the old branches.

Coppicing:

Cut down at a slope the old, unproductive, low yielding trees at a height of 0.5 – 1m.

Top- working:

Graft 3-4 sprouts per stem when pencil thick from canopied trees.