



# Impossible Trio: Balancing mechanisation, quality & food safety expectations

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# Mechanisation



- Innovation and technology are the driving force behind the sustainable development of any industry.
- Historical evolution of cashew processing machine touch all the three processing stages namely shelling, peeling & grading. Mechanization in cashew kernel grading equals human efficiency with higher speed. Shelling & peeling mechanisation is yet to achieve expected process efficiency – efforts by machinery manufacturer for a continuous improvement is still ongoing – the achievement is significant though incremental.
- Mechanization has helped reduce cost of production and enables faster production capability. Consistent and reliable product quality is achieved.
- There are ways to maintain quality and hygiene standards with mechanisation.



# Food Safety & Quality



- Food safety and quality regulations have always been important.
- Businesses have found that it is much more beneficial to play along with the stipulations of the international food quality standards than trying to fight them. It allows these businesses to compete with major brands and markets across the globe. Some of the most important benefits include:
  1. Guarantee that food is safe
  2. Increased economic growth & Business profits
  3. Traceable documentation of how things were done and techniques used
  4. Better use of resources globally
- There are bodies of authority and certifications that work hard to make sure hardworking cashew businesses get rewarded and the world benefits through cashew production that is safe and is of great quality. For Example, AFI, HACCP, FSSC, BRC.
- We're immensely proud of our certifications because they serve as proof that our cashews are of high quality and are made mindfully protecting the environment and consumers. With this piece, we hope that we have educated you about the importance of certifications not only to the business but to the workers in the business and the final consumer.



# GMPs



- Till date, one of the major issue in Cashew processing is that of hygiene. It is essential to keep the processing factory in good hygiene condition. Food safety and hygiene in work place is more important with the implementation of FSMA and SEDEC standards. Even FSSAI emphasizes that good food hygiene is essential to ensure that the food prepared/sold by businesses is safe. These are important to both safeguard the consumer health as well as the reputation of food businesses.
- Food Processing plants falls under the inspection and regularity that must confirm to basic Good Manufacturing Practices(GMPs). GMPs serve as the regulatory foundation for all processing plants, and set forth certain minimum requirements related to work personnel, plants and grounds, sanitary facilities, controls, equipment, utensil requirements, process control, warehousing and distribution requirements.



# Solution



- Cashew shell is a versatile by-product of the cashew industry, it is very acidic. To prevent spillage in shelling area, we can make a floor test which resist high acidic material and one can clean the floor easily.
- Use maximum atomization in handling of product at each stage of processing.
- Once kernel comes out from the shell then it should be take care properly. By doing so, Peeling to packing area should be clean. Also it should be closed with some partition or closed rooms with dust free system. You can implement 0.5 micron HVAC system and special epoxy or PU floorings in this area to make them more hygienic.
- Plant that handles both raw and RTE products are better served to provide fully separated entrances, point of entry along with clean too for workers.
- However, lots of plants are still running in a traditional way. They need to upgrade their plants to meet growing demand of cashew as well as to meet the expectations of Consumer/Buyers in terms of food safety and hygiene standards.



## conclusion



If one is able to manage and convince the world about one's efforts towards food safety and hygiene maintained in totality, then one can win the heart of the Buyers. We should respect and understand what we are doing and what we are feeding to the world.

# Thank You!