

RAW CASHEW NUT QUALITY

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ACE GLOBAL DEPOSITORY

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A- Quality from 2017 – 2018

Summary table of export quality parameters for 2017 and 2018

2018 Campaign				2017 Campaign				Variation Out turn	%
Average				Average					
Nut count	Moisture (%)	Def (%)	Out turn (lbs)	Nut count	Moisture (%)	Def (%)	Out turn (lbs)		
189	8,8	13,1	47,7	188	8,7	12,7	47,9	-0,2	-0,4

A- Quality from 2017 – 2018

At the end of the 2017 season, the weighted average quality parameters for exported raw cashew nuts are as follows:

- Nuts counts (number of nuts in 1 kg of raw nuts): 188.
- Moisture content : 8.7%.
- Defective : 12.7%.
- Out turn : 47.9 lbs.

A- Quality from 2017 – 2018

At the end of the 2018 season, the weighted average quality parameters of exported raw cashew nuts are as follows:

- Nuts counts: 189. Exported nuts are roughly equal to those of 2017 (nuts counts 188) at the same time.
- Moisture content: 8.8%. This moisture content is up 0.1% compared to that obtained in the previous season, during the same period.
- Defective: 13.1%. The proportion of defective nuts is up 0.4% compared to the same period in 2017.
- Out turn 47.7 lbs: the out turn of exported nuts this year was down 0.2% from 2017 (47.9lbs) around the same time.

A- Quality from 2017 - 2018

In view of results of the last two campaigns, there is a slight decline in quality.

Main challenges we are facing :

- Farmers must produce and obtain good quality nuts,
- Also, actors in the value chain must provide sustainable solutions to post-harvest processing of raw cashew nuts.

A- Quality from 2017 – 2018

Recommendations for the 2019 season.

We must continue the sensitization missions to :

- Producers and cooperatives for the application of good agricultural practices (Frequency of collection (twice a day), minimum drying time to be respected, sorting, bagging and preservation).
- at the level of buyers and exporters by strictly respecting the purchase of well-dried and well-sorted products.

A- Quality from 2017 – 2018

Recommendations for the 2019 season.

It is also necessary to maintain the arrangements made by the CCA

- the control of the marketability of raw nuts at all port and inland stores limiting the moisture content of nuts to 10%,
- the imposition of suitable sacking for the conditioning of raw nuts,
- The work of the quality platform.

B- The main lessons that cashew can learn from other products

- Extend the agricultural advisory policy (currently carried out by ANADER in Bondoukou) to all cashew production areas;
- To disseminate to producers / cooperatives nurseries results from varietal research;
- Continue the research on cashew diseases in order to adapt effective control methods;

B- The main lessons that cashew can learn from other products

- Allot the quantities to be exported in order to finalize the traceability system by identifying the loads from the production areas;
- Set up a computer data management system that gives access to all authorized operators.

All of these lessons can all be implemented with proper planning.

C- Procedure, equipment used, needs for improvements

Procedure

India has more than 80 years of experience in processing cashew nuts;

indeed the testing procedures adopted in Côte d'Ivoire are aligned with those followed by the testing agencies in India and Vietnam.

In other words, the methods of determining the outturn remain the same

C- Procedure, equipment used, needs for improvements

Procedure

In the outturn determination procedure, there is:

- Defective nuts (defects) that are eliminated at 100%. These are molds, oily, moths, voids;
- Nuts with defects but taken into account at 50%. (immature and bitten);
- Healthy nuts that are taken into account 100%.

C- Procedure, equipment used, needs for improvements

Equipment used is standardized

- For humidity control, we use steinlite, precision tolerance device 0.5
- For weighing, 0.01 precision scales
- Protective gloves
- For cutting, hornbills or shears are used
- For extraction of nuts, a cutter is used,
- Plates for classification of healthy almonds and defects.

C- Procedure, equipment used, needs for improvements

Need for improvements and approach

Firstly,

- Organize open days in collaboration with major groups present in Côte d'Ivoire on the determination of the KOR in order to capitalize on feedback of their experiences

Secondly,

- Under the oversight of the CCA, plan and develop concerted actions with testing agencies in India and Vietnam.

Focus

As we saw with coffee and cocoa, we must build a strong quality organization including all the majors players.

THANK YOU FOR YOUR ATTENTION