

# CASHEW NUT PROCESSING SYSTEM IN SOUTH SALMARA MANKACHAR DISTRICT OF ASSAM

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## Abstract:

Cashew NUT was introduced in India by the Portuguese Missionary in the year 1570. In order to stop the soil erosion and control the sea wind in India. This nutrias free spread all over the India. Cashew nut mainly found in 28 countries all over the world. India rank 3<sup>rd</sup> by contributing the cashew cultivators. In India 46% cashew nut processing factories run under organized sector. And 54% are unorganized sector. In the South Salmara-Mankachar districts only the pioneer of cashew processing and exporting edible kernel of Assam. In this district only 14 cashew processing factory all the factory run under unorganized sector. In this paper I shall try to discussed the various processing system of raw cashew nut both the traditional and mechanical means.

Kew words : cashew nut, processing system, traditional method, mechanical means, factory.

## Introduction :

The English name cashew is derived from the Portuguese name Kaju. Cashew was introduced to India by the Portuguese in the year 1570 in order to stop soil erosion and control the sea wind. The nutritional tree spread all over the India. The nut 22mm long and resemble the shape of like kidney. It give more calories to the human body. The nut is very tasty it contains :

21.2	Protein
23.3%	fat
46.9%	mineral
2.4%	food energy
5.96%	calories supply to our body

Today cashew is mainly found 28 countries all over the world. India rank 3<sup>rd</sup> by contributing raw cashew nut. The average production 753 kg. per hector. In India 46% of raw cashew nut processing factories run under unorganized sector. In the South Salmara-Mankachar district of Assam has only the capacity 50-60 quintal of raw cashew nut per year. Cashew was cultivated only 50 hectors in this district. Manjuri under Mankachar revenue circle is now being developed into the cashew model farming. A cashew nursery has also been opened in this village. The traditional cashew nut processing system for commercial purpose started in 1971, after processed the edible kernel is distributed different places of Assam as well as India.

### **Industry in South Salmara Manakchar district of Assam:**

In this district there are only 14 cashew processing factories out of which 11 factories established near the Mankachar town. The factory has 4 tones capacity to processed raw cashew nut per day. Now question is that where from they get raw cashew nut? All the factories in this district get raw cashew nut from neighbouring state basically Meghalaya, West Garo Hills district. The state has absolute advantages of producing raw cashew nut. In this factories' 95% are women worker and only 5% are male workers are directly and indirectly engaged in the processing factory. Some of the factories had to close down due to some insurgency problems.

### **Objective of the study :**

1. To examine the various steps of raw cashew nuts.
2. To examine why women worker are engaged in the factory

### **Methodology of the study :**

The study is exploratory in character and hence design based on survey method. A number of issued relating to the main aspect of the researcher and other eminent person connected in the field in order to get the actual information. In this paper simple statistical calculation and frequency table will be used. In this factory more than 5000 workers are engaged directly and indirectly. Out of which 50 workers are taken for the collection of sample basically who are engaged in the various processing system of cashew nut.

### **Sources of data :**

The study is based on the primary data for the first hand information structural question years will be prepared and collect the information from the workers of the factory, supervisors and owner of the factory who are supply of the raw material from the Meghalaya

**Processing system:** The raw cashew nut processing sector has seen many technological interventions and breakthrough in the various processing stages. In early days, cashew processing was mainly manually as it was a work of the artisan whose art of processing was the key to realize maximum value from the raw material careful roasting of raw cashew nut (RCN) for easy shelling but without having burning or breaking impact of kernel, peeling of the testa (skin) without using sharp tool to avoid the scratch on the kernel and grading the kernel based on the colour.

Before I start analyzing an understanding of the process of the industry is necessary. It is labour intensive industry. Which require less technology and more labour. Besides many subsidiary activities the industry involve five production process viz roasting, shelling, pilling, grading, final packaging. Subsidiary activities include oil extraction and manufacture of tins.

**Drying of RCN :** The freshly harvested RCN are drying by spreading it on the drying yard under the sun for the period of 1-3 days depending on the moisture content. The nut making ratting sound is the symbol had the raw nuts have been dried properly.

In roasting only male workers are employed due to the toughness of the task. In most of the factories five or six man works as a team and every one does different task in the process. The raw nuts are roasted in order to make the shell brittle and loosen the kernel from the shell. Frying is done either by drum roasting or oil bath roasting.

In shelling process only women workers are employed. One male supervisor is employed by the owner of the factory. He look after the section, whether any worker is nor working or eating the kernel and so on, using the wooden hammer, women worker break the shell, only two factory in the study area machine were used to break the shell. While breaking the shell, a thick liquid substance come out and irritates the finger tips or burn the skin. As payment is made on the basis of the kernel successful recovered without breaking or damage of kernel. Maximum attentions are given to minimize the breakage and damage of the kernels.

Peeling section is similar to shelling and workers are employed in large numbers. In this process the thin layer is removed with the help of small knife. Workers in this process need to be skilled in removing the outer layer.

In grading, peeled kernels are graded into small nuts, broken kernels, half broken kernels etc. The spilt and broken ones are generally dumped in the local market at lower prices. Before being packed of the edible kernel.

## Summary of the findings:

From the study the researchers records the following important findings:

Majority of the women workers in the cashew processing factories of the society economically weaker section of the society. A manual labour is paid every kilo of raw cashew nut. A women can process up to ten KG per day. The status of the industry as a seasonal industry, further emboldens the employers to keep the women workers in formal, contractual, casualized etc. In addition to the prevailing low wages some factories had to close down because of insurgency problems. The researchers found that living standard is very high of the factory owner instead of cashew processing workers. Their living standard is vey low.

## Conclusion :

All the cashew processing factories in the South Salmara Mankachar district are in unorganized sector, single factory have no registration number but the factory running through proper management of district administration. The rising cost of living compels the women workers to take up this type of work. Unfortunately women workers are facing a lot of problems in their working environment. The concept of the minimum wages is unknown among the workers. The workers also unaware of the recent wages settlement. The government should not take necessary steps and about the processing factories and workers. The state and central government can formulate many policies to increase the welfare of the type of workers.

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