

**PROCEEDINGS OF THE CONSORTIUM IMPLEMENTATION COMMITTEE (CIC)**  
**MEETING FOR THE PROJECT**  
**“VALUE CHAIN ON CASHEW FOR DOMESTIC AND EXPORT MARKET”**  
**UNDER NAIP COMPONENT 2 ON 13 JAN 2010 AT CEPCI LAB AND TECHNICAL**  
**DIVISION, KOLLAM.**

**CONSORTIUM IMPLEMENTATION COMMITTEE**

Dr VP Potty, CPI,CEPCI, Kollam	Chairman
Dr SN Moorthy, Principal Scientist (Bio Chemistry), CTCRI, Trivandrum	Member
Dr S. Ramanathan, Principal Scientist, Social science, CTCRI, Trivandrum	Member
Dr MS Sajeev, Senior Scientist (Agricultural Engineer) CTCRI, Trivandrum	Member

**Consortium Partners:**

Dr D Balasubramanian, CCPI, DCR, Puthur, Karnataka  
Dr V Palanimuthu, CCPI, University of Agricultural science, Bangalore  
Dr KA Ratheesh, CCPI, KSCDC, Kollam

All CIC members as well as CCPIs were present in the meeting.

As per the programme schedule, the meeting started at 1000 hrs on 13<sup>th</sup> January 2010. Dr Sabna Prabha, Research Associate of the NAIP project welcomed the dignitaries and participants.

Dr V.P.Potty, CPI, introduced the project in detail, Consortium Partners, work completed report and proposals of CEPCI, Kollam for the year 2010-11 with the help of Power point presentation, which was followed by the presentations by Dr. D Balasubramanian of DCR Puthur, Dr V Palanimuthu of UAS Bangalore and Smt Priya Anthony of KSCDC Kollam.

Shri M Kutti Raja, Research Assistant of the project proposed a vote of thanks.

The recommendations of the meeting are given below:-

SI No	Points	Recommendations/Remarks by CIC
1	Base line survey on 60 location from 3 dominant cashew processing States viz., Tamil Nadu, Kerala and Karnataka completed and results analyzed by CEPCI Kollam.	The results of the survey with regard to major objectives of the project such as quality parameters of kernel, working environment, processing machineries, by product utilization, effluent treatment etc. may be highlighted, besides socio-economic aspects of the labourers working in factories. Since the factories employ a large no. of women labourers, drudgery reducing tools/equipments may be designed, fabricated and field tested for their adoption.
2	Work done on storage management of raw cashew nuts by CEPCI providing different relative humidity condition and temperatures, effect of storage Godown on biochemical quality characters have been initiated. Similarly reasons for rejection of raw cashew nuts and comparative biochemical parameters of the rejected cashew nut and accepted cashew nuts have been carried out.	The targeted objectives of DOC, Puthur and UAS Bangalore have to be attended on priority basis as 11 months have elapsed since the sanction of the project by NAIP.
3	Some very useful work has been carried out on extraction of Anacardic acid from raw cashew nut shell liquid and it promises to be very useful. In addition the production of biopolymer for various applications was also initiated.	Work on extraction of anacardic acid from CNSL and cardanol from CNSL acid should be pursued and a technology to handle CNSL to be developed since it has good scope for various applications and possibility of patenting. The work on using bio catalysts for opening of raw nuts and separation of anacardic acid should be explored on priority basis.
4	Bioremediation of waste water of cashew industry has been successfully carried out.	The commercial application of this technology may be exploited as it is very much required by the industry.
5	Use of bio catalysts for extraction of kernels in place of thermal treatment. Is also initiated and found to be promising.	Use of bio catalyst for splitting cashew nut shell is a novel idea and is to be studied in detail on priority basis and up scaling of the technology may be attempted.
6	A bio sensor for online detection of contaminated kernels has also been initiated.	The bio sensor for detecting of micro organisms and insect is another important aspect to be addressed at the earliest.
7	Sharing of information and	It was suggested to have a meeting of the

	facilities by partners	coordinating centres at the earliest to clearly outline the duties of each centre so as to streamline the progress of the scheme. The duties assigned to each coordinating centres should not lag behind for want of facilities like equipment. It was recommended that the centres may use the facilities available with other centres till such facilities are created of their own.
8	Marketing strategy of KSCDC on their products	The technology developed by KSCDC along with CFTRI for developing value added products must be transferred to a new entrepreneur who wants to start an industry. In case of the products developed since the sanction of NAIP fund to KSCDC, Kollam, due recognition to NAIP ICAR must be given and all the products should carry the name or emblem and an inscription as “This technology was developed under NAIP-ICAR”.
9	Utilisation of contingency fund	CIC strongly recommended to use the contingency amount towards fabrication of grader at DOC, Puttur centre at the earliest. Similarly KSCDC may utilise the fund for undertaking marketing studies at different districts of Kerala.
10	Excess spending of funds allotted for equipments by CEPCI. CEPCI was sanctioned Rs.7650000 for procuring 10 approved equipment.. Due to sudden hike in the foreign currency rate only eight equipment could be procured at a cost of Rs.7909911/-. The remaining two equipment are still not purchased due to shortage of funds.	CIC recommends to ratify the excess amount of <b>Rs.259911</b> spent towards the procurement of eight equipment in view of the recent hike in foreign exchange rate. CIC also recommends re appropriation of funds to meet this excess amount incurred as well as the amount <b>Rs.450000/-</b> needed for procuring two more equipments totalling <b>Rs.709911/-</b>
11	Difficulties in collecting the raw cashew nut sample for identifying various quality standards.	Specific location may be identified in view of difficulties while collecting the raw cashew nuts with different maturity.
12	Difficulties in identifying all quality parameters of raw cashew nut	Restrict the number of parameters identified as quality standards for raw cashewnuts like surface colour, combining number of nuts and weight of nuts, size of the nuts and weight of the nuts etc.
13	Revised equipments for DCR Puthur	It is recommended to allot equipments as per project requirements. Detail list is attached.

Signature of CIC Members

Dr Ramanathan :

Dr. SN Moorthy :

Dr MS Sajeev :

Signature of Chairman CIC

Dr. V.P. Potty  
Chairman

**APPROVED LIST OF EQUIPMENTS FOR DCR PUTHUR**

Sl No	Item	No	Indigenous/ Imported	Appx Cost in Lakhs	Year wise procurement	
					2009-10	2010-11
1	Autoclave	1	Indigenous	2	√	-
2	Bending Machine	1	Indigenous	2	√	-
3	Workshop tools and gadgets	1	Indigenous	1	√	-
4	Lab model multi channel data logger	1		7	-	√
5	Multi purpose lathe machine	1	Indigenous	3	√	-
6	Roasting Machine	1	Indigenous	7	√	-
7	Borma (electrically operated)	1	Indigenous	8	√	-
8	Electronic Balance	1	Indigenous	2	√	-
9	Water Activity meter	1	Imported	3.5	√	-
Total				35.5		

**REVISED MACHINERY/EQUIPMENTS BY DCR PUTHUR**

Sl No	Item	No	Indigenous /Imported	Appx Cost in Lakhs	Year wise procurement		Remarks/Justification
					2009-10	2010-11	
1	Texture analyser	1	Imported	14	√	-	<b>To analyse cutting strength of RCN</b>
2	Hunter colour flex meter	1	Indigenous	5	√	-	<b>Is essential to study maturity of RCN based on surface colour</b>
3	Humidity Chamber	1	Indigenous	2.5	√	-	<b>To study moisture sorption isotherm in order to study shelf life of RCN and kernels.</b>
4	Workshop tools and gadgets	1		1	-	√	
5	Moulded Vacuum packaging m/c	1	Indigenous	6	-	√	
6	Roasting machine	1	Indigenous	6	-	√	
7	Borma (electrically operated)	1	Indigenous	5	-	√	
8	Water Activity meter	1	Imported	3.5	-	√	
Total				43			

