

# Cashew Nut Paste

## Description:

Fine Paste of Cashew nut - quick and easy to use to make rich gravies and curries in no time.

**Suggested Usage:** ■ Use in gravies, curries, biryanis, sauces ■ Use in marinades

## Product Characteristics:

<b>1) Physical Parameter</b>	
Color	Milky White
Appearance	Homogenous & Shiny
Taste	Raw Cashew Nut
Flavour	Typical Cashew Nut
Texture	Fine
Consistency	Viscous
<b>2) Chemical Parameter</b>	
Mesh Size No	16
°Brix (%TSS)	72 - 75° Brix
pH	5.6 - 6.4
% Acidity (as Lactic Acid)	0.1 - 0.2%
% Salt (%NaCl)	0.8 - 1.2%
<b>3) Microbiological Parameter</b>	
Total plate count (cfu/gm)	Less than 10 <sup>3</sup>
Yeast & mould (cfu/gm)	Less than 10 <sup>1</sup>
Coliform (cfu/gm)	Absent
Salmonella (cfu/25 gm)	Absent
S.aureus (cfu/gm)	Absent
E.coli (cfu/gm)	Absent
<b>4) Net Wt</b>	1 kg X 15 Pouches
<b>5) Gross Wt</b>	16 kg
<b>6) Storage</b>	Store at Ambient, clean condition
<b>7) Shelf Life</b>	Six Months (Sealed Pack)

## Manufacturing Process:



## Nutritional Facts (in gm. per 100 gm. of product):

1) <b>Protein:</b>	13.56	4) <b>Crude Fibre:</b>	0.83	7) <b>Calcium (mg.):</b>	32
2) <b>Fat:</b>	39.81	5) <b>Carbohydrates:</b>	14.27	8) <b>Phosphorus (mg.):</b>	288
3) <b>Minerals:</b>	1.53	6) <b>Energy (K cal):</b>	469.64	9) <b>Iron (mg.):</b>	3.71

## Benefits for you:

- Time saving - fast and easy
- No wastage
- Consistent Quality
- Long Shelf Life
- Multiple Uses
- Less Storage & handling
- Low manpower
- Value for money
- Ready to use

