

Pengolahan Gelondong Mete

Cashew Processing

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Produk utama jambu mete adalah kacang mete yang mengandung nutrisi tinggi dan energi yang besar. Kacang mete dapat membantu mencegah penyakit gangguan ginjal maupun batu empedu dan masuk kategori *World's Healthiest Foods Rating*.

Proses pengukusan glondong kering sebelum dikacip memberikan kelenturan glondong pada saat dikupas, dan menghasilkan kacang mete dengan tingkat keutuhan 85-90%, bermutu tinggi dan berpotensi dijadikan produk berorientasi ekspor. Penggunaan teknologi ini dapat meningkatkan mutu kacang mete dan efisiensi proses pengolahan.

Teknologi ini menghasilkan tiga macam produk :

- Kacang mete (kernel).
- Minyak kulit mete (*Cashew Nut Shell Liquid/CNSL*).
- Kardanol (senyawa fenolik utama dari CNSL).

Keunggulan :

- Persentase kernel utuh 85-90% (tradisional 60-75%).
- Warna kernel lebih cerah.
- Mutu kernel kelas 1 (kadar air maks. 6%) berdasarkan SNI 01-2906-1992.
- Limbah kulit biji mete dapat dimanfaatkan menjadi produk bernilai ekonomi.

The cashew nut is rich in nutrients and energy. Cashew nuts can help prevent human kidney and gall stones disorders. The cashew nut is rated as the World's Healthiest Food.

A bunch of cashew fruit underwent a dry steaming process before the nut skin is peeled. The nut is flexible after it passed through dry steaming - the process that makes the nut skin easier to peel. The recovery of whole cashew nuts produced by applying this technique is around 85-90%, a good quality for export. The use of this technology can improve the quality and efficiency of cashew nut processing.

This technology produces three kinds of products: (1) cashew nuts, (2) nut shell oil (Cashew Nut Shell Liquid/CNSL), and (3) Cardanol (main phenolic compound of CNSL).

The advantages of this technology are (1) the percentage of whole kernel is higher (85-90%) than traditional treatment (65-75%), (2) kernel color is bright, (3) quality of kernels is grade 1 (moisture content of maximum 6 %) based on SNI, and (4) waste of cashew nut shell can be utilized for other valuable and economical products.