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## Cashew Apple Valorization Conference

# Cashew Apples, the Untapped Potential- Experiences from GIZ/MOVE

Accra, 30<sup>th</sup> April 2026

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Market Oriented Value Chains for Jobs and Growth in the ECOWAS region (MOVE)  
Business Support Facility for Resilient Agricultural Value Chains

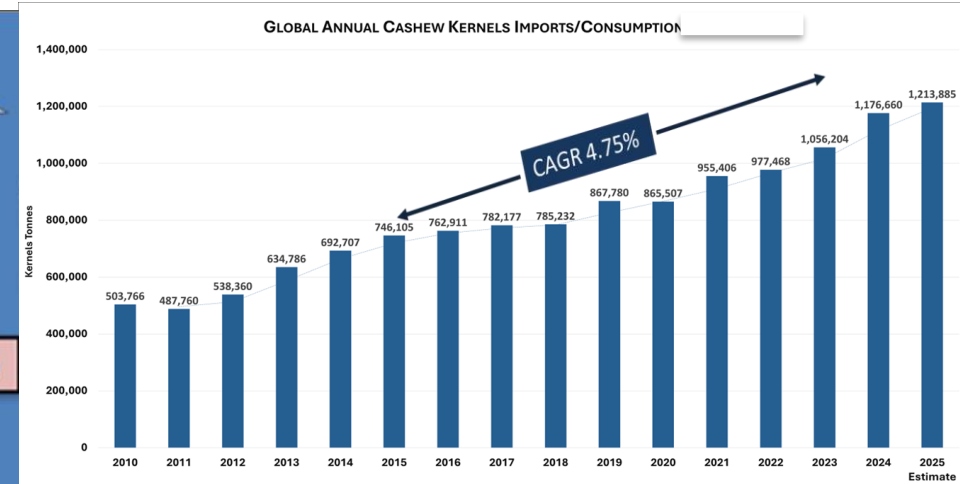
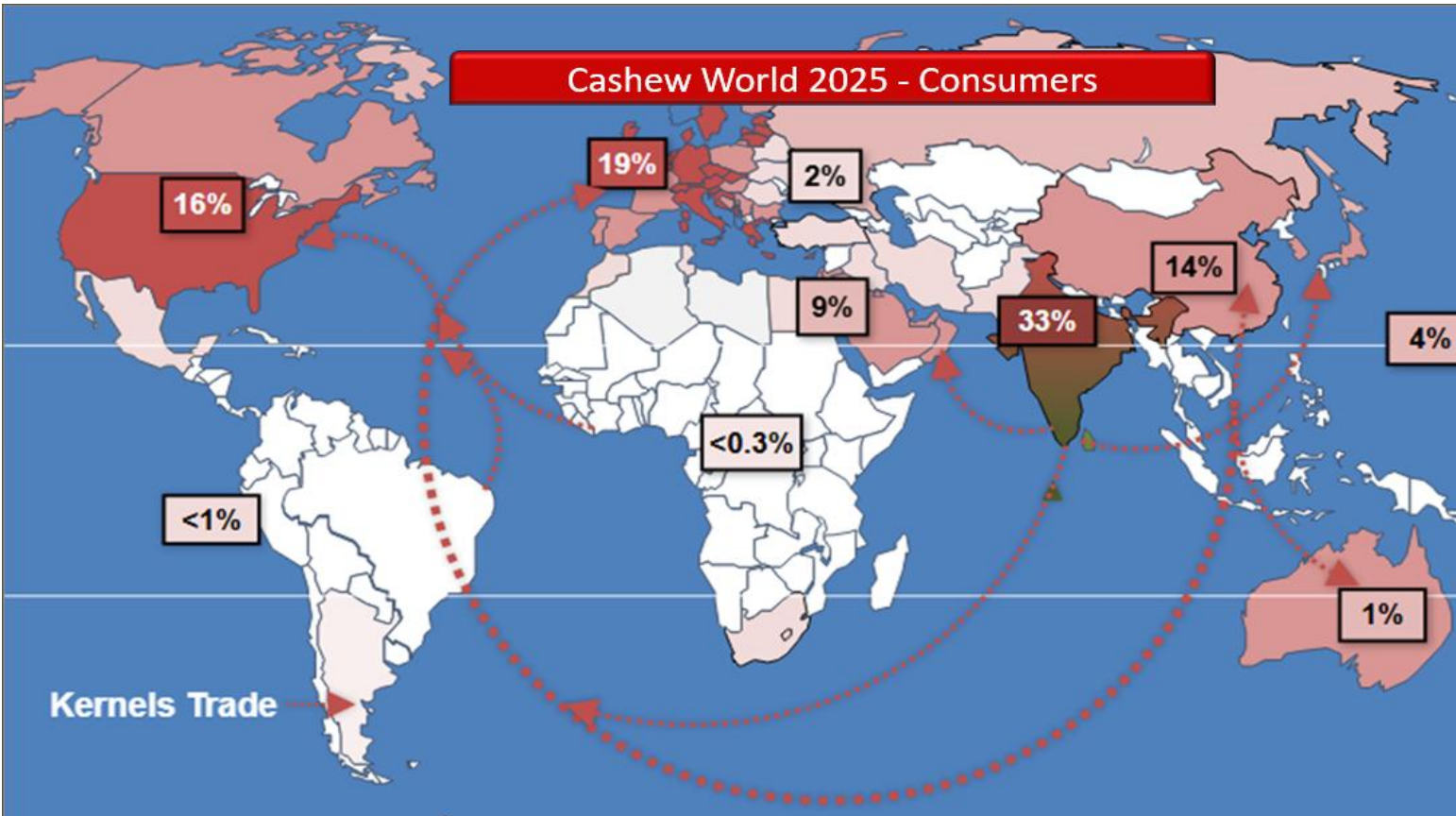


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  - e. e-MOVE



# Growing Cashew Market



Demand CAGR 10 yr. 4.75%

1. Strong demand growth
2. Key source of livelihood for more than 1.5 million smallholder farmers
3. Key source of export earning for producing countries

# Cashew Apples produced in 2025 for selected countries, in thousands MT/year

	Benin	Burkina Faso	Cambodia	Côte d'Ivoire	Ghana	Guinea Bissau	Nigeria	Tanzania	West Africa	India	Total World Production
RCN Production	230	170	1,020	1,549	250	300	340	550	3,065	795	6,100
Volume of Cashew Apples produced	2,070	1,530	9,180	13,941	2,250	2,700	3,060	4,950	27,589	7,155	55,000



**Approx. 55 Millions MT of cashew apples are produced yearly but not used due to lack of knowledge and technology**



# In Ghana, the cashew sector is becoming increasingly important

- **75.000 farmers** cultivating cashew in 14 of 16 regions
- **45.400 farmers** trained by GIZ and partners in Ghana since 2009

## Yield:

- Africa: 350-450 Kg/ha
- Trained farmers in Ghana: Up to 950 Kg/ha

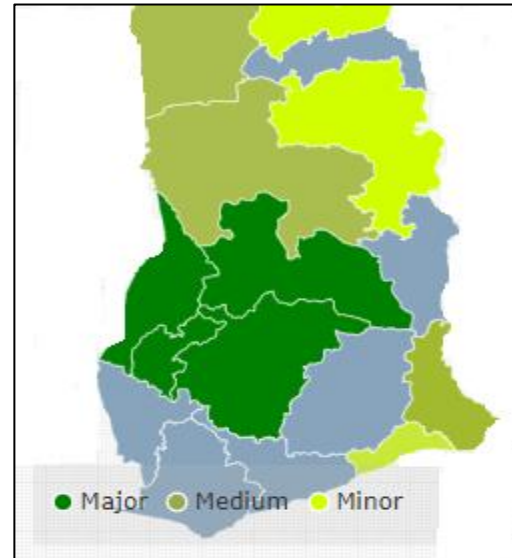


FIGURE 1 GHANA CASHEW GROWING REGIONS SOURCE: MOFA, DIRECTORATE OF CROP SERVICES DATA

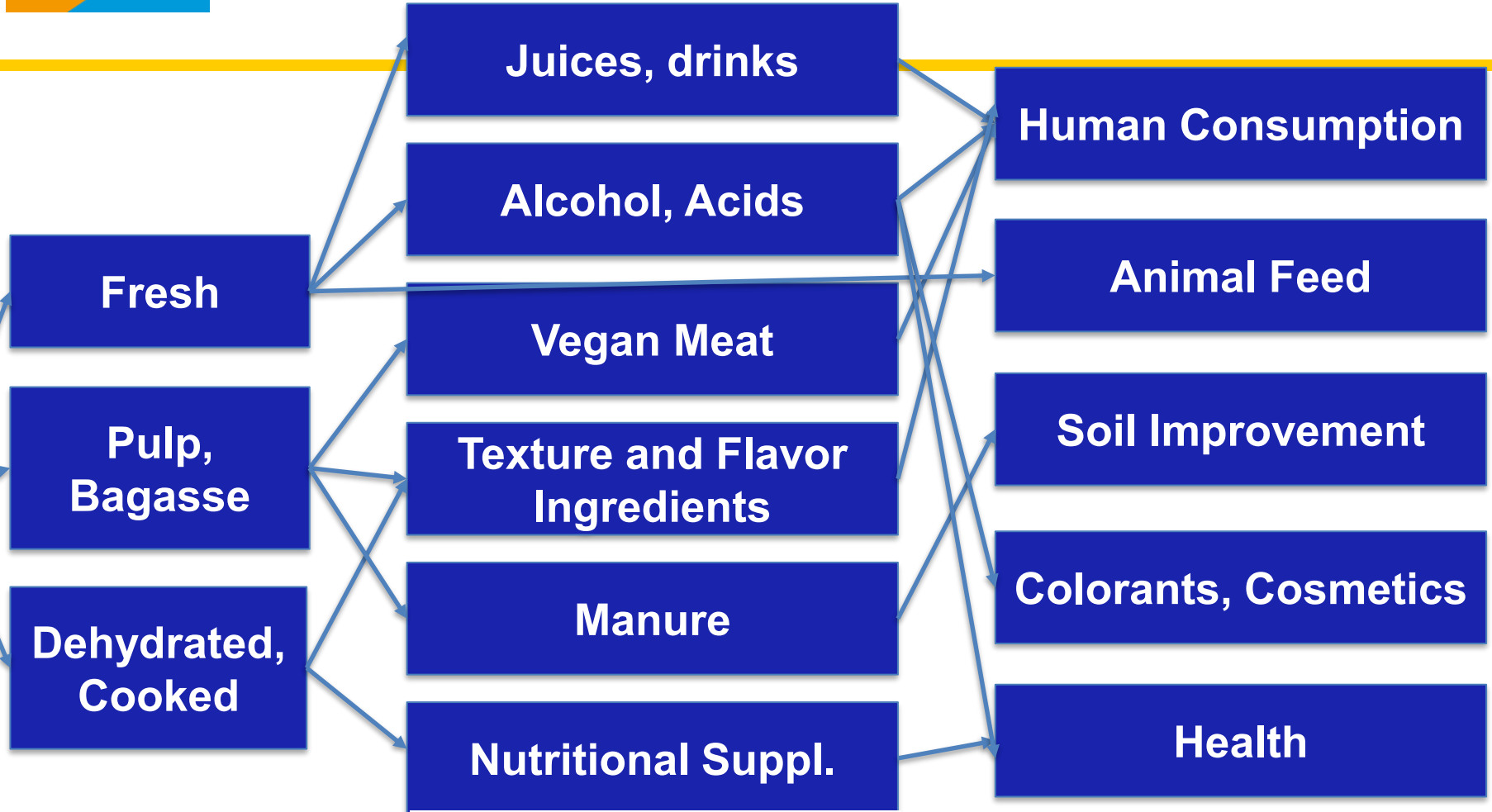
- National production: **250.000 MT/2024**
- 9th largest producer world wide, 6th in Africa
- Ghana RCN of high quality, preferred by Indian processors
- **Processing** capacity: **65.000 MT**, underutilised
- **Cashew Trade** important income source, transit country for export for Burkina Faso and Mali

- **In 2024**, an estimated **2,000,000 MT** (GIZ/MOVE, 2024) of **cashew apples** were produced, 90 -95 % of those wasted
- Only RCN is being considered as of economic value

# Cashew Apple Utilization and Value Opportunities



Cashew Apples



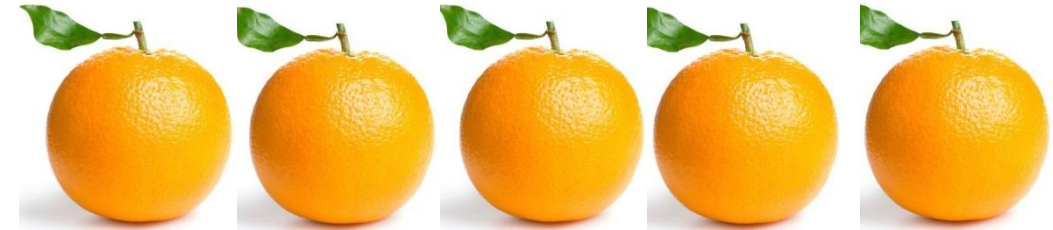
Raw Material

Intermediate Products

Applications

# Nutrition Value of Cashew Apples

Nutrient	Nutritional Value
Vitamin C	261.0mg/100g
Thiamin (Vitamin B1)	0.02mg/100g
Riboflavin (Vitamin B2)	0.5mg/100mg
Nicotinic acid (Vitamin B3)	0.4mg/100g
Vitamin A	39.0IU
Sugar	6.7-10.5%
Pectin	1.17%
Calcium	10.0mg/100g



=



**5** times the vitamin C  
content of an orange and  
**12** times of a pineapple!





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# Experiences from GIZ MOVE

**Business Support Facility for Resilient Agricultural Value chains**

**Implemented from 2023 to 2027**

**Co-funded by BMZ, EU/OACPS**

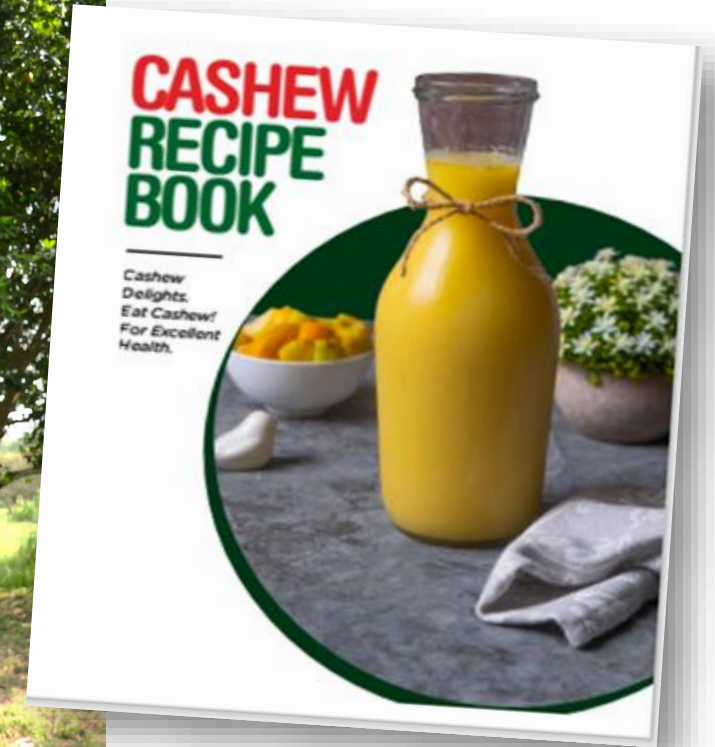


# GIZ MOVE's Cashew Apple Interventions

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- Capacity Building
- Recipe Book Development
- Exhibitions
- New Product Development
- Consumer Acceptability Tasting Events
- Matching Grant Fund Projects



# Capacity building: Cashew Apple Processing Trainings



5000+ women and youth trained in cashew apple processing

Countries



Impacts

- ❖ Improved nutrition and health of the communities
- ❖ Introduction of cashew apple into the local diet
- ❖ Set up of new businesses
- ❖ Job creation and increased revenues for women and youth
- ❖ Environmental impact and reduction of wastage



# Capacity building: incorporation of cashew apples into the local diet by creating recipes that satisfy the local palate (example of Ghana)

## Cashew apple as meat substitute

- Cashew Apple Omelette
- Cashew Apple Khebab
- Cashew Apple Sandwich/burger
- Cashew Apple Yam balls
- Cashew Apple Light Soup
- Cashew Apple Veggie stew
- Cashew Apple "Shito"
- Cashew Apple Fried Rice



## Cashew apple juice blends

- Cashew Apple Sobolo Juice
- Cashew Apple Cough Syrup "emu duro"
- Cashew Apple Juices and their blends (pineapple, mango)



## Other innovations

- Cashew Apple Popsicle
- Cashew Apple Jam and their blends
- Cashew Apple Chips
- Cashew Apple Pasta
- Cashew Apple Pizza
- Cashew Apple Pancake
- Cashew Apple Hair Food





# New Product Development: 18 new Cashew Apple products developed in Cote d'Ivoire, Ghana and Nigeria

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# The Matching Grant Fund (MGF): A Strategic Lever to Boost the Cashew Value Chain



- Of the 42 projects across the cashew value chain in 17 countries co-funded by GIZ/MOVE-ComCashew, **13 projects with an overall volume of 3,085,000€** work towards cashew apple valorization and are implemented in 7 countries.
- 2 research grant projects on cashew apple funded in Tanzania and Mozambique

## E-learning courses on value addition for Cashew Apples


### Cashew Apple Processing Series



**Introduction to Cashew Apple Processing**

Welcome to our self-paced course on Introduction to Cashew Apple Processing. In this course, you will...


[VIEW](#)



**Manual Processing of Cashew Apple Juice**

Welcome to our self-paced course on Manual Processing of Cashew Apple Juice. In module, you will focus on t...

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**Cashew Apple Juice Processing Machines**

Welcome to our self-paced course on Cashew Apple Juice Processing Machines. In this course, you will...

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Scan QR  
code to  
access  
courses here:



- Our cashew apple processing learning series consists of three practical, industry-relevant courses designed to build skills on basic cashew apple processing techniques.
- The courses provide step-by-step guidance for both small-scale and mechanized operations.
- The courses equip learners with the knowledge to add value to cashew apples, reduce post-harvest losses, and explore new agribusiness opportunities.

# Conclusions

## Local context

- High potential for **income generation for women and youth**
  - positive business models exist,
  - many possibilities to transform cashew apples into final products for different uses
  - availability of raw material in quantity
  - low or moderate investment necessary

## National context

- High potential for **job creation**
- National distribution channels and cooling chains have to be built up
- Promotion of consumption of the different products based on cashew apple necessary
- **Private sector investment needed** especially for introducing new products to the market

## Regional context

- Collaboration in research, networking, joint learning to close knowledge and technology gaps

## International context

- First initiatives to bring Cashew Apple products to the European market ongoing
- Interesting possibilities as functional food in the health market
- **Private sector investment needed** especially for introducing new products to the market
- Whole value chain has to be developed, products have to be compliant with food safety and other standards



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**Thank you!**

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