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Welcome to the Regional Cashew Apple Valorization Conference & Exhibition

Accra, 30th April 2026





Implemented by



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Chief Executive
Tree Crops Development Authority
(TCDA)





Implemented by



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Kwasi Etu Bonde

Technical Advisor

Ministry of Minister of Food and Agriculture



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Opening Ceremony





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Cashew Break





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Connecting perspectives for a shared cashew apple future.





***Bsc. General Agriculture (UCC), MSc.
Development policy and planning
(KNUST)***

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Agriculture: Sunyani West and Jaman
South.***

***Current Cashew value chain specialist at
the Tree Crops Development Authority.***



TREE CROPS DEVELOPMENT AUTHORITY



TCDAs Proposed Policy Framework
On
Cashew Apple Utilization in Ghana

Outline

- Background
- Policy Goal
- Objectives
- Key Challenges
- Policy Pillars
- Implementation Framework
- Financing Mechanism
- Monitoring And Evaluation
- Expected Outcomes
- Conclusion



Background & Rationale

Ghana's current production is around 250,000mt annually.

90% of the fruit mass (Cashew apples) are underutilized.

Challenges: perishability, astringency, low processing, overreliance on nut exports among others are the major causes.

Opportunity for agro-industrial transformation.



Policy Goal

- Enhance value addition, reduce losses, and increase incomes through commercialization of cashew apples.

Specific Objectives



Build technical capacity for product development and processing.



Promote investment in infrastructure



Support research & innovation in addressing astringency




Strengthen markets for cashew apple products (fairs etc,)



Improve coordination across the cashew value chain

Key Challenges

- Limited technical expertise in apple processing
 - High perishability and short shelf life
 - Astringent taste limiting consumer acceptance
 - Inadequate processing facilities and infrastructure
 - Market and policy bias toward raw nut exports
 - Weak linkages between farmers and processors
- 

Policy Pillar 1: R&D and Innovation



SUPPORT RESEARCH
INSTITUTIONS TO DEVELOP
TECHNOLOGIES TO REDUCE
ASTRINGENCY



PROMOTE INNOVATIONS IN
PRESERVATION (E.G., DRYING,
FERMENTATION, COLD
STORAGE)



ENCOURAGE PRODUCT
DIVERSIFICATION (JUICE, WINE,
ETHANOL, ANIMAL FEED, ETC.)

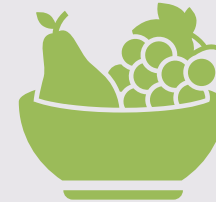
Policy Pillar 2: Capacity Building and Skills Development



Establish regional training centers on cashew apple processing



Integrate cashew apple utilization into agricultural extension services



Promote youth and women entrepreneurship in apple-based products

Policy Pillar 3: Product Categorization and Prioritization



Classify cashew apple products into:

Large-scale (industrial) products
Small-scale (artisan and community-level) products



As a national policy direction, prioritize two products for large-scale production, namely:

Cashew apple juice
Ethanol (industrial and biofuel use)



Promote small-scale product development for decentralized and community-based enterprises, including:

Animal feed
Organic fertilizers (compost)



Provide targeted support mechanisms tailored to each category to enhance efficiency, investment, and market development

Policy Pillar 4: Infrastructure & Investment promotion



PROVIDE INCENTIVES (TAX BREAKS,
GRANTS, SUBSIDIES) FOR
PROCESSORS



FACILITATE ESTABLISHMENT OF
DECENTRALIZED PROCESSING
UNITS NEAR PRODUCTION ZONES



PROMOTE PUBLIC-PRIVATE
PARTNERSHIPS (PPPS) IN
PROCESSING AND LOGISTICS

Policy Pillar 5: Market Development & Commercialization



DEVELOP STANDARDS AND
CERTIFICATION FOR CASHEW
APPLE PRODUCTS



PROMOTE DOMESTIC
CONSUMPTION AND EXPORT OF
PROCESSED APPLE PRODUCTS



SUPPORT BRANDING AND
MARKETING OF GHANAIAN
CASHEW APPLE PRODUCTS

Policy Pillar 6: Value Chain Integration



STRENGTHEN LINKAGES BETWEEN
FARMERS, AGGREGATORS, AND
PROCESSORS



ENCOURAGE INTEGRATED
PROCESSING MODELS (NUT +
APPLE UTILIZATION)



SUPPORT COOPERATIVES TO
ENGAGE IN APPLE COLLECTION
AND SUPPLY

Policy Pillar 7: Policy and Regulatory Support

+
•
0

Align

Align cashew apple utilization with national industrialization policies

Develop

Develop guidelines for safe processing and quality assurance

Promote

Promote inclusion of apple utilization in national cashew strategies

Policy Pillar 8: Digitalization and Traceability

Deploy digital traceability systems to track production and processing

Use data platforms to link producers with processors and markets

Strengthen traceability systems to align with EU Deforestation Regulation (EUDR) requirements, including farm geolocation, supply chain transparency, and deforestation-free verification to maintain access to premium export markets

Implementation Framework




Lead Agency: Tree Crops
Development Authority under
the supervision of the Ministry
of Food and Agriculture

Key Partners:, Research
institutions, private sector,
development partners

Approach: Multi-stakeholder
collaboration with phased
(step-by-step)
implementation



Financing Mechanisms

- Export tax on RNC to support value addition in apples
 - Development partner support
 - Structured Co-Financing and blended finance schemes
 - Private sector investments
- 

Monitoring & Evaluation



Establish KPIs (e.g., volume of apples processed, jobs created, reduction in waste)

Annual progress reviews and stakeholder consultations

Data-driven tracking of value chain performance

Expected Outcomes

- Reduced post-harvest losses of cashew apples
- Increased income for farmers and processors
- Growth in agro-processing industries
- Job creation, especially for youth and women
- Enhanced contribution of cashew to Ghana's economy



Conclusion

- **The effective utilization of cashew apples presents a significant opportunity to transform Ghana's cashew sector from a raw export-driven industry into a diversified, value-added agro-industrial sector. With the right policies, investments, and stakeholder commitment, Ghana can become a leader in cashew apple valorization in Africa.**







Cashew Apple Training In Sunyani



Cashew Apple Training In Sunyani



Cashew Apple products





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Beate Weiskopf

Programme Manager
GIZ MOVE





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Cashew Apple Valorization Conference

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

Accra, 30th April 2026

Beate Weiskopf, MOVE-ComCashew

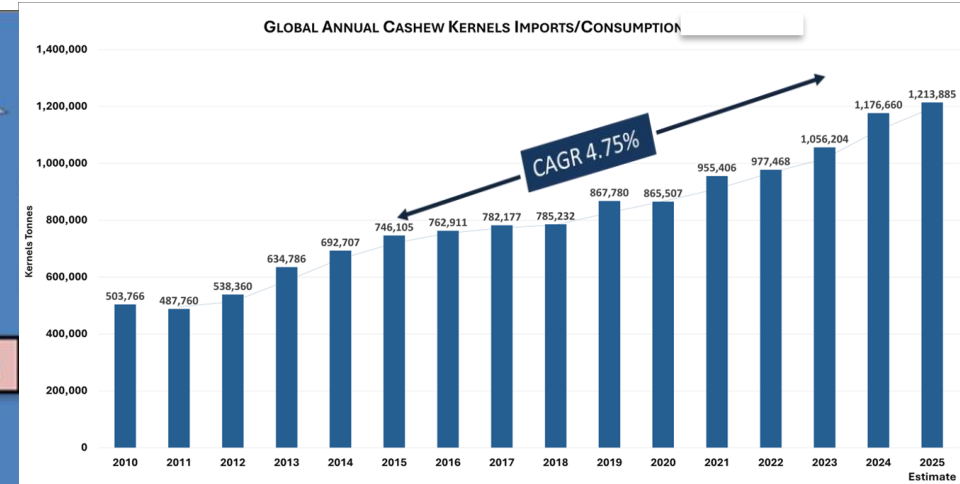
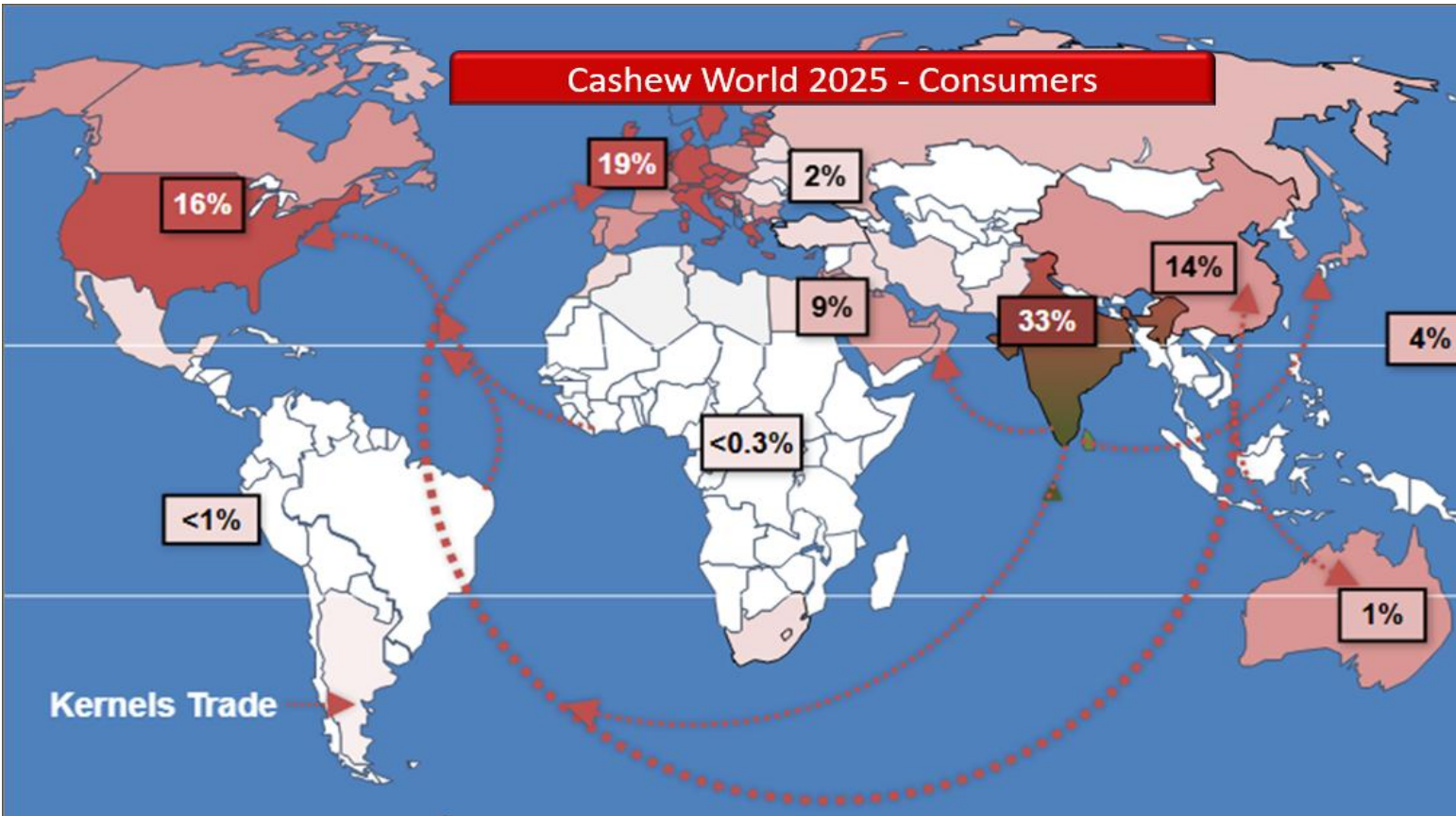
Market Oriented Value Chains for Jobs and Growth in the ECOWAS region (MOVE)
Business Support Facility for Resilient Agricultural Value Chains



1. Introduction: Cashew Sector Overview
2. Untaped Potential of Cashew Apples
3. Cashew Apple Utilization and Value Opportunities
4. Nutrition Value of Cashew Apples
5. Experiences from GIZ MOVE-ComCashew
 - a. Capacity Development
 - b. New Product Development
 - c. Promotion of local Consumption
 - d. The Cashew Matching Fund Instrument
 - 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

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| | 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

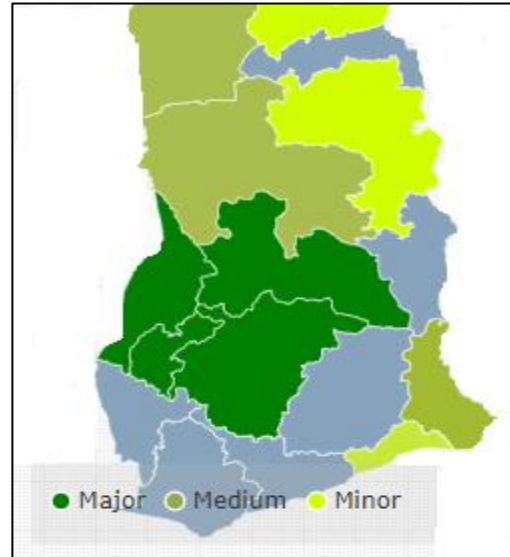


FIGURE 1 GHANA CASHEW GROWING REGIONS SOURCE: MOFA, DIRECTORATE OF CROP SERVICES DATA

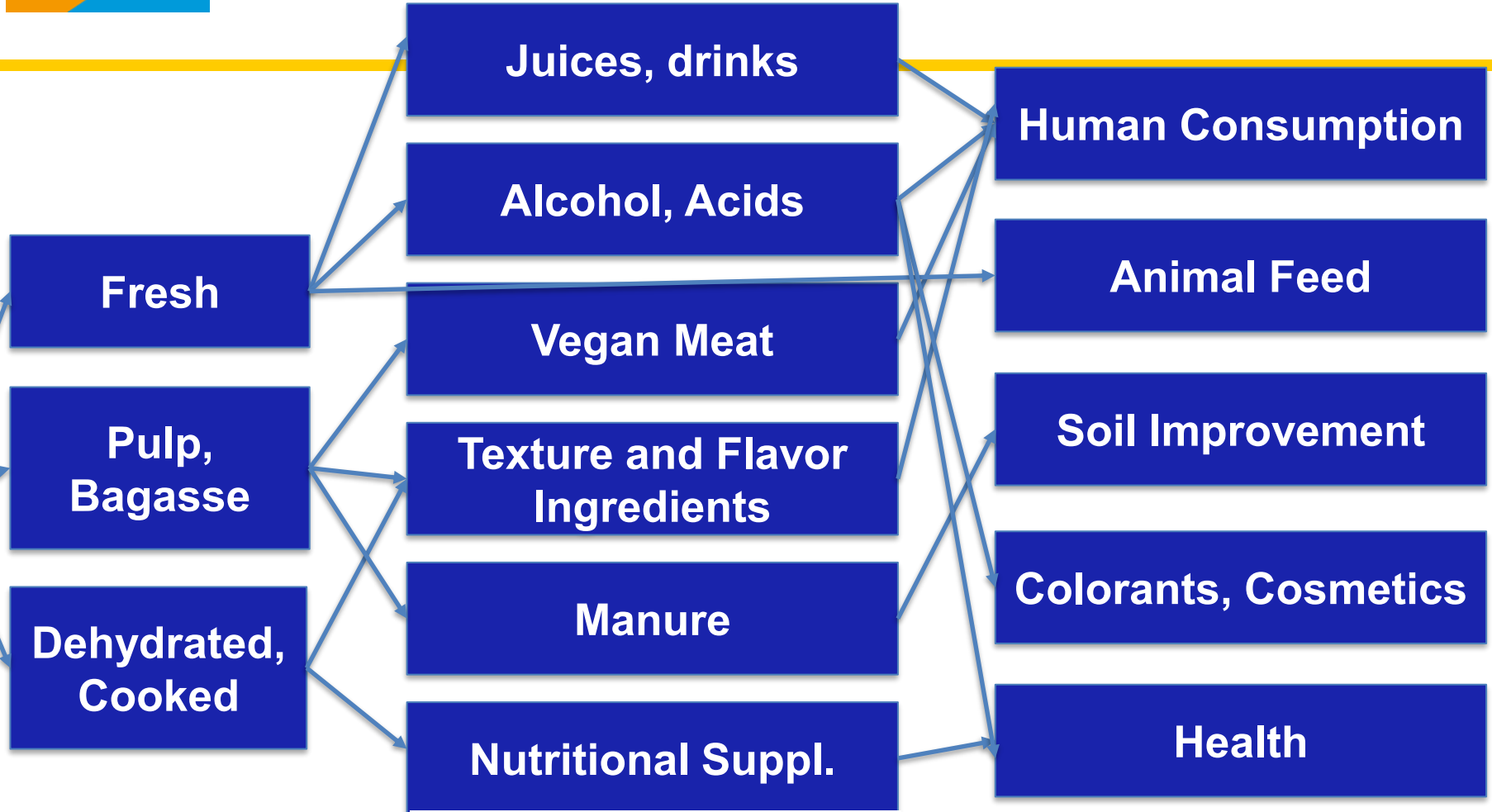
- National production: **250.000 MT/2024**
- 9th largest producer world wide, 6th in Africa
- Ghana RCN of high quality, preferred by Indian processors
- **Processing** capacity: **65.000 MT**, underutilised
- **Cashew Trade** important income source, transit country for export for Burkina Faso and Mali

- **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



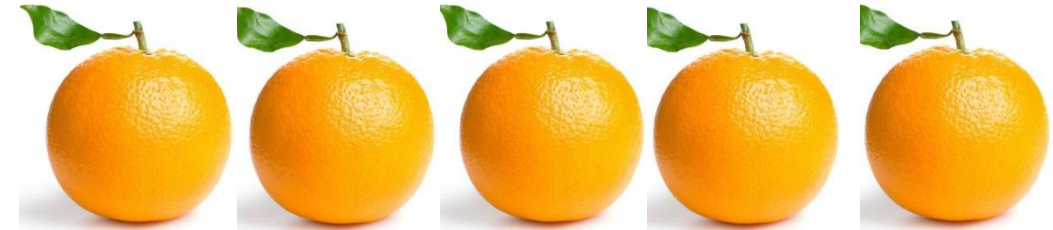
Raw Material

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

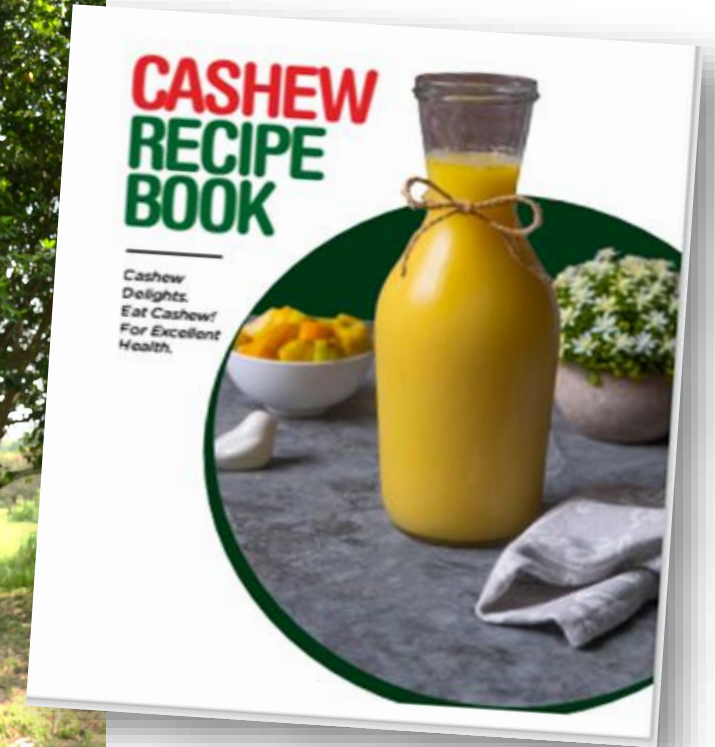


GIZ MOVE's Cashew Apple Interventions

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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...

VIEW



Cashew Apple Juice Processing Machines

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

VIEW

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.

Conclusiones

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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ComCashew Website
www.comcashew.org





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Rodolpho Ramilton de Castro Monteiro (RRCM)

Researcher
Embrapa Tropical Agroindustry



Cashew Apple Valorization

Experiences, Lessons Learnt from Brazil and Recommendation for Africa

Rodolpho R. C. Monteiro – PhD in Chemical Engineering
Researcher at the Brazilian Agricultural Research Corporation (Embrapa)

Accra – Ghana, April 30th, 2026



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Trilateral Cooperation Ghana – Germany – Brazil

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- Title: Improved cashew planting material and **by-product processing technologies for Ghana**
- Duration: January 2017 to December 2020
- **20 experts and 200 farmers** (both from private and public sector) have been trained on apple processing with **42.5%** of the trainees being women.
- A market analysis research have been conducted to develop following **6 economically feasible business models** for Cashew Apple Processing in Ghana
 1. The apple aggregator
 2. The apple pre-processor
 3. The Juice plant
 4. The industrial local/ regional juice bottler
 5. The artisanal juice & cajuina producer
 6. Toll bottling/ contract bottling for artisanal producers



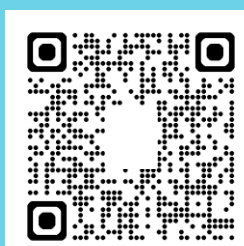
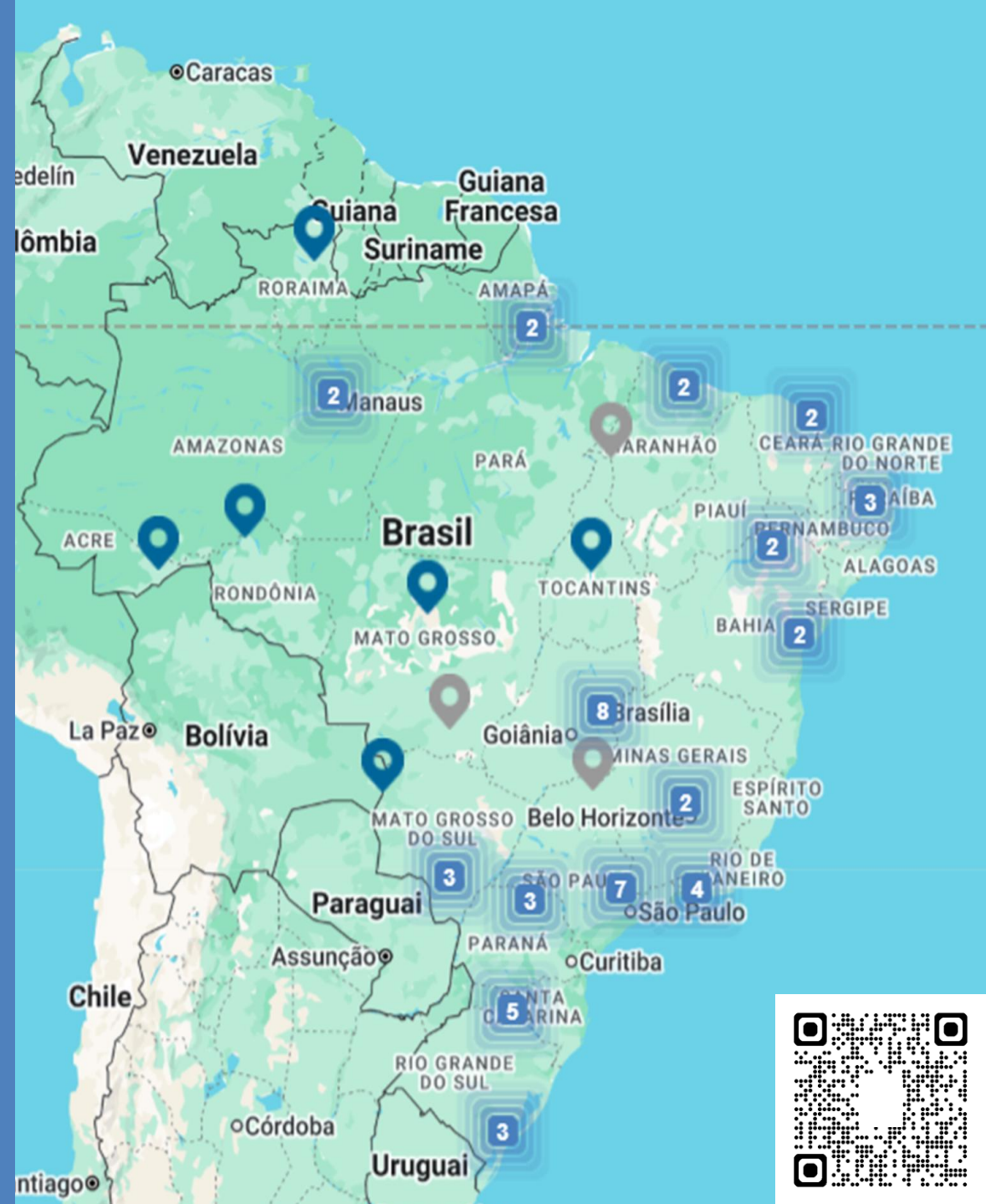
Vegetables are
grown from
North to South





50

Research units in Brazil



92.5%

The majority of national cashew production is concentrated in three states: Ceará, Rio Grande do Norte, and Piauí.

35.000

direct jobs in the field

15.000

direct jobs in the industry

250.000

indirect jobs in both sectors



Cashew nut production by country (2024)

| Country | Production (T) |
|-------------------|----------------|
| 1. Ivory Coast | 944,673 |
| 2. India | 794,910 |
| 3. Tanzania | 528,262 |
| 4. Vietnam | 306,185 |
| 5. Ghana | 218,576 |
| 5. Benin | 212,624 |
| 6. Brazil | 159,212 |
| 7. Burkina Faso | 147,617 |
| 8. Mozambique | 142,250 |
| 9. Indonesia | 141,305 |
| 10. Guinea-Bissau | 90,229 |



Cashew apple products commercialized in Brazil

Beverages



US\$ ~ 5-10

Food





Scientific publication on cashew by country (1934 - 2026)

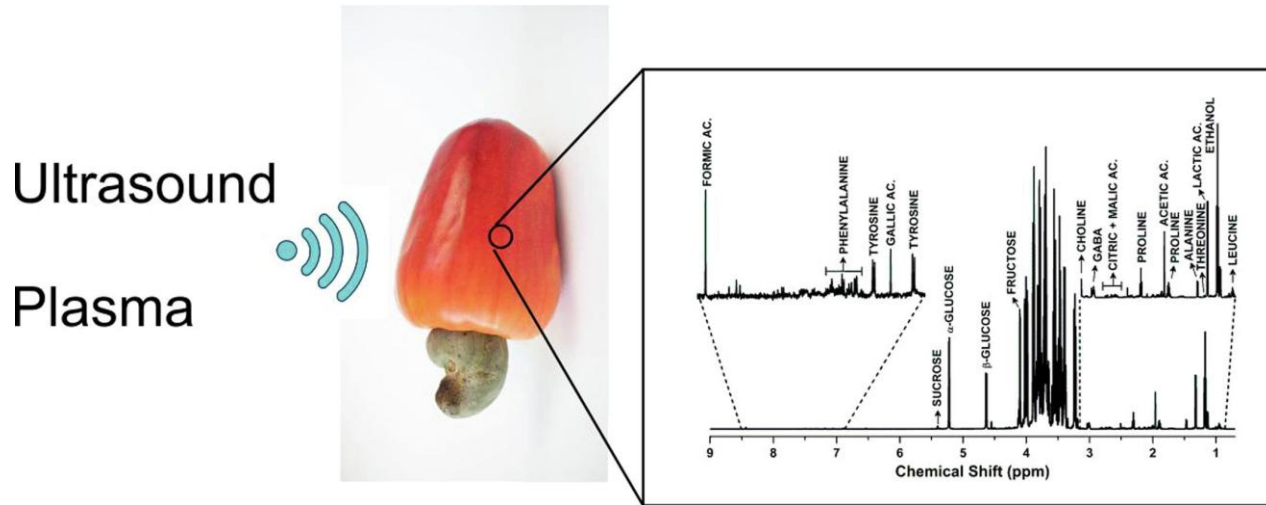
| Country | Publications |
|-------------------|--------------|
| 1. Brazil | 1,807 |
| 2. India | 1,779 |
| 3. United States | 703 |
| 4. Nigeria | 412 |
| 5. China | 328 |
| 5. United Kingdom | 247 |
| 6. France | 218 |
| 7. Spain | 174 |
| 8. Germany | 174 |
| 9. Indonesia | 173 |
| 10. Italy | 171 |

406 publications from Embrapa



Cashew apple juice

Plasma and ultrasound-treated cashew apple juices

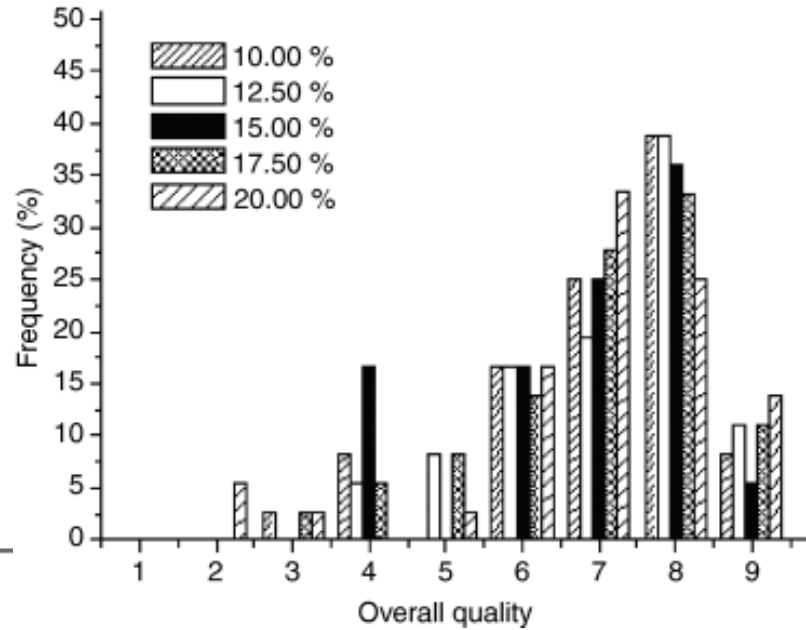
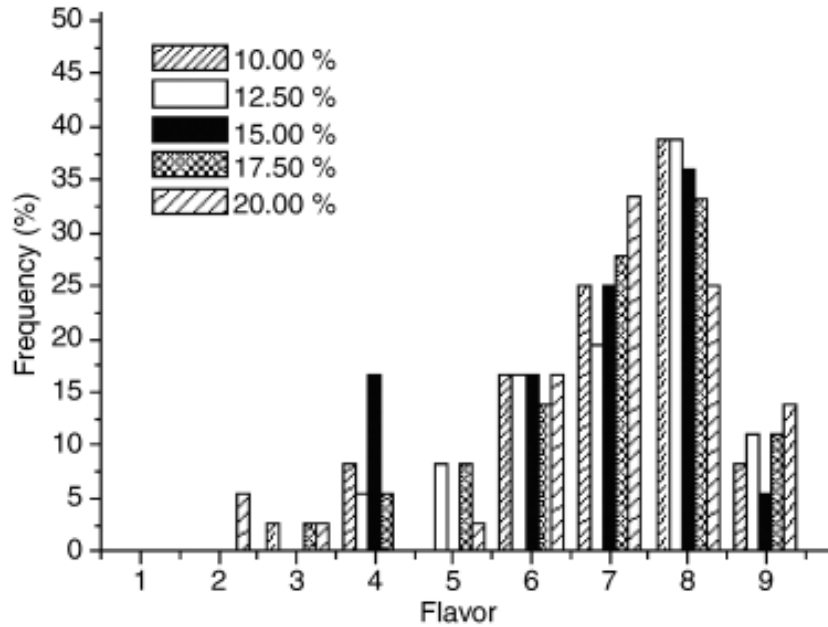


- Cold plasma increased the organic and amino acid concentration, but it did not change significantly the sugar content of the juice;
- Ultrasound reduced the concentration of sugars by 21%, but without changing significantly the sweetness perception.

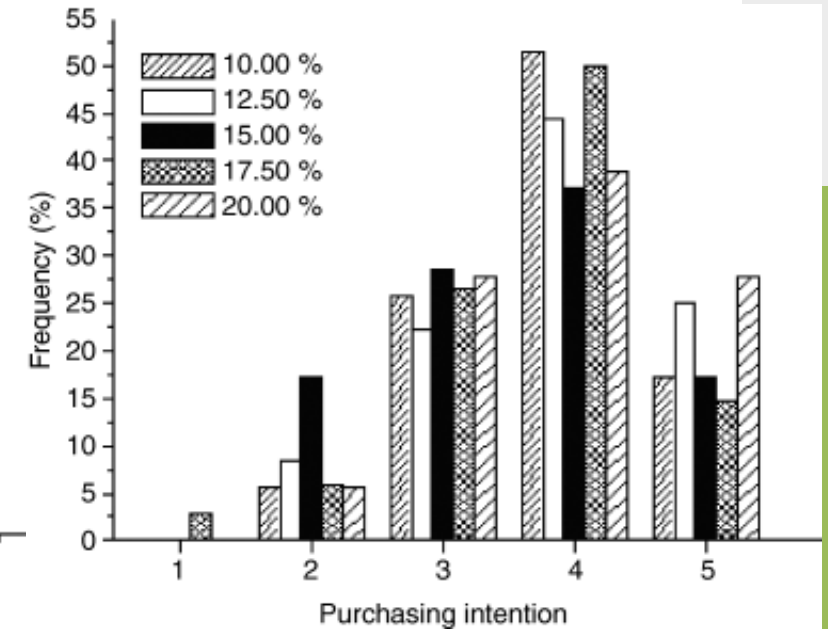


Cashew apple juice

As a nutritional additive in coconut water



Frequency of panellist's response concerning the overall quality of the blended beverage. Percentage of cashew juice content is indicated in the graph legend. Hedonic scores: 1, dislike extremely; 2, dislike very much; 3, dislike moderately; 4, dislike slightly; 5, neither like nor dislike; 6, like slightly; 7, like moderately; 8, like very much; 9, like extremely.

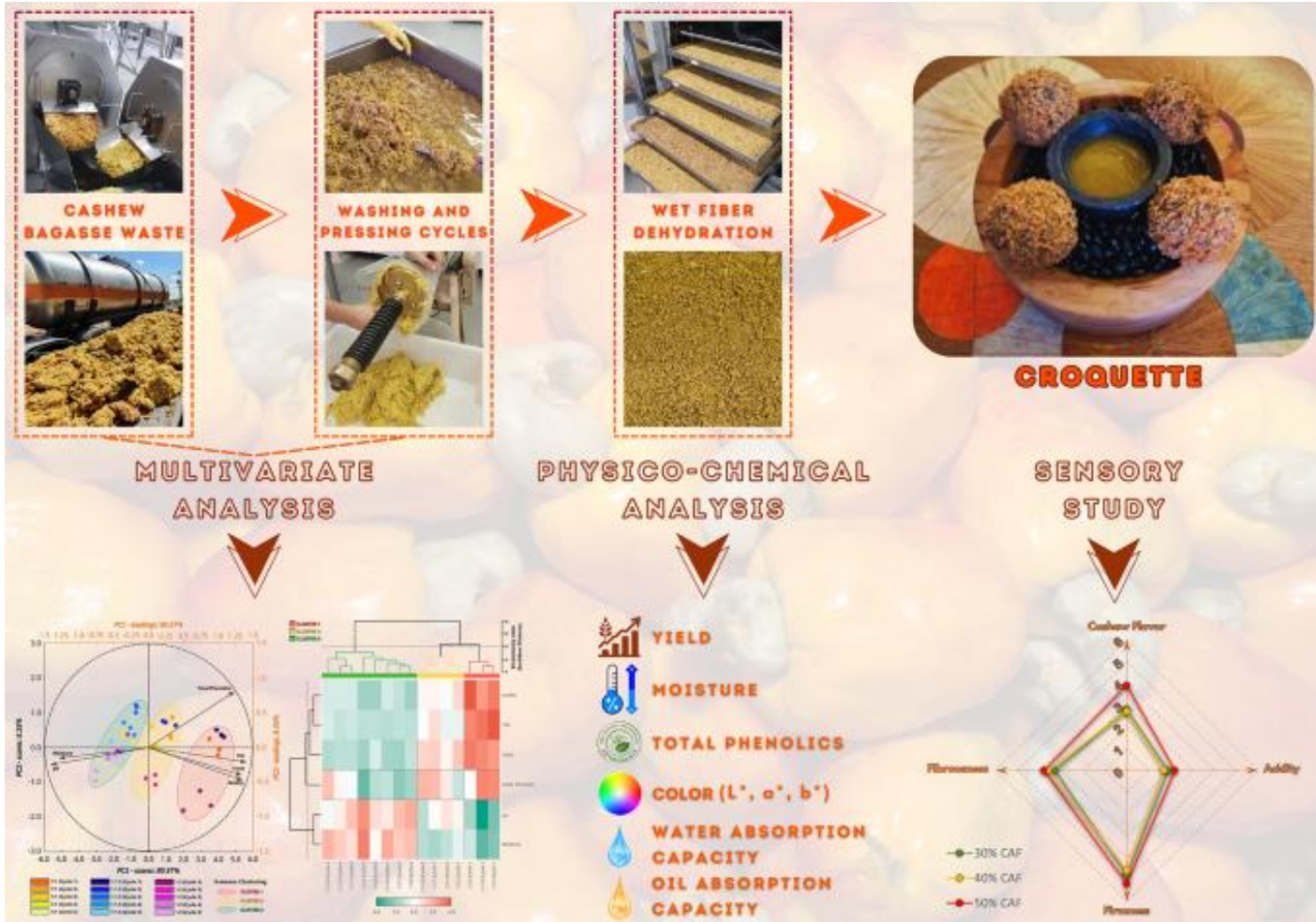


Frequency of the consumer's purchasing intention for the blended beverage. Percentage of cashew juice content is indicated in the graph legend. Scores: 1, probably would not buy; 2, probably would not buy; 3, maybe/maybe not; 4, probably would buy; 5, definitely would buy.



Cashew apple bagasse

For plant-based food formulations



- A cashew fiber content of up to 40% is suitable for use in plant-based croquettes;
- 50% cashew fiber had a pronounced cashew flavor, which limited its appeal.



Cashew apple juice and bagasse

Bioaccessibility, antioxidant activity, and metabolomic profile

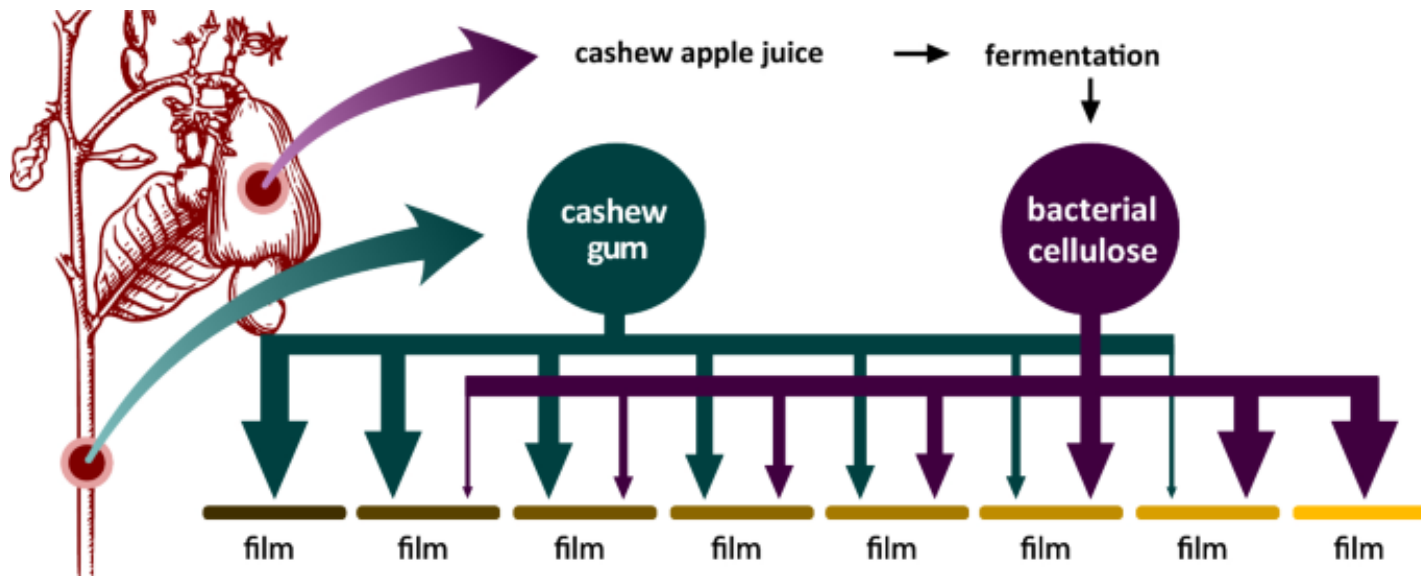


- **Both cashew apple juice and bagasse retain bioactive compounds with antioxidant activity;**
- Cashew apple juice exhibited higher vitamin C content, although bagasse exhibited greater bioaccessibility.



Cashew apple juice

For the formulation of edible films



- The films containing at least 25% bacterial cellulose presented remarkably **higher strength** (even similar to some conventional petroleum-derived polymers).



Cashew apple bagasse

For the formulation of sunscreen

Table 2. Antioxidant activity and SPF of emulsion base and sunscreen commercial lotions incorporated with lignin, lignin nanocomposites, zinc commercial oxide, or titanium commercial oxides.

| Material | Scavenging (%) | SPF (base lotion) ^a | SPF (sunscreen) ^b |
|-----------------------------|----------------|--------------------------------|------------------------------|
| Control | – | 0.0±0.0 | 12.6±0.3 |
| Lignin | 94.5±0.9 | 0.94±0.0 | 11.9±0.3 |
| ZnO commercial | 9.4±1.8 | 1.03±0.0 | 13.0±0.6 |
| TiO ₂ commercial | 9.2±2.0 | 0.71±0.0 | 13.9±0.6 |
| LigZnO | 31.8±1.1 | 0.55±0.0 | 15.9±0.3 |
| LigTiO ₂ | 28.9±1.1 | 1.10±0.0 | 15.7±0.5 |

^aFormulations with 5% (w/w) of lignin, nanocomposites and commercial oxides in emulsion base lotion.

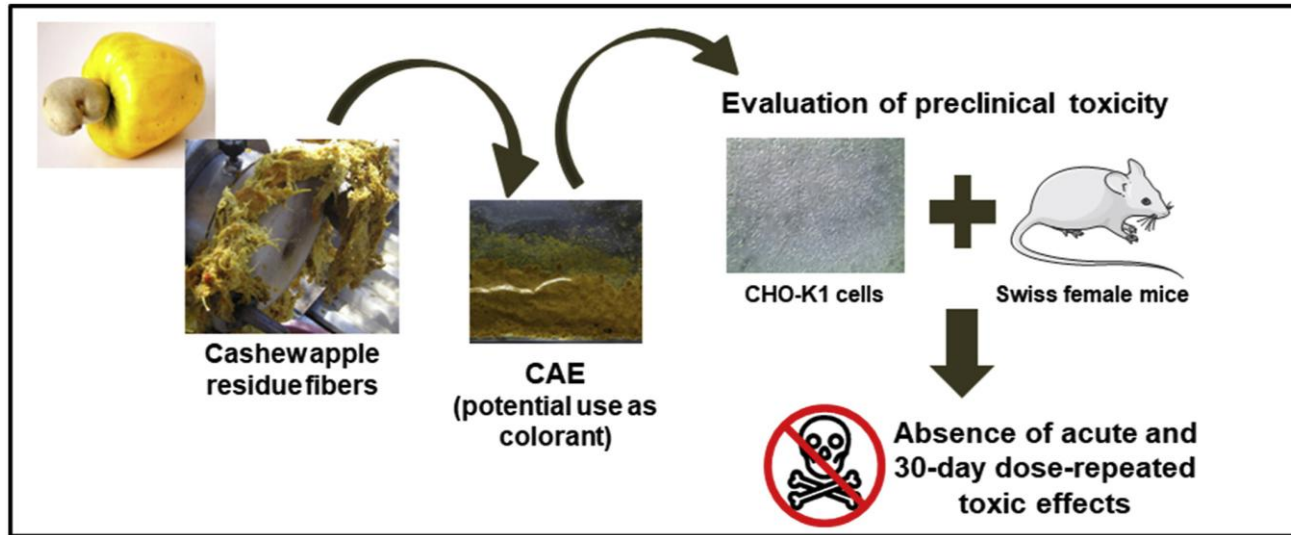
^bFormulations with 5% (w/w) of lignin, nanocomposites and commercial oxides in sunscreen lotion.

- LigZnO (15.9) and LigTiO₂ (15.7) boosted the effectiveness of commercial UV absorbers outperforming formulations with lignin alone or commercial ZnO and TiO₂.



Cashew apple bagasse

For the formulation of colorants

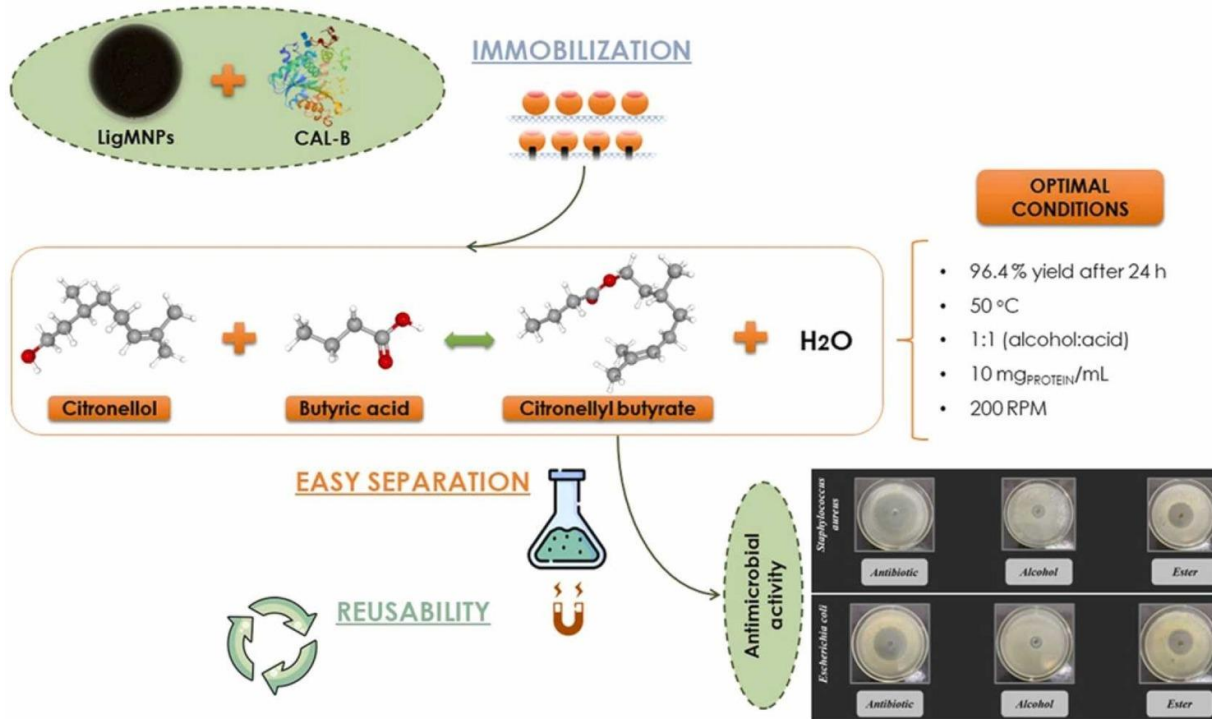


- The yellow-colored extract prepared from cashew apple showed nontoxic or mutagenic effects in female mice after 30 days of treatment;
- The yellow-colored extract may be a safe source of carotenoids as an industrial dye.



Cashew apple bagasse

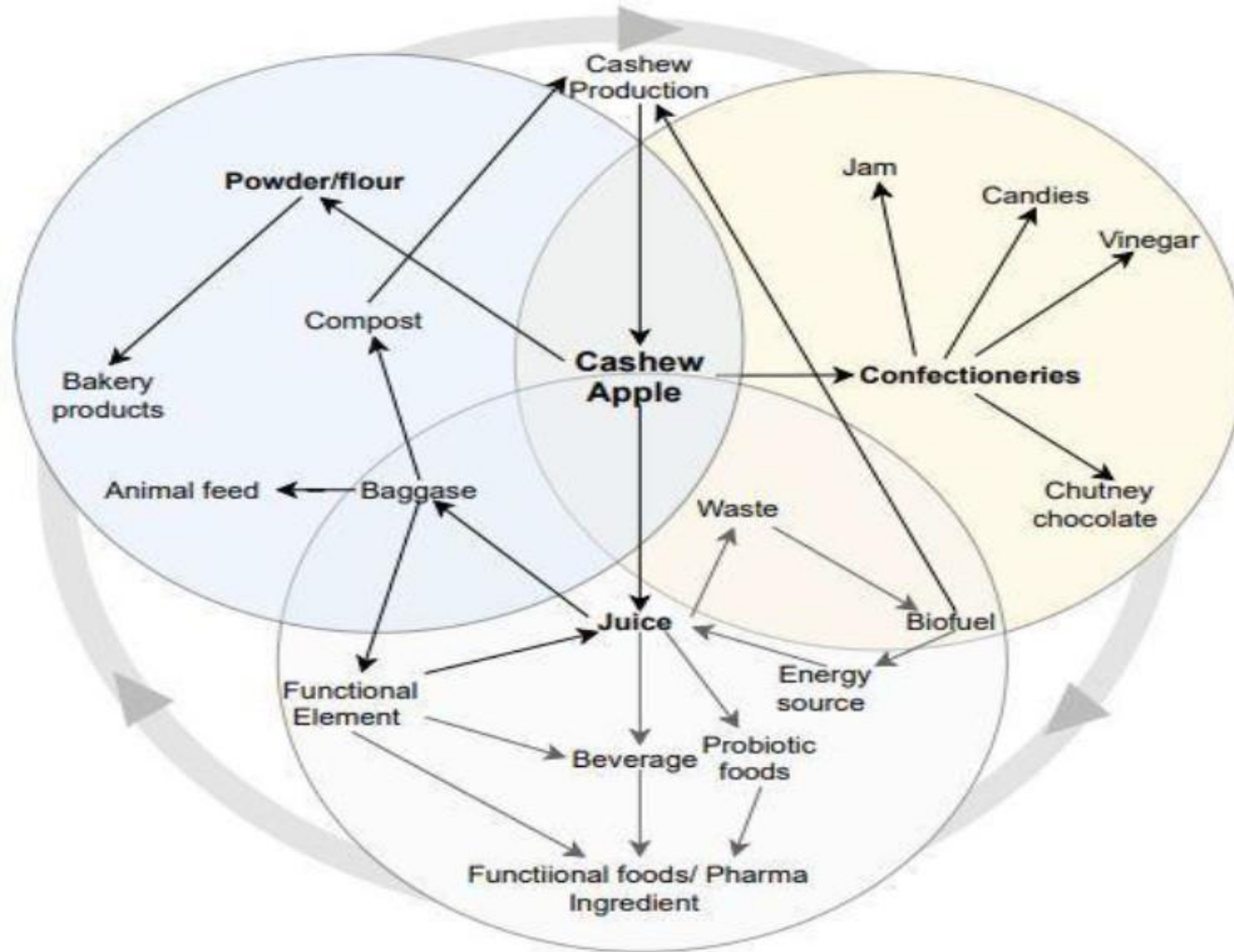
For the preparation of biocatalysts



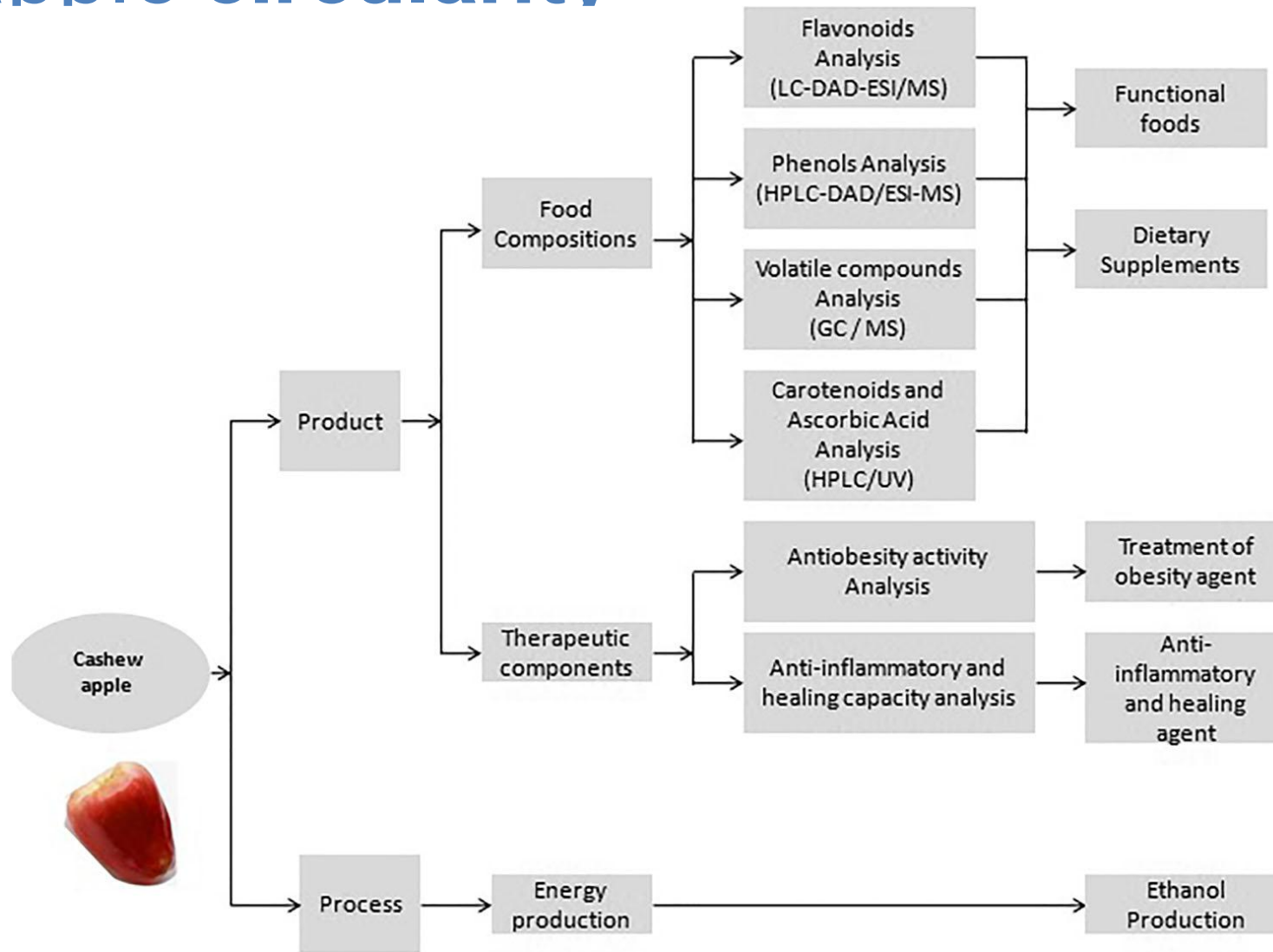
- The biocatalyst showed operational stability and it was thermally stable;
- Citronellyl butyrate showed an outstanding antibacterial activity than citronellol.



Cashew apple circularity



Cashew apple circularity



RD&I

*Research for Development
Development for Innovation*

Public Policies

Thank you!

Rodolpho R. C. Monteiro – Researcher at Embrapa
rodolpho.monteiro@embrapa.br

Accra – Ghana, April 30th, 2026



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PANEL DISCUSSION

Showcasing MOVE MGF Interventions in the Cashew Apple Sector

Moderator: Mary Adzanyo





Panel 1 Speakers

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Mary Adzanyo
Panel 1 Moderator
Director Private Sector
Development,
GIZ/MOVE
Côte d'Ivoire



Serge Hobert Kponou
Managing Director,
Tolaro Global SAS
Benin



Doreen Caesaria Abaane
Sustainability Lead,
Cashew, OFI
Ghana



**John Joseph
Nkundwanabake**
Managing Director,
Akros Ltd
Tanzania



David Sylvan Jordan
Co-Managing Director,
Esen Organics Senegal
(EOSEN)
Senegal



**Dr. Oyilanka
Christianah Jayeola**
Director Value Addition
Research,
CRIN/FoodPro
Nigeria

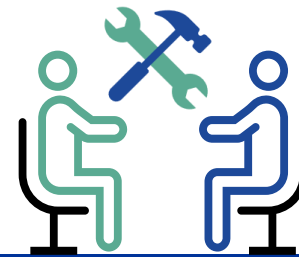
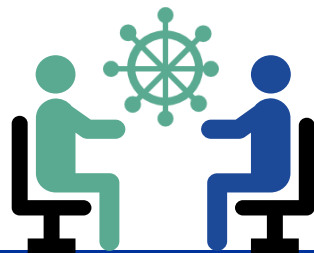


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The Matching Grant Fund, a PPP instrument

- Targeted leverage of complementary investments for more competitive and sustainable VC
- A private-public partnership model designed to propel the cashew industry forward
- Tool to coordinate, (co)finance and implement a program
- A financing and partnership tool used to support innovative ideas/ projects in the sector that are in line with our indicators and are scalable.





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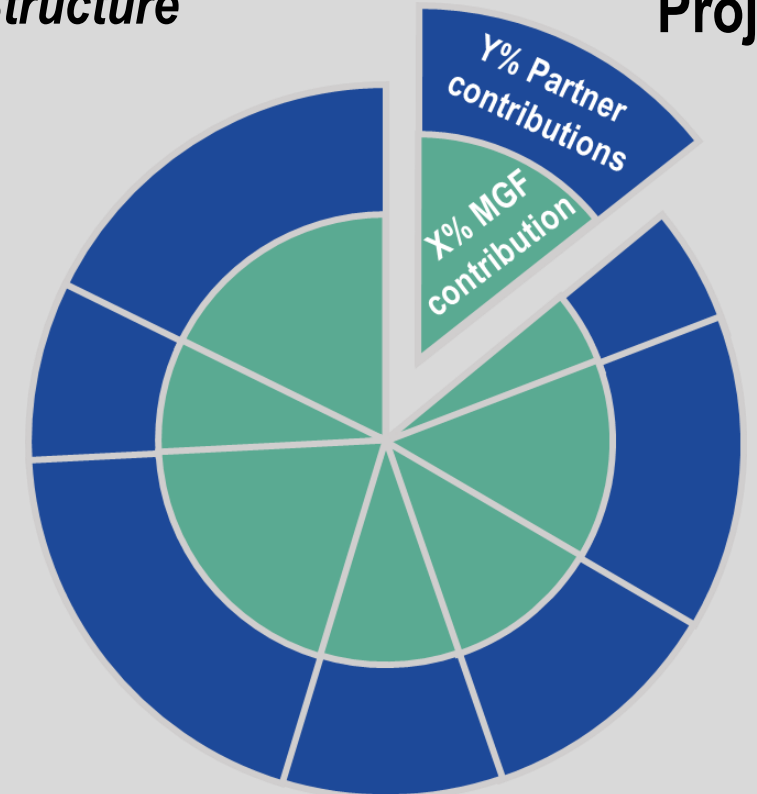


The MGF – Impacting lives together

- Drive sustainable growth and strengthen private sector development
- Improve the productivity, and profitability of cashew value chain actors in the 79 ACP countries
- Build resilience and inclusiveness in the cashew value chain
- Foster Excellence and ownership

Structure

Project



CASHEW APPLE VALORIZATION CONFERENCE

A new approach to developing the cashew sector

through innovative valorization of cashew apples

Serge Hobert Kponou

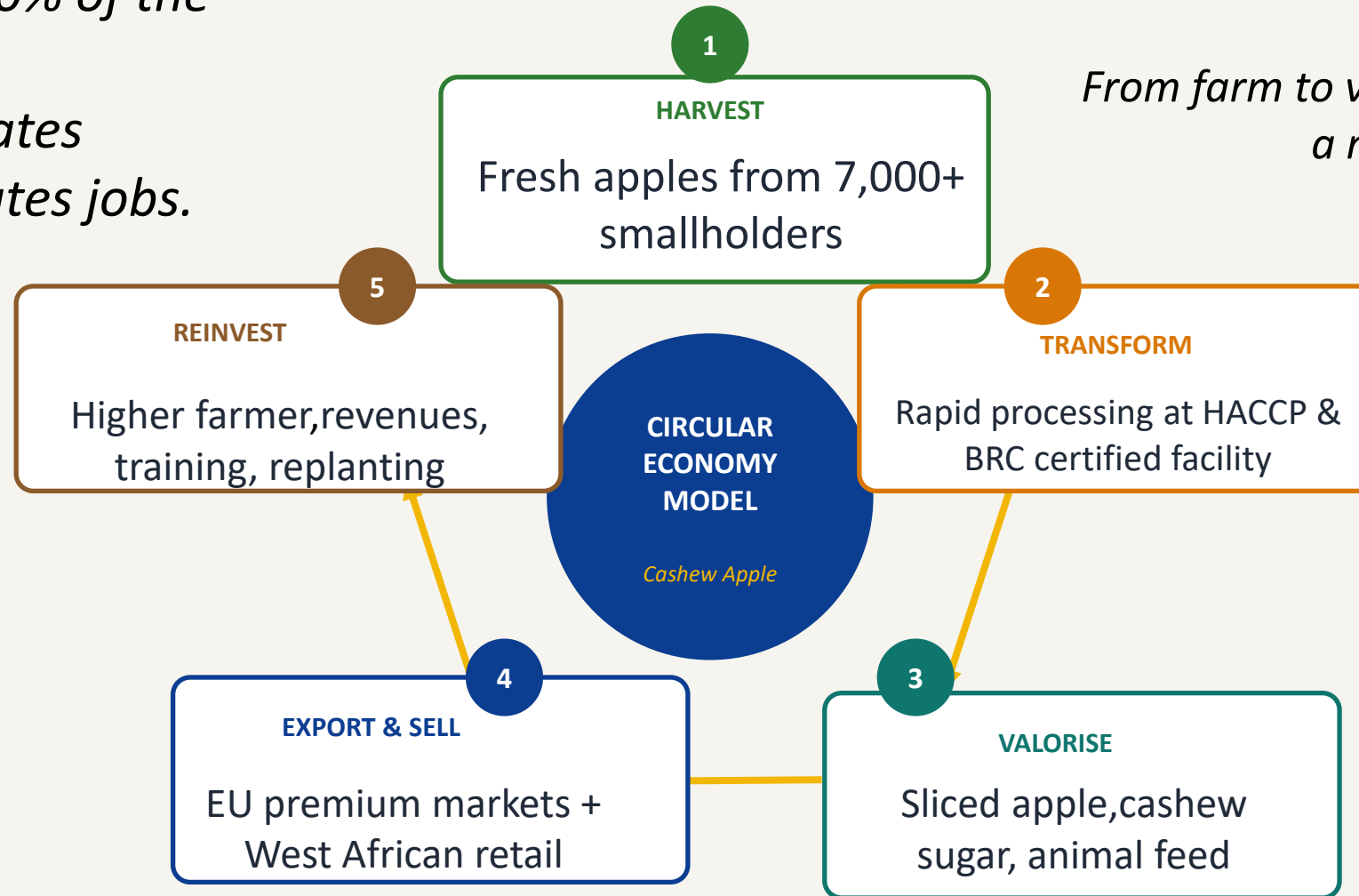
Managing Director | Tolaro Global

Accra, 30 April 2026

A new approach: a circular economy around the cashew apple

*Zero waste — 100% of the fruit is valorised.
Every step generates revenue and creates jobs.*

*From farm to value-added product —
a model replicable across
West Africa.*



From a wasted fruit (90% discarded across West Africa) to a sustainable, replicable value chain.

Every additional ton processed = sustainable income for ~1 person across the value chain.

TODAY — 2025

1,097

tons of cashew apples transformed

+1,000

people directly involved

- **76% women** + **strong youth presence** among trainees
- **Fairtrade · Bio · HACCP · BRCGS** certified
- Exports to **premium European markets**



TOMORROW — AT SCALE

10,000

tons processed per year (target)

+10,000

people supported with sustainable,
long-term income

- **Year-round jobs for women & youth** in rural areas
- **3,000+ women** + **2,000+ youth** trained
- A regional hub for **cashew apple innovation**

× 9 tons → **× 10 livelihoods sustained** — *the same model, ten times the impact.*

Tolaro Global's roadmap to make cashew apple valorization a central pillar of Benin's cashew sector.

SCALE PRODUCTION

From 1,000 to 10,000+ tons processed per year. Dedicated lines and cold-chain infrastructure.

EXPAND MARKETS

Beyond US & EU export to West African retail. Tolaro as the regional reference for cashew apple innovation.

WOMEN & YOUTH

Train 3,000+ women and 2,000+ young people. Sustain female leadership. Year-round rural employment for the next generation.

DRIVE INNOVATION

Tolaro as a factory-school in partnership with Abomey-Calavi & Parakou universities. 3 new product lines by 2030.

“

I saw the treasure in the cashew apple and carved until I set it free.

– Serge Hobert Kponou, Managing Director, Tolaro Global



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CASHEW APPLE VALORIZATION CONFERENCE

Business Support Facility for Resilient Agricultural Value chains

Title: Cashew Apple as a Recipe for Women and Youth Empowerment

Accra, 30th April 2026

Doreen Abaane, Olam food ingredients





PROJECT OVERVIEW

Implemented by



Transforming cashew apple waste into sustainable **livelihood opportunities for women and youth** in Bono, Bono East and Savannah regions of Ghana, creating resilient agricultural value chains and improved household incomes.

Objectives and targets of the project

Empowering women and youth in cashew-growing communities to valorize cashew apples and improve household livelihoods by 2026.

Objective 1

Capacity development for women and youth farmers

Train **500 women & 500 youth** in cashew-growing communities

Objective 2

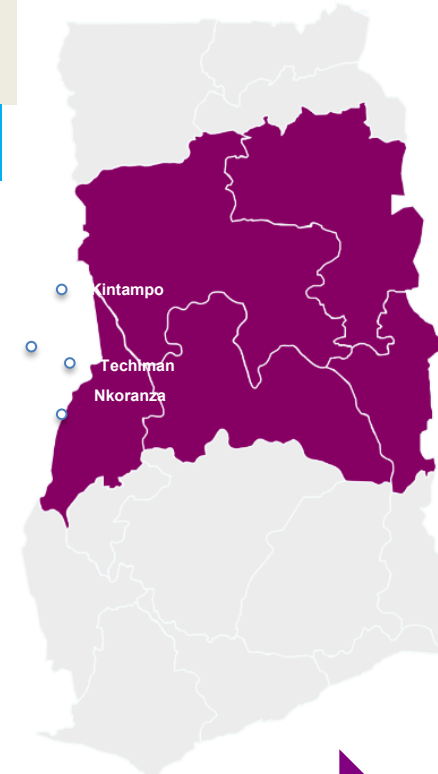
Valorization of cashew apples

- Train the **same 500 women** and **500 youth** in **harvest and post-harvest management** of cashew apples to reduce on-farm waste
- **Develop at least two new recipes from cashew apples** for utilization by women, with a targeted adoption rate of 50% among trained beneficiaries.
- Train the same 500 women and 500 youth on the **nutritional benefits of cashew apples** to increase awareness in their communities.

Objective 3

Increased livelihood opportunities

- Provide **education and tools for cashew apple valorization** (livelihood support) to 500 women and 500 youth as direct beneficiaries.
- **Enable at least 3,000 people to benefit as indirect beneficiaries** of increased livelihoods, based on an estimated household size of six persons.



Implementation Timeline: **24 months**

August 2024

July 2026

Activities & successes



Project
launch



Procurement
& distribution
of processing
equipment



512 women
& 330 youth
trained on
cashew apple
processing



Training of
trainers for
field officer

Other Activities
828 women and 387 youth on business and marketing skills that will create jobs.

Train same persons on harvest and post-harvest management of cashew and cashew apple

Setting up the equipment
Training on use and maintenance of the equipment

500 women trained on cashew apple utilization and domestic value addition

15 trainers trained



CASHEW APPLE VALORIZATION CONFERENCE

VALORIZATION OF CASHEW APPLES



CASHEW APPLE WINE FROM DRIED CASHEW APPLE

Mtwara, Tanzania

Presented by: John Joseph Nkundwanabake

Cashew apples provide income

Key Facts:

APPLE TO NUT WEIGHT RATIO

CASHEW APPLE

(The Fruit)



8-9 kg
(WEIGHT)

CASHEW NUT

(The Seed)



1 kg
(WEIGHT)



8-9 : 1

Our Project Results:

5-12% extra income

adding measurable
income without
extra land or major
cost.





Why Valorization?



1. Increasing **Farmers' Income**
2. Income **Diversification** and Economic Empowerment
3. **Environmentally Friendly**; West Management:
Emissions from Burning, Organic Matter Decomposition





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CASHEW APPLE VALORISATION CONFERENCE

Business Support Facility for Resilient Agricultural Value Chains

Turning Cashew Waste into Value

Accra, 30th April 2026

David Sylvan Jordan
Espen Organics



Turning Cashew Waste into Value



Cashew Apple



Black Soldier Fly Larve

Amazing
Fertilizer



Amazing
fertilizer



High
Protein
Feed



Cashew
Apple
pellets

Empowering women farmers to drive a circular agricultural future.





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CASHEW APPLE VALORISATION CONFERENCE

Business Support Facility for Resilient Agricultural Value Chains

Cashew Apple Diversification through Value Addition for Self Sustaining Enterprise

Accra, 30th April 2026

Dr. Olayinka Jayeola
Cocoa Research Institute of Nigeria, Ibadan



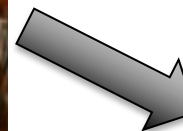
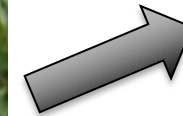


Value Addition to 90% of cashew of the Tree for Jobs, Nutrition and Climate Action

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- 90% = 20M MT apples rot yearly in Africa
- Economic loss from unutilized cashew apple in Africa = \$1.1B lost income with methane emissions and malnutrition annually (ACA,2022 Cashew Apple Processing Report)
- Based on 22M MT apple production x \$50/MT potential value at 95% waste rate, FAO 2021 confirms <5% utilization
- In Nigeria, 800MT RCN = 6.4M MT apples. Utilized 2.1% at #20,000/MT \$45 apple value = #125B (\$278M) loss in Nigeria alone (IITA Technical Bulletin No. 47)





Training women and youth in self sustaining skills

Implemented by





Zero – Waste Diversification = Self Sustaining Revenue

Implemented by



Cashew Juice



Clarified juice



Cashew drink



Cashew syrup



Branded juice



Cashew wine



Cashew Spirit



Cashew Jelly



Honey



Marmalade



Cashew Relish



Cashew Jam



Cashew Pickles



Cashew Pectin



Cashew Candy



Cashew Meat



Cashew Kebab



Cashew omelette



Cashew Egusi Soup



Implemented by



PANEL DISCUSSION

Bridging Research and Investment in the Cashew Apple Sector: Opportunities for Investment at Scale

Moderator: Mohamed Salifou Issaka



Panel 2 Speakers



**Mohamed Salifou
Issaka**

Panel 2 Moderator
Programme
Component
Manager_Production,
GIZ-MOVE
Ghana



Eugenia Boafo,
New Product
Development Lead at
HPW AG

Topic: Successes and
lessons learned from
initial Investment
experience in developing
new cashew apple
products in Ghana.



Daniel Otu
Executive Director of
Operations and Production
at **Koa Impact Ghana Ltd**

Topic: From cocoa pulp
to cashew apple,
investment opportunities
using the Community
Mobile Processing Unit
approach.



**Dr. Esther Gyedu-
Akoto**

Deputy Executive
Director of **CRIG-
Ghana.**
Topic: Opportunities,
Challenges and
Investment strategies
for cashew apple by-
product development.



**Dr. Elídio Zaidine
Maurício Zitha.**

Food Science Researcher
at **IAM- Mozambique**
Topic: Extraction of
Cashew Apple Vitamin C
and perspectives for
investment.



Samuel Yeboah
Chief Operating Officer
at **GIRSAL-Ghana**

Topic: What financial
products can GIRSAL
offer to SMEs for
Investment at Scale?



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Panel Objectives

- **From Pilot to Scale:** The key question of this Panel 2 is how do we move from pilot innovations to scalable, investment-ready business model supported by policy incentives, research, and private sector engagement.
- Discuss the opportunities for Investment at Scale in cashew apple sector using field experiences that had worked so far and research findings
- Share with the participants business models that promise for scaling
- Explore where the bottlenecks remain and what it will take to move from pilot initiatives to sustainable, large-scale investments



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Cashew Apple Valorization Conference

Title: Successes and Lessons Learned from Initial Investment Experience in Developing New Cashew Apple Products in Ghana

Accra, 30th April 2026

Eugenia Boafo, HPW Fresh & Dry Ltd, Ghana



- 
- Strategic diversification & facility optimization
 - Cashew apple available outside mango season
 - Existing processing-at-source model leveraged





- Several product concepts developed
- Improved taste & acceptability
- Integrated into existing fruit systems

Lessons Learned & Path to Scale:



- Low-cost raw material alone does not ensure viability
- Perishability requires stabilization closer to source
- Scale-up needs dedicated systems, cold chain & investment



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Cashew Apple Valorization Conference

From Cocoa Pulp to Cashew Apple

Accra, 30th April 2026

DAN OTU
Dir of Operations & Production
Koa Impact Ghana Limited

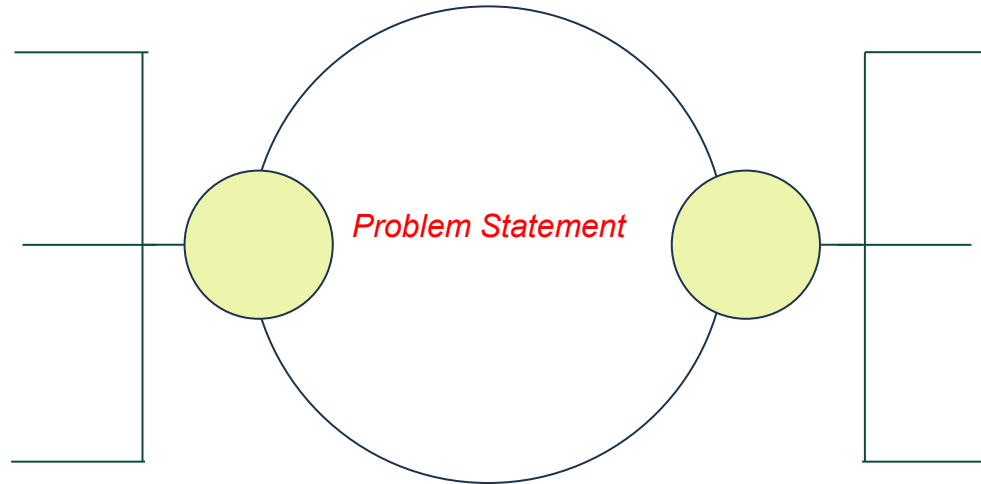


From Cocoa Pulp to Cashew Apple

Cashew farms like cocoa is scattered in the community with deplorable roads

Dominated by smaller-holder farmers

Multiple outgrower communities



Apple is Perishable

Distance to processing facilities

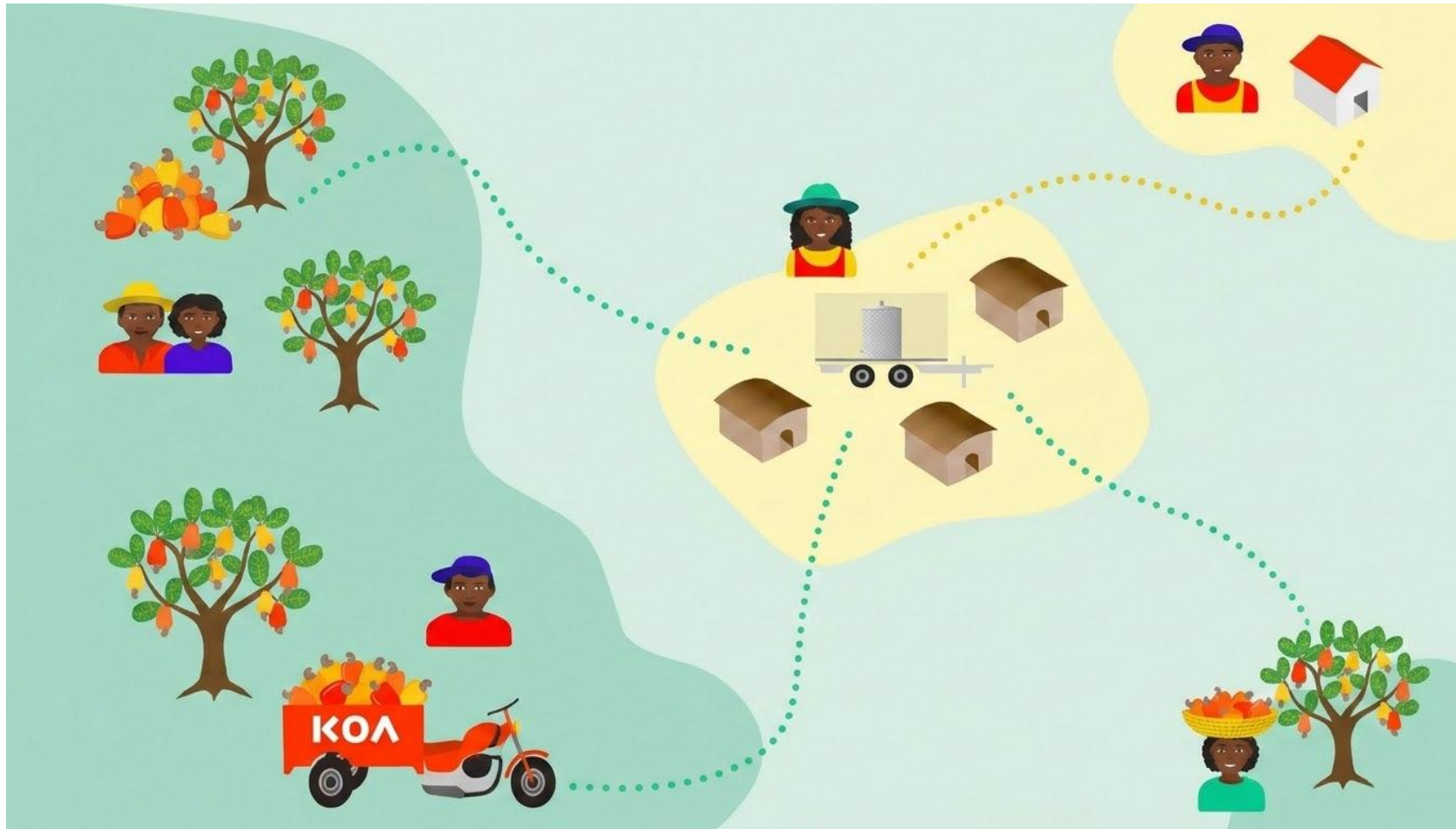
No harvesting tools as the Apple is "less" important to the farmer

Solution:

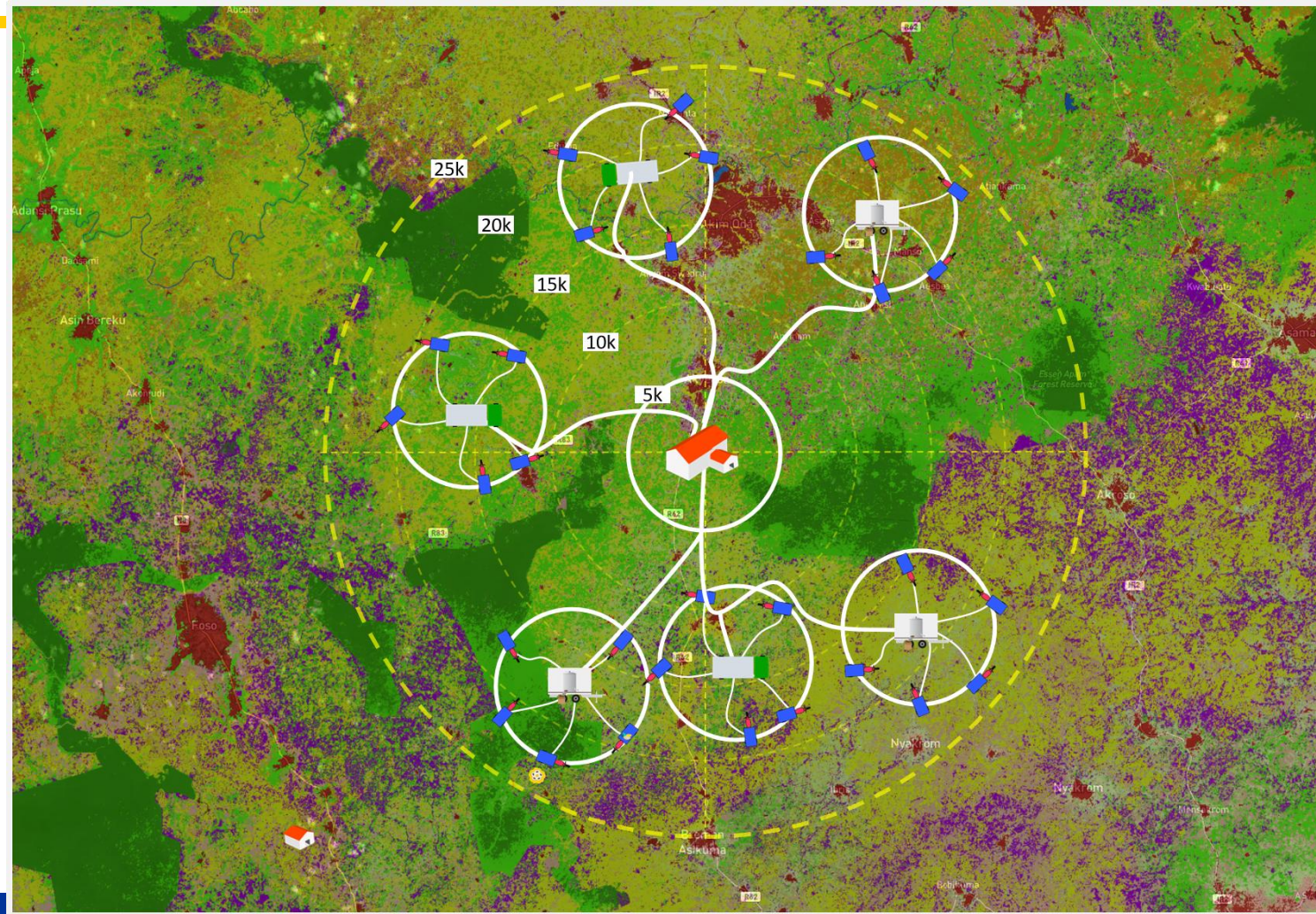
•The CMPU: *A mobile unit powered by Solar for Processing.*



From Cocoa Pulp to Cashew Apple



From Cocoa Pulp to Cashew Apple



*Decentralised illustration
with multiple Units*

PRODUCTION SIMULATION

CMPU



Cocoa fruit



Cashew Apple





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Cashew Apple Valorization Conference

OPPORTUNITIES, CHALLENGES AND INVESTMENT STRATEGIES FOR CASHEW APPLE BY-PRODUCT DEVELOPMENT

Accra, 30th April 2026

ESTHER GYEDU-AKOTO
CRIG, TAFO





Cashew by-product development in Ghana

Cashew apple processing

- The apple forms about 90% of the fruit and it is non-climacteric
- Currently it is being wasted
- A couple of small-scale processors in Ghana
- CRIG has developed protocols for the processing of cashew apples



Estimated cost of fresh apple juice drink

- i. To produce 5,600 L during the production season
- ii. Estimated cost of production is **88,895.43**
- iii. Selling price of 25.00/L
- iv. Estimated revenue generated is **140,000.00**
- v. Gross profit of **57.5%**

Estimated cost of cashew apple processing into fresh juice

- i. Estimated cost of production is **122,252.76**
- ii. Selling price of 40.00/750 mL
- iii. Estimated revenue generated is **298,666.67**
- iv. Gross profit of 144%



Table 1: SWOT Analysis of apple processing in Ghana



Strengths

- Relatable scale of business, not too big
- Fits with rural ethics
- Friendly environment
- Available local demand
- High cost/profit ratio
- Cashew production is growing steadily in Ghana

Opportunities

- Ghana's population of about 30 million provides a huge market for cashew products
- Agritourism
- Job creation for rural population which is in line with poverty alleviation and economic growth

Weaknesses

- Large startup costs
- Consumer education and awareness is low
- Low purchasing power of local consumers
- Limited access of products to consumers
- Inadequate funds for the processors

Threats

- High international market demands
- Inaccessibility of finance



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Business Support Facility for Resilient Agricultural Value chains

Cashew Apple Valorization Conference

Enhancing the Utilization of Cashew Apple for Climate Resilient, Increased Income and Food Security of Smallholder Farmers in Tanzania and Mozambique

Accra, 30th April 2026

Elídio Zitha & Institute of Nuts of Mozambique





Enhancing the Utilization of Cashew Apple for Climate Resilient, Increased Income and Food Security of Smallholder Farmers in Tanzania and Mozambique

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Enhancing the Utilization of Cashew Apple for Climate Resilient, Increased Income and Food Security of Smallholder Farmers in Tanzania and Mozambique

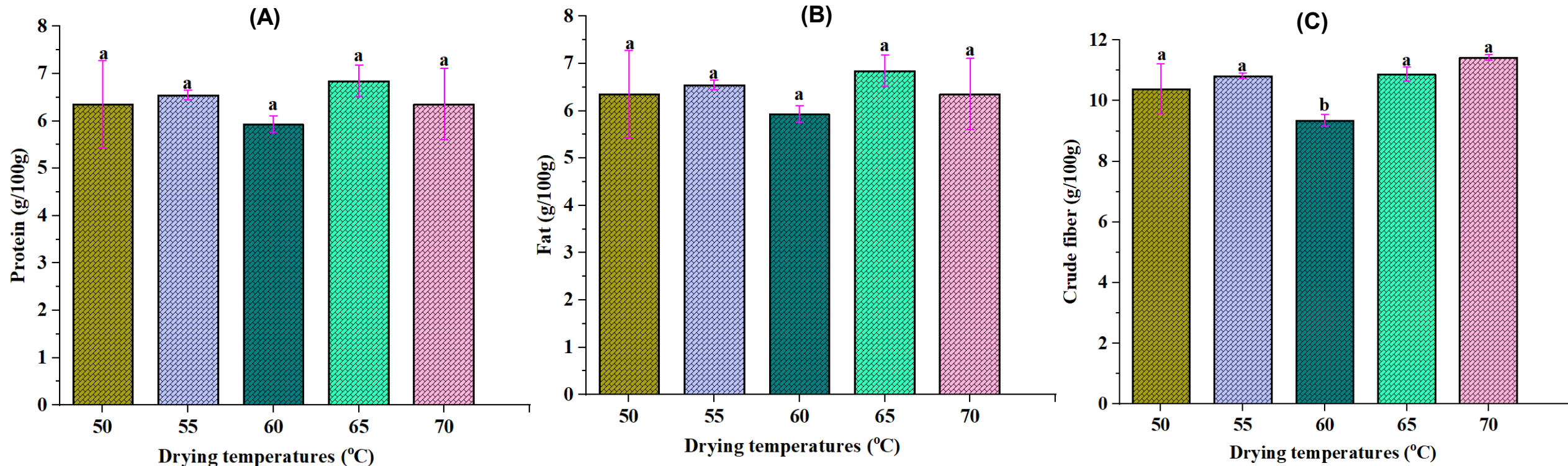
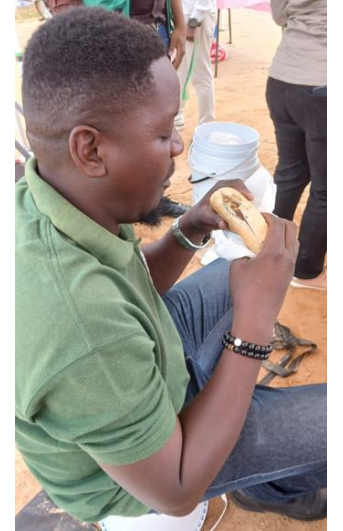


Figure 1: Contents of protein (A), fat (B), and crude fiber (C) of the cashew apple dried at different temperatures. The mean value is given in the center of each bar. Bars topped with the same letter are not statistically different ($p \leq 0.05$) according to Scott-Knott's test. Values were expressed as Mean \pm SE.



Enhancing the Utilization of Cashew Apple for Climate Resilient, Increased Income and Food Security of Smallholder Farmers in Tanzania and Mozambique

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Enhancing the Utilization of Cashew Apple for Climate Resilient, Increased Income and Food Security of Smallholder Farmers in Tanzania and Mozambique





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Cashew Apple Valorization Conference

Which financial products can GIRSAL offer to SMEs for Investment at Scale

Accra, 30th April 2026

Samuel Yeboah
Chief Operating Office GIRSAL Ghana





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Cashew Apple Valorization Conference

Shaping the Future: Next Steps for Cashew Apple Valorization

Accra, 30th April 2026

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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