

The journey of our cashew nuts

Before the cashew ends up in the supermarket, it has already had quite a journey. Did you know that - from harvest to processing - it takes 5000 man-hours to fill just one container of cashews? Who are the people doing this work? Where and under what circumstances do they work? We want to assure that our cashews provide a future for everyone involved. That is why we have already been actively engaged in the supply chain for years.

CHECK THIS CASHEW OUT

Our commitments

By carrying out the entire production process in our own factories, we have full control over our cashews: from the moment we buy the raw cashews, to their shipping to Asia for processing, to their arrival in Europe. This way, we avoid subcontracting and the risk of people working under bad and unhygienic conditions.



Transparency & visibility

Knowing the process and the people involved



Responsible buying

Long term cooperation



Ensure food safety

Hygienic environment



Create safe labour conditions

Cleaner and safer work

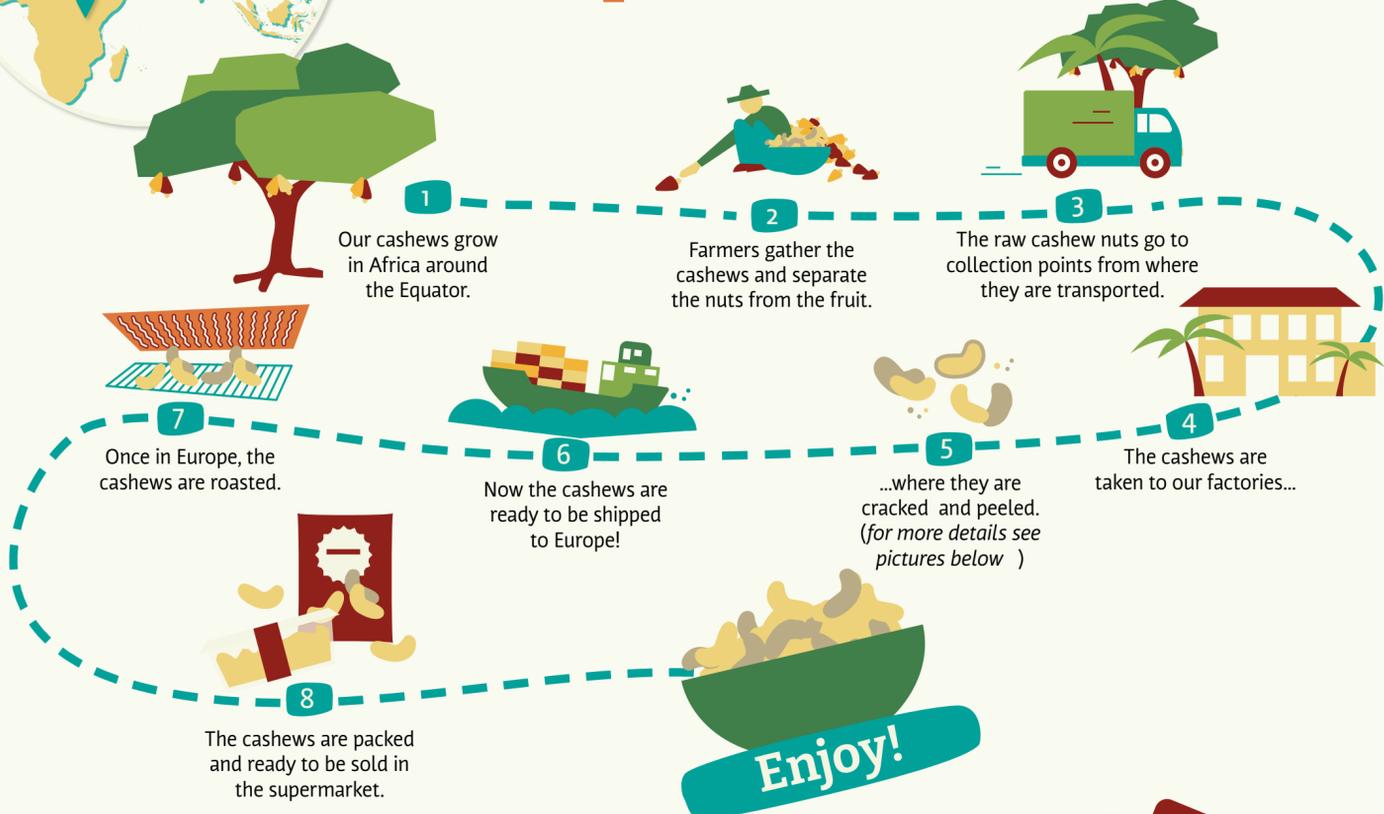


Deliver good quality

Better process control



From tree to supermarket



Getting the best out of cashews

Before the cashews are shipped to Europe to be roasted and sold, they are prepared in 6 preprocessing steps. These steps are brought together in one location, under a single roof, to ensure maximum transparency. We made the process safe for our employees by preventing physical contact with the acid liquids in cashew shells and doing the cracking by machines, not by hand. We continuously carry out quality controls to ensure the cashews meet all agreed criteria.



1 Steaming

The cashew is a tough nut to crack. We use steam to soften its hard shell and make it easier to open. This step also removes the cashew oil. To make sure we get it just right, we use different steam times for different cashew sizes and origins.



2 Shelling

Time to free our cashew kernels from their shells! Keeping them intact while shelling is a tricky business. That is why we have different shelling lines, with blades designed for specific cashew sizes.



3 Drying

Below their outer shell, cashew kernels have a strong skin which protects them from the oil in the shell. We heat and dry the shelled cashews, to detach them from their skin.



4 Peeling

With the cashew kernels in their skin, they're ready to be peeled. Our machines handle most of this task, although there are always some laggards which we then peel manually.



5 Colour sorting

Finally! We see the nut that was in the skin all along. Our high-speed sorters help us separate the quality nuts from the ones with defects due to, for instance, insects.



6 Grading

Lastly, we grade all cashew kernels by size and shape. This helps us to control the weight and volume of the final packs.