

Mr Urmil Raval, Director, Dryfruit Factory LLP

This is a transcript of the exclusive interview of Mr Urmil Raval, Director, Dryfruit Factory LLP taken on the occasion of World Cashew Convention & Exhibition 2018

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Brief about the cashew processing in non-traditional areas of Gujarat?

Gujarat is an industrial hub and has developed massive infrastructure for initiating any business. It has wide networks of ports, domestic and international airports, extensive rail and road network, power supply. But for cashew industries in Gujarat is still non-traditional area and we are facing so many challenges in terms of processing raw cashew nuts.

Availability of skilled labour is the biggest problem, to cope with that we have come up with the best technologies and mechanisation. It will help us to reduce the production cost and to maintain best hygiene standards and also we are following good manufacturing practices for processing cashews.

The state is one of the largest consumers of cashew kernels and has been emerging as a raw cashew nut processing hub. Due to its proximity to North Indian markets, we can easily understand the demand/behavior of those markets. Due to mechanization, the percentage of broken is more; however, the demand is good for broken in that part of the country.

Gujarat processing capacity is about 30,000 tons per year and our focus for next three years is to reach about 2,00,000 tons per year. For cultivation, we conduct a programme in Dang district and it has the cultivation capacity of about 10,000 tons.

Everybody is following global standards of food safety such as FSMA, CEPCI etc., but not following FSSAI.

We are focusing on the domestic markets, quality and hygiene and safety standards and to show that how different Gujarat is from other parts of India.

What are the overall experiences in cashew industry?

We are basically from the health care background. Due to my own personal interest and Gujarati's being fond of food and considering my background, I want to foray into food industry - Cashew. Now we are passing through the tough time as raw material prices are moving high day by day, but as we are selling it to the domestic market, not affected much and we believe in quality and getting good price in the market. Due to my earlier background, have full understanding of GMP, maintaining food safety standards, quality and hygiene issues currently faced by the industry. Overall the experience in the cashew business is good.

Your views about WCCE

WCCE is very good platform. I am attending the event for the past three years. It is a global platform to meet the people across the globe in one place. WCC is also focusing on areas where processing capacity is less so to say in non-traditional areas. I am thankful to WCC team/organizers for taking up this initiative for the betterment of the cashew industry.