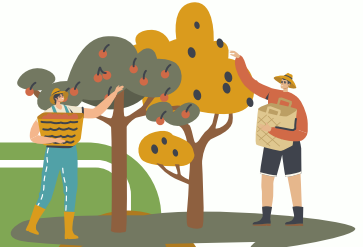


Maturity Test



01

Harvest Approximately 50 nuts

50

02

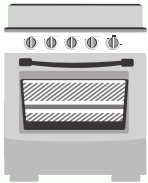
Dehusk nuts in preparation for Drying



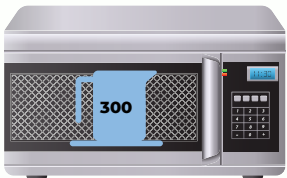
There are 3 methods of doing this



Dry them in an oven set at 50°C for about 15 minutes



Microwave the nuts in a 700 to 800 watt microwave oven for about 15 minutes. (dry in three-minute increments)



Dry for 12 hours at 50-90 degrees in a controlled curer



03

place a 300ml jug of water in the microwave until the kernel moisture content is more than 1.5%. (see our Moisture Content Chart)

04

Crack the nuts and place the kernels in a bowl of water.



05

If more than 95% of the kernels float, the crop is mature and should be harvested within six weeks

