

Quadrant III – References/Web links

Programme: Bachelor of Science (Third Year)

Subject: Botany

Paper Code: BOC 107

Paper Title: Microbiology and Plant Pathology

Unit: 5 (Applications of Microorganisms)

Module Name: Alcoholic beverages made from fruit juice (Cashew apple)

Module No: 27

Name of the Presenter: Miss. Jocelyn Makasare

Offline Resources:

1. Panda, H. (2013). *The Complete Book on Cashew (Cultivation, Processing and By-products)*. New Delhi: Asia Pacific Business Press Inc.
2. Preethi, P., Dagadkhair, R.A., Shobana, A. & Vanitha, K. (2020). Cashew apple processing. In: *ICAR-DCR Training Manual on "Cashew production and Post Harvest Technologies"*, pp. 123-132.
3. Preethi, P., Rajkumar, A.D., Shamsudheen, M., and Nayak, M.G. (2019). Prospects of Cashew Apple - A Compilation Report, Technical Bulletin No. 2/2019. ICAR-Directorate of Cashew Research, Puttur, Karnataka, India, pp. 28.
4. Mohanty, S., Ray, P., Swain, M. R. & Ray, R. C. (June, 2006). Fermentation of Cashew (*Anacardium Occidentale* L.) "Apple" into wine. *Journal of Food Processing and Preservation*, 30(3), 314-322.

Online Resources:

1. *About Cazulo Premium Feni*. (February 18, 2014). Retrieved (September 15, 2020) from [www.cazulofeni.com](http://cazulofeni.com):
<http://cazulofeni.com/aboutfeni/category/feni-production-process/>

2. *Department of Excise*. Retrieved (September 15, 2020) from www.goaexcise.gov.in: <https://goaexcise.gov.in/feni.aspx>
3. Sharma, P. P. (May 13, 2016). *The Hindu Business Line*. Retrieved (September 18, 2020) from www.thehindubusinessline.com: <https://www.thehindubusinessline.com/blink/shoot/findingfeni/article8594178.ece/photo/1/>
4. *Times of India*. (February 01, 2019). Retrieved (September 15, 2020) from www.timesofindia.indiatimes.com: <https://timesofindia.indiatimes.com/life-style/food-news/theinteresting-story-behind-goas-feni/photostory/67788429.cms>