

Areca preparations: varieties of nut, ripe and unripe fruits, the effects of processing

First point to my mind is the kind of areca nut. The use can start from the time when it is a small green nut up to various stages when it is fully ripe. When it is ripe, it is de-husked and the kernel inside is used. It can be used as is, or can be roasted, or boiled, even fermented. Most of these would be region-dependent. For example, the use of fermented areca nut I have heard only from the North-Eastern part of India.

Then is the commercial processing of areca nut and additives used. I don't think we can get much handle on that from surveillance data except as specific commercial products.

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