

Cashew pieces are less valued compared to whole kernels. This study aimed to formulate cashew butter from splits (S), large white pieces (LWP) and small white pieces (SWP). Roasted and unroasted butter were made from S, SWP and LWP. The moisture, total ash, crude fat and crude protein contents for both raw and roasted butter products were evaluated by standard methods as per (AOAC, 2000). Also microbiological quality (total plate count, total coliform, *S. aureus*, *Salmonella*, *E. coli*, yeast and moulds) of the raw pieces and butter were assessed using standard methods. Sensory acceptability and willingness to purchase cashew butter were also evaluated. Results showed a significant difference ($p < 0.05$) in the crude fat (45.12 – 46.79g/100g) and moisture content of raw pieces (2.7 – 2.9g/100g) while there was no significant difference in the crude protein and total ash content ($p > 0.05$). There was no significant difference ($p > 0.05$) in the crude protein content while the moisture (0.3 – 1.74g/100g), total ash (2.34 – 2.48g/100g) and crude fat (43.78 – 52.6g/100g) contents showed a significant difference between the types of butter. *Salmonella* was below the detection level in all the samples while total coliform and *E. coli* were below 3 MPN/g. With regard to sensory acceptability of the cashew butter, all scores were within the acceptance range (5 – 9). However roasted cashew butters were highly accepted compared to unroasted cashew butter. The results also showed a significant difference ($p < 0.05$) in terms of spread ability, colour, taste, flavour, mouth feel and overall acceptability between the roasted and unroasted cashew butter. This study concluded that all the types of cashew butter produced are of good microbial and nutritional quality and they are fit for human consumption