Kubu Bali Cashew (Mete Kubu Bali) have distinctive properties; they are white, have a sweet-delicious taste, and are crunchy. They contain relatively high levels of sugar and protein.

The cashew crop seeds used are selected varieties and the land is prepared for planting, replanting and maintenance. Cashews are harvested by picking the mature fruit off the tree or off the ground when the fruit falls. The nuts are separated from the pseudocarp or false fruit. Then the cashews are either dried in the sun or heated with steam until the level of water content is between 5 and 8%. The nuts are then sorted by colour and size and shelled using manual tools or machines. Cashews are then dried in the sun or dried in an oven with a temperature range of 95 to 100°C, until the water content is between 3 and 4%. The kernel is then separated from the second shell and the nuts are further sorted and graded. Those with grading results quality I and II are packed and ready to be sold.

This cashew plantation area is hereinafter referred to as the Kubu region. This region has a somewhat damp climate with an average rainfall of 1064 mm per year, it rains an average of 62 days per year with an average humidity of 67-83%. The Kubu region is located at an altitude of 100-500m above sea level. Soil in the Kubu region is sandy and dusty. Its clay contains low levels of macro and micro nutrients. Its agricultural ecosystems and climatic conditions combined with the knowledge and skills of local communities make it a perfect area for cashew nut plantations that produce typical cashew products.