

### Registration Fee:

Rs. 6000/-per participant to be paid on or before February 10, 2017. **Registration fee includes Course Material, Tea/Snack and working lunch.**

Registration fee to be paid by cheque/DD drawn in favor of "Society for Energy, Environment & Development"

**\*\*\*Seats limited to 20 Participants\*\*\***

### Accommodation:

Accommodation can be provided on request to pay basis at NIMSME/Guest House or nearby Hotel at Rs.1000/- to 1,500/- per day.



### For more information contact:

**R. Shyamala**

**Gen. Secretary**

Society for Energy, Environment & Development

Plot No.81, Road No.7,

Jubilee Hills, Hyderabad – 500033

Phone: 23608892, 23546036, 9652687495

E mail: seed@seedngo.com

Website: www.seedngo.com



### Training Programme On

## “Solar Food Processing Technology- Entrepreneurship Opportunities”

**20<sup>th</sup>-23<sup>rd</sup> February, 2017**



**Venue:  
SEED, Hyderabad**

### Organized by:

**Society for Energy, Environment & Development (SEED)**

Plot No.81, Road No.7, Jubilee Hills,

Hyderabad – 500033

Phone: (040)23608892/23546036/40200748

Email: seed@seedngo.com: Website: www.seedngo.com

**Introduction:**

Post-harvest losses in India are estimated to be 30% of the Vegetables. Food processing and preservation can reduce wastage of harvest; allow storage for food shortages, which facilitate export to high value markets. Drying is one of the oldest methods of food preservation. Drying makes produce lighter smaller and less likely to spoil.

The energy scenario in India is complex and facing many problems. The demand for energy is increasing day by day with the increase of industrialization. Renewable Energy source like solar energy can be used for drying of food and agricultural commodities with minimal impact on nutrient loss. Solar drying enables good manufacturing practices and yield export oriented processed foods with long shelf life. New Sustainable Processing Technologies to produce Healthy, value-added foods from specialty crops and their co-products.

**Objectives:**

1. To impart the knowledge about solar dehydration as a food processing technology.
2. To learn the skills in processing of vegetables and fruits for value addition and preservation.
3. To Conduct Physico-chemical, organoleptic, microbiological analysis in the products for quality control.

**Topics covered**

**(Theory: 12 hours, Laboratory Work: 12 hours):**

- Solar Energy applications in food processing technology
- Dehydration and Drying process of fruits and Vegetables.
- Preservation of fruits and Vegetables by different methods.
- Quality control methods.
- HACCAP and food security & regulations
- Shelf life studies.
- Packaging methods.

**Who Should Attend?**

Entrepreneurs, Farmers, Self-Help Groups, NGO's, concerned Govt. and officials in food processing industries. This Training Program is designed to introduce to start a food processing industry or extend a new line in the business food processing based on solar energy.

**Faculty:**

Senior Faculty from CFTRI, Hyderabad, NIN, ANGRAU University and SEED Expert team.