

Registration Fee:

Rs. 6000/-per participant to be paid on or before 20th May, 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" or through bank transfer:

**Society for Energy, Environment & Development
State Bank of Mysore, Banjara Hills Branch,
Acct No: 64115094530
IFSC Code SBMY0040479**

*****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
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Training Programme on “Solar Food Processing Technologies of Horticultural Produce for Value Addition”

22nd – 25th May, 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

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Introduction:

Dehydration is one of the important methods of preservation of food. The main objective of dehydrating food is to prolong the shelf life of food and prevent/delay spoilage. This is achieved by reducing the moisture content and water activity (**aw**) of the food to a level which will inhibit the growth and development of pathogens and spoilage causing microorganisms, besides significantly reducing enzyme activity. Drying is one of the oldest methods of food preservation. Drying makes the produce lighter and shelf stable over long periods of storage.

Environmental degradation due to indiscriminate use of fossil fuels leading to global warming and its adverse impact on food and agriculture production as well as on overall quality of life have become areas of great concern globally. It will be imperative for agriculture and food processing operations to shift from conventional energy sources to environmentally friendly renewable energy sources like Solar Energy.

Solar Cabinet Drying Technology offers holistic solutions based on clean energy and environment protection together with high standards of food safety, hygiene and sanitation.

The increase in awareness of health and hygiene consciousness in India is becoming a matter of great national concern. The demand for healthy, nutritive and hygienic food is increasing day by day. Solar Cabinet Dryer can be used for drying of food and agricultural commodities with zero energy cost and with minimal impact on nutrient loss. Solar drying enables good manufacturing practices and yields export oriented processed foods with long shelf life. SEED has developed appropriate Processing technologies to produce healthy, value-added foods from specialty agri - horticultural crops as well as non-timber forest produce.

Objectives:

1. To impart theory and practical knowledge about solar dehydration as a food processing technology.

2. Skills development in processing of vegetables and fruits for value addition and preservation through practical hand on experience.
3. To Conduct Physico-chemical, organoleptic, microbiological analysis in the products for quality control.

Topics covered

**(Theory: 12 hours, Laboratory Work: 12 hours):
Renewable energy sources like**

- Solar Energy applications in food processing
- Solar cabinet dryers and basic concepts of solar drying
- Nutritional and health significance of solar dried foods.
- Quality Management.
- Food Safety and regulations
- Packaging of solar dried foods.
- Financial Management for small and micro food processing enterprises

Who Should Attend?

Entrepreneurs, Farmers, Self-Help Groups, NGO's, concerned Govt officials and owners/employees of food processing industries. This Training Program is designed to provide necessary inputs for setting up food processing enterprises based on solar energy.

Faculty:

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