

Registration Fee:

Rs. 6000/- per participant to be paid on or before 20th February, 2018. **Registration fee includes Course Material, Tea/Snacks and working lunch during the training programme.**

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

*****Seats limited to 20 Participants***FIRST COME FIRST BASIS*****

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:

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**Training Programme
On
Solar Food Processing
(Practical demo Focus on solar drying of
Mango, Pine Apple, Finger Millets & Carrot)**

27th February – 2nd March 2018



**Venue:
'SEED' R & D Laboratory, Hyderabad**

**Organised by:
Society for Energy, Environment & Development (SEED)**
Plot No.81, Road No.7, Jubilee Hills,
Hyderabad – 500033
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Introduction:

Agricultural production and Food processing need to be closely interlinked to address the emerging issues of food security and safety. There is an urgent need to review and replace the existing food processing technologies based on traditional energy with environmentally friendly technologies based on renewable energy sources. In this context Solar Food Processing – Solar drying in particular assumes great significance. Introduction of solar dehydration technology for Agri – Horticulture produce to small and medium entrepreneurs and farmers will be important to address the aspects of value addition and prevention of post – harvest losses and transit spoilage of perishable horticultural produce.

Society for Energy, Environment and Development (SEED) has been working on processing of fruits & vegetables on solar cabinet dryers, designed, developed and patented by SEED. Using these dryers SEED has developed processing protocols for as many as 93 food products. These technologies have been market tested and are being successfully transferred to different levels of entrepreneurs. This technology affords zero energy cost, Zero carbon emission, clean and hygienic processing of food products, offering the advantages of high retention of nutrients, value addition to the products and preservation for long shelf life. As part of promotion & popularization of innovative technologies, 'SEED' has been regularly organizing in-house training programmes on solar food processing technology for the benefit of entrepreneurs.

Objectives:

1. To impart the knowledge about solar dehydration as a food processing technology.
2. To upgrade 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 of fruits & vegetables
- Solar 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?

Small and Medium Entrepreneurs, Self Help Groups, Teaching Faculty in Food Processing, concerned Govt. officials in Food Processing Industries, Potential Entrepreneurs and others.

Faculty:

Senior Faculty from CFTRI, Hyderabad, NIN, PJTSAU, and SEED R & D Expert team.

'SEED' pilot plant production and laboratory facilities are also available for practical purpose.