

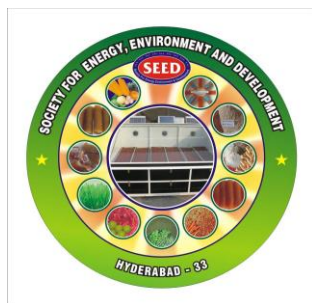
**Registration Fee:**

**Rs. 6,000/-** per participant to be paid on or before 15<sup>th</sup> May, 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 by Bank transfer  
State Bank of India  
Banjara Hills Branch,  
S.B. Account No. : 64115094369  
IFSC : SBIN0040479

**Accommodation:**

Accommodation can be provided on request on 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**

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**Training Programme**  
**On**  
**Solar Processing of**  
**Fruits & Vegetables**  
**(Additional Focus on Organic**  
**Fruits & Vegetables)**

**22<sup>nd</sup> – 25<sup>th</sup> May 2018**



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

**Organised by:**

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

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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 also an urgent need to review processing fruits and vegetables in general and organically grown fruits & vegetables in particular, employing environmentally friendly and renewable sources of energy. 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 including products based on organic fruits & Vegetables. 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 and clean and hygienic processing of food products. The technology is inherently poised for offering the advantages of high retention of nutrients along with value enhancement. 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 introduce solar dehydration process of both **organic Fruits Mango & Guava** and **non-organic Pine Apple fruit and Organic vegetables – Tomato & Beans** with hands on experience for preparation of fruits bars & fruit slices.
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 Cabinet Dryer Technology - Principles
- 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, Potential Entrepreneurs, Farmers 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.