

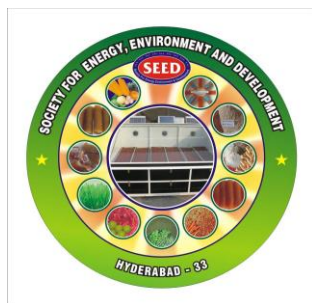
Registration Fee:

Rs. 6,000/- per participant to be paid on or before 28th August, 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

Society for Energy, Environment & Development
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**Training Programme
On
Solar Food Processing of
Fruits & Vegetables
(Focus on Nutritional Supplement food)**

4th – 7th September, 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
Phone: (040)23608892/23546036/40200748
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Introduction:

Fruits and vegetables are sources of many vitamins, minerals and other natural health promoting substances. They play vital role in alleviating micronutrient malnutrition and improve health. India is second largest producer of fruits and vegetables (F&V) in the world with low levels of yields, however, only 4% of F&V are processed with very high incidence of post-harvest losses. It is estimated that about 20% to 25% of fruits and about 30% vegetables are spoiled due to lack of processing. Processing of precious fruits and vegetables and increasing the shelf will help in bringing these products in to food chain.

Solar food processing technology can be adopted to develop nutritional supplements to make impact on the nutritional status of the target population. These formulations may be developed from natural foods to increase the bio availability of vital nutrients, increase antioxidant status. Inclusion of micronutrient rich natural food products using the green energy technology will improve the bioavailability of these nutrients to this population as they depend on chemical supplements for these vital nutrients. Antioxidants provided by the supplement will help the target population to slow down the aging process and lead a healthy and quality 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 introduce solar dehydration process of Nutritional Supplement Foods for age related groups with natural products like millets, vegetables and fruits.

2. To design and develop nutritional and health supplements using solar dehydrated fruits, vegetables and agri commodities.
3. To Conduct Physico-chemical, organoleptic, microbiological analysis in the products for quality control.

Topics covered

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

- Introduction to Solar Dehydration Technology
- Nutritional and Health Challenges faced by Indian population
- Solar dried Fruits and Vegetables – Nutritional Health and Nutraceutical Benefits
- Design of Nutritional and Health Supplements
- Processing of Ingredients for Nutritional and health supplement using Solar food processing
- Nutritional Supplements for different Target groups
- Selection of Ingredients for Nutritional Supplements
- Basic of Hygiene and Food Safety
- Incubation Opportunities at SEED

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.