Registration Fee:

Rs. 6,000/- per participant to be paid on or before 12th January, 2019. **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
Plot No.81, Road No.7,
Jubilee Hills, Hyderabad – 500033
Phone: 23608892, 23546036, 9652687495
E mail: seed@seedngo.com web site: www.seedngo.com

Training Programme
On
Solar Food Processing
(Value Addition to Fruits & Vegetables)

29th January – 1st February 2019

SOLAR CABINET DRYER - SDM-400 MODEL

Venue:
'SEED' R & D Laboratory, 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:

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 of fruits and vegetables in general 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.

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 Fruits and Vegetables with hands on experience for preparation of fruits & vegetable products.
2. Focus on development of skills in processing of fruits and vegetables in solar cabinet dryers for value addition and preservation for long shelf life.
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 processing of fruits & vegetables.
- Solar Dehydration and Drying process of fruits and Vegetables.
- Quality control methods.
- HACCAP and food security & regulations
- Shelf life studies.
- Packaging methods.

Who Should Attend?

Small and Medium Entrepreneurs, Self Help Groups, NGOs, 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 purposes.