

Registration Fee:

Rs. 6,000/- per participant to be paid on or before 25th October, 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:

Ms. 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 Dehydration of Fruits & Vegetables – Incubation Opportunities**

5th – 8th November, 2019



SOLAR CABINET DRYER - SDM-500 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.

Dehydration is one of the important methods of preservation of food. The main objective of dehydrating the food is to prolong their shelf life beyond that of the fresh material.

Also increase awareness in health and hygiene consciousness and energy scenario in India is becoming a matter of great national concern. The demand for healthy, nutritive and hygienic food is increasing day by day with the increase of industrialization. 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.

About ‘SEED’

Society for Energy, Environment and Development (SEED) has been working on processing of fruits & vegetables on solar cabinet dryers. Using these dryers ‘SEED’ has developed processing protocols for as many as 93 food products including products based on organic fruits & Vegetables. The technology is inherently poised for offering the advantages of high retention of nutrients along with value enhancement. ‘SEED’ has the distinction of setting up the first of its kind Incubation Center for solar processing of Foods at its campus in Hyderabad in 2018. The Center has so far been utilized by 25 entrepreneurs for processing dehydrated food products from diversified raw material sources. Out of these, 5 entrepreneurs have already set up production facilities using ‘SEED’ technology and ‘SEED’ Solar dehydrators.

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.