

## Registration Fee:

**Rs. 6,000/-** per participant to be paid on or before 20<sup>th</sup> April, 2021. **Registration fee includes Course Material, Tea/Snacks and working lunch during the training programme.**

Registration fee to be paid by Net Bank transfer  
State Bank of India  
Banjara Hills Branch,  
**S.B. Account No. : 64115094369**  
**IFSC : SBIN0040479**

## Accommodation:

Accommodation can be arranged on request on to pay basis at NIMSME/Guest House at Rs.1000/- to 1,500/- per day.



## For more information contact:

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Gen. Secretary

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## Training Programme On Solar Dehydration Technology for processing of Fruits & Vegetables

**26<sup>th</sup> - 29<sup>th</sup> April 2021**



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

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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 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' laboratory facilities for practicals.