

Processing Techniques of Horticultural & Arable Crops

Training Program

This training program will provide hands-on experience on processing various products that have been developed by the scientists of the Division of FS & PHT such as antioxidant rich fruit candies, soya cookies, aonla and beetroot Crackers, Squash, extruded products, extraction of natural colourants, naturally coloured papaya candy, vacuum fried chips etc.

The focus is on building entrepreneurial skills of the participants by helping them understand the role of food safety, processes, and machinery requirement, HACCP, GMP, GHP and quality assurance plans for food processing units. This training will also cover practical exposure of identification of maturity indices, minimal processing, value added products and waste utilisation of horticulture crops.

The training will involve industrial exposure to widen the participant's horizon and provide information about layout & general operations of a manufacturing plant. It will help them diversify their product range, improve the quality of existing products and build confidence to be more competitive in the ever-growing marketplace of highly nutritional and functional products.

Date: 22 - 27 August 2022

Time: 9:30 AM - 4:30 PM

Venue: ZTM & BPD Unit and Division of FS & PHT, ICAR-IARI, Pusa, New Delhi-110012

Course Director:

Dr. Neeru Bhooshan, Incharge & PS, ZTM & BPD Unit, ICAR-IARI

Course Coordinator:

Dr. Bindvi Arora, Scientist

Dr. Alka Joshi, Scientist

Last Date to Register: 20 August 2022

Link: <http://bit.ly/ADPWorkshop>