

SHORT TERM TRAINING PROGRAMME
POST HARVEST TECHNOLOGIES FOR FRUITS AND VEGETABLES
21.08.2023 – 01.09.2023

The training programme would focus on:

- Post-harvest technologies in fruits and vegetables – An overview, Fresh fruits and vegetables and their importance to Health, Pre-harvest factors on quality and shelf life of fruits and vegetables, Maturity Standards for harvesting of fruits and vegetables, Equipment for Processing of Fruits and Vegetables and visit to Pilot Plant, Methods of storage for extension of shelf life of fruits & vegetables, Post-harvest spoilages of fruits and vegetables and their control measures
- Transportation of Horticultural produce, Design and packaging for short and long distance transport, Minimal processing of fruits and vegetables & Performance evaluation of transportation containers for fruits and vegetables, Minimal processing of vegetables-demonstration & Cold storage for fruits and vegetables for extension of shelf life, Modified atmosphere and controlled atmosphere storage of fruits and vegetables for extending shelf life, Mushroom Production and Processing, Decontamination methods of Fruits and Vegetables,
- Dehydration of mushrooms. Ripening of fruits and ripening methods and changes during ripening, HACCP in handling of fresh horticultural produce, Edible coatings for fruits and vegetables, Food laws and Quarantine requirements for fresh fruits and vegetables, Visit to cold storage and methods of ripening of banana, demonstration,
- Irradiation Technology in preservation of fruits and vegetables, Sensory analysis of fruits and vegetables, FSSAI requirements of fruit and vegetables, labeling, Export and quarantine, Post harvest spoilages, fungi, bacteria, microbial examination, Qualitative & quantitative tests for chemical preservatives, Principles and methods of food preservation, Fermented fruit and Vegetable products, wine and vinegar, Preservation of fruits and vegetables as pickles & chutneys, Fruit juices and beverages, Preparation of pickle, Preparation of Tutti Frutti, Preparation of fruit juice beverages: Squash & RTS, Preservation of fruits as Jam, jelly,

marmalade, Raw material preparation for processing

- Intermediate moisture foods, Packaging requirements of processed fruit and vegetable products, Dehydration of vegetables & osmo-air dried pineapple fruit, Processing of grapes into wine and Vinegar production from fruits
- Dehydration of fruits and vegetables, Principles of canning of fruits and vegetables, Microbiology safety aspects, standards for food products and processing, Spice powders preparation
- Preparation of canned pineapple slices in sugar syrup and green peas in brine, Biodegradable and Eco friendly packaging materials for food packaging applications, Utilization of wastes from fruits and vegetables processing, Technology transfer and Entrepreneurship in fruit and vegetable industry, Fruit jam preparation, Finishing of wine and vinegar, Packaging of processed fruit and vegetable products, Food Additives for Fruit & Vegetable Products, Food Safety and quality aspects, Setting up fruit and vegetable processing industry and Technology transfer protocols

Course Organizer:

Head, Fruit & Vegetable Technology Department

ELIGIBILITY CRITERIA

- Knowledge of English is essential as the medium of presentation and interaction is English. Knowledge of the subject under focus and preferably a basic degree

TRAINING FEE

Training Fee is **Rs. 20,000/-** per participant (Inclusive of GST, registration kit, working lunch, session tea and participation certificate will be issued to the successful participants) Training charges may be through SBI Collect (Online Payment System)

Training fee is subject to revision as governed by the rules and regulations of the institute.

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