# POST HARVEST TECHNOLOGIES

## Osmotic Dehydration Technology for Fruits (Amla, Mango, Pineapple, Papaya, Sapota)

Technology for preparation of dehydrated fruits with good flavour retention, better colour, more nutritious, highly suitable for children, travelers, mountaineers and defense forces; these can be used as dried fruit by ice-cream industry, confectionary etc.

## Ready to Serve (RTS) Beverages (Mango, Pineapple, Amla, Watermelon, Banana, Guava, Passion fruit, Grapes)

Standardized delicious RTS beverages without addition of synthetic colour / flavour. The processed juice can be stored either at refrigerated condition (4-5°C) or ambient conditions. Shelf life of beverage is 6 months at ambient condition and 12 months at refrigerated conditions and is considered safe and good for health

## Fruit bar Technology

Concentrated and dehydrated fruit product with good nutritive value and shelf life. It can be consumed as a confectionary product. Suitable for manufacture under MSME.

## Medicated Wine

Vermouth type alcoholic health beverage suitable for domestic market by fermenting grape juice

## Watermelon Rind Candy and Pickle

The white rind of watermelon, normally discarded after eating the fruit, can be converted in to value added product such as candy and pickles. The candy is suitable for use in confectionary, toffees, in bread, in cakes, custards and sweet meats.

## Dry Flower Technology

An eco-friendly product of dehydrated flowers, leaves, seeds, stems, roots. Suitable for floral arrangement, garland, floral globe, topiary, momentoes pressed material art viz., greetings, wall frames, trays & tea coasters, folders, gift bags, glass & potpourri

## Crushed tomato Technology

Tomato products such as tomato paste, puree, canned tomatoes, ketchups etc are commercially available processed products. But crushed tomato is an intermediate product where inclusion of seed and skin adds to the consistency and colour of the product and can be used as a substitute to the fresh tomato for various curry preparation

## Culinary pastes
## (Green Chilli Paste, Ginger paste, Garlic paste, Onion Paste)

Culinary products such as vegetable pastes are becoming more popular now a days because of their convenience in use in the food preparation. These products easy to use, convenient and less time is required for cooking.

### Individual shrink wrapping technology

This is a packaging technique which reduces the moisture (weight) loss by ten times and maintains harvest freshness. With this technique, the storage life of pomegranate and capsicum can be increased to 3 and 2 weeks at ambient temperature that can be further enhanced to 3 and 2 months by storing at low temperature.

## FARM MACHINERIES AND IMPLEMENTS

### Nursery Machinery for Vegetable and Fruit Crops:

**Media Siever:** Sieves rooting media, farm yard manure, vermicompost, coco peat, sand and soil and reduces 50% labour
**Media Mixer:** Mixes rooting media, farm yard manure, vermicompost, coco peat etc., with sand and soil and reduces 60% labour
**Rotary Dibbler cum Vacuum Seeder:** Dibbles and sows single seed in the media filled portrays, thereby reducing 80% labour

### Sowing and Transplanting Machineries:

**Broad Bed Former cum Vegetable Seedling Transplanter:** Forms Broad Bed and Transplants Vegetable Seedling in the Field Seedlings are sown in rows at required plant spacing, fast and timely operation, Convenient for interculture operation reduces 90% labour
**Tractor Drawn Row Crop Weeder:** Does weeding in the row crops and saves 70% of labour.
**Tractor Operated Onion Drum Seeder:** Seeds are sown in rows and better crop stand, thereby reducing 90% labour

### Fruit Harvesters, Pruning, Hot Water Treatment Plant

**Mango, Sapota and Lime Harvester:** To harvest 50 to 120kg/hour of fruits with pedicel without climbing the tree, thereby reducing labour upto 50% and enhance shelf life by 2-3 days
**Tractor Drawn Hydraulic Platform for Harvesting and Pruning:** To harvest fruits upto 500 kg/hour and to do pruning operation at the rate of one tree per hour. Reduces 50% of labour and 40% of damage to the fruit
**Hot Water Treatment Plants: to** Control anthracnose and fruitfly in mangoes and Uniform Ripening of fruits

### RAW MANGO CUTTING MACHINERY FOR PICKLE INDUSTRY

**Raw Mango Peeler and slicer:** To peel and cut the mangoes into uniform size slices for making paste and amchoor
**Raw Mango Cube Cutter:** To cut the slices into Uniform size cubes of 10gm each

### MUSHROM SPAWN PRODUCTION MACHINERY

**Motorized Grain Cleaner:** To clean the grains
**Grain Boiler:** To boil the grain
**Boiled Grain and Chalk Powder Mixer:** To mix boiled grain and chalk Powder
**Bag Filling Machine:** To fill the grains in the PP bags
**Bulk Spawn Inoculator:** To inoculate grain filled bag