

6-Day Agripreneurship Development Program on "Recent Avenues in Food Processing for Agritech Startups Concludes

The Agripreneurship Development Program on "Recent Avenues in Food Processing for Agritech Startups," organized by the ZTM & BPD Unit and the Division of FS & PHT at ICAR-IARI, took place from 8th to 13th September 2025. The program aimed to expose aspiring entrepreneurs and agritech startups to the latest food processing technologies and strengthen their skills in processing techniques that meet current market demands.



The inaugural session of the program was held on Monday, 8th September 2025, at the Division of FS & PHT, ICAR-IARI and was graced by Dr. Ch. Srinivasa Rao, Director of ICAR-IARI, as the Chief Guest. The event commenced with a welcome address by Dr. Dinesh Kumar, Principal Scientist & Head of the Division of FS & PHT, who introduced the objectives of the program.

The 6-day program was designed to cater to the needs of the new generation of food entrepreneurs, providing them with a comprehensive and practical understanding of cutting-edge food processing technologies. It aimed to equip participants with the skills necessary to navigate emerging trends and technologies that are transforming the food processing industry. Topics covered included innovative food processing techniques, market-driven product development, Good Manufacturing and Handling



Practices (GMHP), the role of Artificial Intelligence (AI) in optimizing food production processes and much more.

Throughout the training, participants were introduced to various food processing technologies that address both traditional and modern market demands. The training demonstrated innovative techniques for producing a wide range of food products, ensuring that agritech startups would be better equipped to meet the evolving needs of the market. In addition to the technical aspects of food processing, the program also provided a deep dive into the regulatory frameworks governing food safety. Experts shared insights into FSSAI (Food Safety and Standards Authority of India) regulations, quality assurance standards and the procedures involved in obtaining the necessary licenses and certifications for food businesses.



In addition to expert-led classroom sessions, participants actively engaged in practical training modules, applying newly acquired knowledge in real-time processing setups. This experiential learning approach strengthened their grasp of both theoretical concepts and practical execution. To enrich their understanding further, the program included field visits to the Centre for Protected Cultivation Technology (CPCT) at ICAR-IARI and an industrial food processing unit to Sonipat, Haryana, offering



firsthand exposure to modern food processing environments and operations. These visits effectively bridged the gap between classroom learning and industrial application.

The training concluded with a valedictory session held on 12th September 2025 at the conference hall of the FS & PHT Division, ICAR-IARI. The session was attended by Dr. Viswanathan Chinnusamy, Joint Director (Res), ICAR-IARI, who graced the occasion as the Guest of Honour.



In his closing remarks, Dr. Chinnusamy commended the participants for their enthusiasm and dedication throughout the program. He reiterated that the knowledge gained would be instrumental in shaping the future of food processing startups in India.