

## Training on Innovative Processing Technologies and Functionalized Food Products to be held from 5th to 10th August



AGRIPRENEURSHIP DEVELOPMENT PROGRAM

### INNOVATIVE PROCESSING TECHNOLOGIES AND FUNCTIONALIZED FOOD PRODUCTS

**05 - 10 AUGUST 2024**

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

For more information visit:  
<https://pusakrishi.in>  
<https://iari.res.in>



Course Director:  
Dr. Shruti Sethi

Course Co-Director:  
Dr. Akriti Sharma

Course Coordinator:  
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Course Co-coordinator:  
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**Last date to register:  
02 AUGUST, 2024**

The ZTM & BPD Unit and Division of FS & PHT, ICAR-Indian Agricultural Research Institute, New Delhi is organizing Agripreneurship Development Program (ADP) on 'Innovative processing technologies and functionalized food products' from 5<sup>th</sup> to 10<sup>th</sup> August 2024.

### Objective of ADP:

- To enhance the skills and knowledge of agripreneurs in processing techniques for developing functional foods.
- To demonstrate innovative technologies used in food processing.
- To illustrate the importance of adhering to good manufacturing and handling practices, FSSAI regulations, quality assurance and standards, along with outlining procedures for obtaining required licenses and certifications.
- To gain insights into essential considerations and basic calculations when creating a new product and refining production processes.

### Why Attend?

After completing this ADP, trainees will have hands-on experience on processing various products that have been developed by the scientists of the Division of FS&PHT, namely, bio-colourant extraction, minimally processed fruits and vegetables, instant noodles, baked products, extruded puffs, flakes,

etc. This will generate entrepreneurial skills as the participants will get ideas for new startups, role of food safety, product formulation, process and machinery requirement, HACCP, GMP, GHP and quality assurance plans for food processing units. This training will also cover practical exposure of novel and innovative technologies for functional food development. An industry visit will also be included in the training for participants to widen their horizon and provide information about layout and general operations of a manufacturing plant. This training will help them to diversify their products range, improving the quality of existing products and to inculcate confidence to be more competitive in the ever-growing market place of highly nutritional and functional products.

### **Training Details**

Course Director: Dr. Shruti Sethi, Principal Scientist, Division FS&PHT, ICAR-IARI, New Delhi

Course Co-Director: Dr. Akriti Sharma, In-charge, ZTM & BPD Unit, ICAR-IARI, New Delhi

Course Coordinator: Dr. Neelam Upadhyay, Scientist (SS), Division FS&PHT, ICAR-IARI, New Delhi

Course co-coordinator: Dr. Bindvi Arora, Scientist (SS), Division FS&PHT, ICAR-IARI, New Delhi

**Duration & Date:** 06 days (Tentative: 5 - 10 August, 2024)

**No. of trainees:** Up to 25 (First come first serve basis)

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

**Training Cost** (per candidate): **Rs. 3500/-** (excluding boarding and lodging. Request your accommodation on email- [adp.ztmbpd@gmail.com](mailto:adp.ztmbpd@gmail.com) so that accommodation can be provided as per the availability at IARI, PUSA, New Delhi on actual payment basis).

Please make payment to the following account number:

Bank Name: Canara bank

Name: Pusa Taksay

Account Branch: 19029-IARI, Pusa Campus, Delhi

IFSC: CNRB0019029

Account No: 120000469441

### **Who can apply?**

Agripreneurs who have at least passed class 10<sup>th</sup> can apply for this training.

Application link - <https://pusakrishi.accubate.app/ext/survey/517/apply>

