

**Three day executive training**  
**Preparation of pastes, purees and sauces**  
**08.07.2024 – 10.07.2024**

**The technical sessions of the training will focus on:**

- Overall scenario of pastes, purees and sauce processing industry
- Unit operations in pastes, purees and sauces processing
- Food safety, regulations and FSSAI certification standards
- PMFME Schemes.

**The hands on sessions of the training will cover:**

- Hands on session on preparation of pastes – onion, ginger garlic, tamarind paste
- Hands on session on preparation of pulps and purees (Fruit and vegetable)
- Value addition of tomato- Tomato dehydration, tomato puree/ paste, tomato pickle, tomato RTS.
- Demonstration of fruit and vegetable sauces.
- Demonstration of tomato ketchup processing

