

Three day executive training

Value addition of tropical fruits

03.06.2024 - 05.06.2024

The technical sessions of the training will focus on:

- Overall scenario and scope of entrepreneurship development in tropical fruit processing industry
- Processing and value addition of tropical fruits
- Food safety, regulations and FSSAI certification standards

The hands on sessions of the training will cover:

- Hands on session on drying and osmotic dehydration of tropical fruits.
- Demonstration of amla preserve.
- Hands on session on Alcoholic beverage preparation from jamun/ pomegranate
- Hands on session on Pineapple jelly/ jujubes
- Demonstration of value added products from mango
- Hands on session on preparation of jackfruit icecream, mango popsickle.
- Hands on session on preparation of banana cake
- Hands on session on Orange marmalade and mixed fruit jam.