

### About ICAR-IIHR

ICAR-Indian Institute of Horticultural Research, a premier research institute under Indian Council of Agricultural Research, New Delhi established in 1967 has a sprawling campus of 263 ha at Hesaraghatta, Bangalore. The institute working on more than over 40 horticultural crops for the last 52 years has played a pivotal role in bridging food security gaps through its dedicated and relentless research efforts towards crop productivity enhancement in a number of horticultural crops. In the last five decades of its existence has released and popularized over 289 varieties of horticultural crops. It has also identified and released over 28 crop protection technologies, more than 20 post-harvest technologies, about 35 farm implements & machineries. In an effort to take these innovative technologies forward, ICAR-IIHR initiated a technology commercialisation and incubation facility for promotion of entrepreneurship lead growth in horticulture

### About BESST-HORT

BESST-HORT is a Technology Business Incubator of ICAR-IIHR, Catalysed and supported by NSTEDB Division, DST,Gol,for facilitating incubation of new start-ups, entrepreneurs & enterprises for innovative technologies by providing necessary technical & business mentoring, physical infrastructure, networking support, facilities and services to test and validate their venture before successful establishment of their scaled up enterprises.

BESST HORT is conducting a series of Hands - on training programme to help aspiring entrepreneurs to develop viable skills which can be converted in to an Enterprise. As part of this, a Paid-Up training programme on establishment of Fruit and Vegetable Pickle Processing Unit is scheduled to be conducted at ICAR-IIHR, Hesaraghatta, Bengaluru, from 14<sup>th</sup> to 16<sup>th</sup> November 2019

#### Contact details

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## Hands on training in preparation of Pickles and Sweet chutney Let's pickle & chutney together

Venue: Post Harvest Technology Lab

Date: 14-16 November 2019

Last date for receipt of application: 10 November 2019

Time of training :9.30 am to 4.pm

Training Fees: Rs.5000 /-

Fees includes accommodation, breakfast, lunch,  
dinner & intercession tea

Course Director

Dr.C K Narayana

Principal Scientist, Div. of PHT & AE

Course Co-ordinator

Dr. Meera Pandey, Principal Scientist, Div. Plant Pathology  
Mr. Vaibhav B S & Dr. Shivagangavva P D (BESST-HORT)



Organized by

Business, Entrepreneurship and Start-up Support  
through Technology in Horticulture (BESST -HORT)  
a TBI of ICAR-IIHR Hesaraghatta, Bengaluru-560089

### Who are Eligible?

All aspiring entrepreneurs including professionals working in food industry, students in disciplines of Agriculture / Horticulture / Food sciences & Nutrition, Entrepreneurs interested in start-ups in food business, teachers from colleges/Universities, FPOs, Govt Dept.

#### Prospects of training

This hands-on training will be the enabler that will provide the critical knowledge required in preparation, packaging, labelling, and marketing for an aspiring entrepreneur to establish a unit of fruit and vegetable pickle (including Mushroom) and sweetchutney.

#### Scope, Prospects, Market & Future projections

**Scope:** The program has been designed to teach all aspects, starting from science behind pickling, to recipes, mechanized production quality control, packaging, food safety requirements, marketing and other legal requirements of starting a pickling industry.

**Prospects:** The Pickle industry in India is expected to grow by CAGR 3.2% between 2018 -23. However, niche markets such as exotic pickles, health recipes, medicinal pickles, rare ingredient pickles would be growing at a faster pace than the other general market. Distribution of pickles in the processed foods market across India in 2016, highest area was occupied by west region (44%) followed by north region (24%), south region (20%), East region (10%) & north east (2%).

#### Export Industry:

The export market for processed food accounts for 13 per cent of India's exports and six per cent of total industrial investment. The Indian gourmet food market is currently valued at US\$ 1.3 billion and is growing at a Compound Annual Growth Rate (CAGR) of 20 per cent. India's organic food market is expected to increase by three times by 2020. Being an integral part of the global demand for Indian specialty food, pickle industry is also expected to grow substantially in the coming future.

#### Overview of training programme.

Known by various names across the country (Uppinakayi – Kannada, Urugai-Telugu & Tamil, Uppillittuhu – Malayalam, Loncha- Marathi, Atanu – Gujarati, Achar – Hindi and so on. Pickles are savoured by the entire Indian diaspora either in India or abroad. It is an appetizer helping in secretion of digestive juices. From grandma recipe to an entire diaspora of modern chef's recipes, the making of unique pickles is an age-old science.

However, it requires a different set of knowledge and skill to commercialize the pickles and sweet chutney and make it as a commercial enterprise

#### Objective of the training:

1. To train the participants in the preparation of pickle and sweetchutney.

2. Encourage small scale production and marketing of these products

#### About course content (Theory & practical)

Day 1. (Nov 14th)

Scope of pickles & sweet chutney markets (Domestic / Export ), Fundamental principles in preservation by pickling and sweet chutney, Types of fruit & vegetable pickles (Including Mushroom) and Introduction to the preparation process.

Day 2. (Nov 15th)

Practical training and hands on preparation by participants. Preparation of mixed vegetables, lime, banana flower, tomato, mushroom and packing & labelling

Day 3. (Nov 16th)

Quality testing, licensing, marketing, model project profile & Government schemes

