A COMPENDIUM OF RURAL TECHNOLOGIES



CSIR-Central Food Technological Research Institute, Mysuru



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Preface

I would consider it as a great privilege to bring out the newer version of the "Compendium of Rural Technologies" from the premier R&D organization in the area of Food Science &



Technology in the country after a span of 5 years. This volume is devoted to rural entrepreneurs and startups who would be able to transform the rural landscape through new ventures utilizing number of proven, cost-effective and adaptable technologies from CSIR-CFTRI for rejuvenating the rural economy and livelihood generation for the rural folks.

CSIR-Central Food Technological Research Institute (CSIR-CFTRI) has developed over 300+ technologies over the decades since its inception in 1950. It has impacted on nation's progress and economy through value addition to agricommodities, nutrition intervention, automationin traditional food processing and shelf-life extension of perishable commodities so on. Apart from technology transfer, the Institute is involved in training the quality manpower from the grass root level to corporates. Almost 1000+ aspiring entrepreneurs/Women SHGs/Farmers/FPOs/Startups/Students/Working professionals from the corporates and Govts. are trained annually on diverse aspects of food processing for varied duration. These include National Skill Development Corporation (NSDC) aligned Qualification

Packs (QP) such as Bakery Technician, Fruit & Vegetable Processing Supervisor, Food Microbiologist and so on. The idea is to create a strong quality manpowerbase across the country with requisite skills in order to make enterprises to compete and sustain with "local for global" under "Aatmanirbhar Bharat".

The current volumes has around 50 technologies under the broad areas viz. Bakery Products, Spices & Condiments, Cereals & Pulses, Poultry & Meat, Fruits & Vegetables and so on. These technologies are selected based on its scale of adaption and investment suitability for tiny and cottage industries. Further, hand-holding and technical support will be provided by CSIR-CFTRI towards successful launch of these technologies. There are many women SHGs involved with the Institute working under different business models as well.

I am sure that the Compendium would be very handy and resourceful to enthuse and educate many entrepreneurs to step in to the food processing sector, especially those who are from villages and agrarian settings.

I once again look forward to an opportunity to work together with each one of you and contribute towards progress of the Nation and wellbeing of all.

Sd/-Sridevi Annapurna Singh Director, CSIR-CFTRI

CONTENT

		Page No.
Ē	BAKERY PRODUCTS	 1
•	Bread	
•	High Protein Buns	
•	Multi Grain Bread	
•	Upma Mix	
•	Composite Ragi Bread	
•	Baked Savoury Snacks	
5	SPICES AND CONDIMENTS	 13
•	Ginger Preserve and Candy	
•	Garlic Powder	
•	Garlic Paste	
•	Ginger Paste	
•	Dehydrated Green Pepper	
•	Turmeric Products	
•	Spice Powders	
•	Coffee Concentrate	
	CEREALS AND PULSES	 29
•	Ready Mixes for Sweetmeats	
•	Ready mixes for Snacks	
•	Mini Versatile Dhal Mill	
•	Jowar Flakes	
•	Papad Press	
•	Energy Food	
•	Weaning Food Balahar Rice Milk-Mix	
•	Dry Chapathi (Khakra)	
•	Papad	

POULTRY AND MEAT	 49
 Meat Pickles Meat Gravy Mixes Egg Paneer Cubes and Egg Crunchy Bites Meat Wafers Curry Pastes Wonder Mix 	
FRUITS Ready to Serve Fruit Beverages Fruit Squash and Syrup Fruit Bars Tutti Fruity Jam, Jelly and Marmalade Grape Raisin Osmo-Air Dried Fruits Dried Banana Slices/Banana Figs Dried Whole Lime (Black Lime)	 62
 VEGETABLES Green Chilli Sauce Tomato Products Pickle and Chutney Minimally Processed Vegetables Dried Potato Slices and Potato Flour Blended Vegetable Juice RTS Beverages 	 81
 MISCELLANEOUS Bio Plates Spirulina Production Leg operated Bio-Plate Casting Machine Tamarind Candy Chikki / Nutra Chikki 	 94