

**ICAR-Central Institute Of Post-Harvest Engineering & Technology, Ludhiana**  
**Calendar of Entrepreneurship Development Programmes (EDPs) for 2021**

Sr. No.	Training ID	Title of EDP	Duration (No. of days)	Tentative Date	Programme Leader/Division	Training Coordinator TOT Division	Training Module
1.	EDPWPS1	Training on milling of wheat, paddy, pulses, and spices	5	13-17 Jul 2021	Dr. Sandeep Dawange TOT Division	Dr. K. Bembem	<ul style="list-style-type: none"> <li>• Milling characteristics of food grains</li> <li>• Process of milling for different food grains</li> <li>• Quality standards for milled food grains</li> <li>• Packaging requirements of products</li> </ul>
2.	EDPMPV2	Meat processing and value addition	3	22-24 Jul 2021	Name: Dr. Yogesh Kumar AS&EC Division	Mr. Vikas Kumar	<ul style="list-style-type: none"> <li>• Introduction to meat processing and value addition</li> <li>• Primary and secondary processing</li> <li>• Economics</li> <li>• Development of emulsion based meat products</li> <li>• Packaging &amp; storage requirements</li> <li>• Advancements for development of low-fat high-fibre meat products</li> </ul>
3.	EDPHSM3	Handling and storage of fruits and vegetables for distant marketing	3	3-5 Aug 2021	Dr. Sakharam Kale, HCP Division	Dr. Sandeep P. Dawange	<ul style="list-style-type: none"> <li>• Introduction to postharvest handling and storage of fruits and vegetables</li> <li>• Postharvest diseases and their control</li> <li>• Technologies for pre-cooling, washing, disinfestations and packaging of fruits and vegetables</li> <li>• Pack house operations, storage and transportation of fruits and vegetables for distant marketing</li> <li>• Supply chain/cold chain for fruits and vegetables</li> <li>• Knowhow about establishment of pack house/cold storage unit</li> </ul>
4.	EDPGBP4	Gluten free baked products from coarse cereals & millets	3	2-4 Sep 2021	Dr. Manju Bala/Dr.Mridula D FG&OP	Dr. Sandeep P. Dawange	<ul style="list-style-type: none"> <li>• Hands on training for preparation of gluten free <ul style="list-style-type: none"> <li>✓ Maize based muffins</li> <li>✓ Maize based cookies</li> <li>✓ Barnyard millet based muffins</li> <li>✓ Barnyard millet based cookies</li> </ul> </li> </ul>
5.	EDPMPV5	Post-harvest handling of mushroom and protected cultivation of high value winter vegetables for doubling farmer's income	3	7-9 Sep 2021	Dr. Pankaj Kannaujia, HCP Division	Dr. K. Bembem	<ul style="list-style-type: none"> <li>• Post-harvest management of mushroom</li> <li>• Processing and value addition of mushroom</li> <li>• Protected cultivation technologies for production of high value crops</li> <li>• Designing and construction of low cost polyhouse</li> </ul>

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6.	EDPFPV6	Fish processing and value addition	3	14-16 Sep 2021	Mr. Vikas Kumar, TOT Division	Dr. K. Bembem	<ul style="list-style-type: none"> <li>• Methods of fish preservation</li> <li>• Quality of fish used for the preparation of value added product</li> <li>• Fish quality assurance and management</li> <li>• Fish processing machineries</li> <li>• Transportation of live fish</li> <li>• fish cleaning system</li> <li>• Packaging of fish and fisheries products</li> </ul>
7.	EDPGSM7	Processing of groundnut/ Soybean for milk, curd and paneer like products	5	4-8 Oct 2021	Dr. D. N. Yadav, TOT Division	Dr. K. Bembem / Mr. Bhajan Singh	<ul style="list-style-type: none"> <li>• Introduction to dairy analogues</li> <li>• Process for removal of nutty/beany flavour from groundnut/ soybean</li> <li>• Preparation dairy analogue like Milk, Curd, Paneer etc.</li> <li>• Packaging &amp; storage of developed products</li> <li>• Requirements of machinery &amp; equipment</li> </ul>
8.	EDPHTF8	Hygienic handling and transportation of fish	3	26-28 Oct 2021	Dr. A.U. Muzaddadi, TOT Division	Mr. Vikas Kumar	<ul style="list-style-type: none"> <li>• Concept of hygiene and cleanliness in fish handling</li> <li>• Sanitization and disinfection for fish handling in retail markets</li> <li>• Post-harvest handling and cleaning of fish on-board fishing vessel or farm gate.</li> <li>• Live fish handling and transportation in ICAR-CIPHET Live Fish Carrier System</li> <li>• Fish icing and packaging</li> <li>• Hygienic primary processing of fish</li> </ul>
9.	EDPMFB9	Microencapsulation methods for food and biotechnological applications	3	16-18 Nov 2021	Name: Dr. K Narsiah AS&EC Division	Dr. Renu Balakrishnan	<ul style="list-style-type: none"> <li>• Methods of microencapsulation such as twin fluid nozzle encapsulation, membrane emulsification, sonicator, high pressure homogenizer. It will also cover some aspects of nanoencapsulation</li> <li>• Probiotics and prebiotics in food</li> <li>• Immobilization of enzymes and microbes</li> <li>• Immobilization and controlled release of antimicrobials</li> <li>• Production of microcapsules using microencapsulator, spray chilling system, particle size measurement, FTIR and other characterization methods</li> <li>• Hands on training of optimization of microencapsulation using microencapsulator developed and comparison with other methods</li> </ul>
10.	EDPMPV10	Meat processing and value addition	3	16-18 Nov 2021	Name: Dr. Yogesh Kumar AS&EC Division	Mr. Vikas Kumar	<ul style="list-style-type: none"> <li>• Introduction to meat processing and value addition</li> <li>• Primary and secondary processing</li> </ul>

							<ul style="list-style-type: none"> <li>• Economics</li> <li>• Development of emulsion based meat products</li> <li>• Packaging &amp; storage requirements</li> <li>• Advancements for development of low-fat high-fibre meat products</li> </ul>
11.	EDPEEA11	Economic empowerment of farmers and entrepreneurs through value addition of aonla	5	23-27 Nov 2021	Name: Dr Ramesh Kumar HCP Division	Dr. Renu Balakrishnan	<ul style="list-style-type: none"> <li>• Sorting, grading and pricking of aonla fruits for different purposes</li> <li>• Profile of value added products from aonla</li> <li>• Preparation and preservation of semi finished products</li> <li>• Processing and preservation of aonla candy</li> <li>• Storage and packaging of developed product</li> <li>• Machineries and equipment required for aonla processing</li> </ul>
12.	EDPPMP12	Packaging of fresh, minimally processed fruits, vegetables and processed Products	3	7-9 Dec 2021	Name: Dr. Rahul K. Anurag AS&EC Division	Dr. Renu Balakrishnan	<ul style="list-style-type: none"> <li>• Basic concepts of Food Packaging</li> <li>• Minimal processing of perishables</li> <li>• Packaging of fruits,vegetables, grains, dairy products, meat and fish (involving practicals)</li> <li>• Laws (FSSAI) and Economics</li> <li>• Instrumentation/machinery for packaging and newer packaging materials</li> </ul>
13.	EDPEEG13	Economic empowerment of farmers and entrepreneurs through value addition of guava	5	20-24 Dec 2021	Name: Dr Ramesh Kumar HCP Division	Dr. Sandeep P. Dawange/ Mr. Bhajan Singh	<ul style="list-style-type: none"> <li>• Methods of pulp extraction</li> <li>• Processing and preservation of pulp</li> <li>• Development of value added products like appetizers, squashes, RTS beverages, nectar, jelly etc.</li> <li>• Storage and packaging of developed products</li> <li>• Equipment and machinery required for guava processing</li> </ul>

- All the above trainings are coordinated by Transfer of Technology Division, ICAR-CIPHET, Ludhiana
- Aspirant candidates can apply using google form available at [www.ciphnet.in](http://www.ciphnet.in) or contact undersigned.

**Note: The fee per participants is Rs 2000/- per training. To and From fare, boarding and lodging charges will be borne by the participants. However, Guest house facilities of the Institute will be provided to the participants on payment basis.**

**Head (Act.) TOT Division**  
ICAR-CIPHET, Ludhiana