

Research

The Division is running Food Processing Training Centre (FPTC) at laboratory scale and one PG Lab. Besides this the training centre also imparts training/demonstrations to the officers of the State Agriculture and Horticulture Departments, ICDS supervisors and workers, Farm women and unemployed youth. The products prepared during demonstrations are juices, ready to serve beverages, tomato products, dehydrated vegetables, preserves, candies, jam and pickles, etc

Technologies Developed

- Pearl millet based cake and biscuits
- Value added products from mushrooms viz nuggets, biscuits
- Rice based products i.e. pasta, crackers and noodles
- Fruit & vegetable based toffees and bars
- Cereal –pulse blended products viz. breakfast cereals and snack foods.
- Instant Dry Soup Mix from Oats, Barley and Lentil
- Edible Coatings on Walnut Kernels
- Exploitation of Polyphenols and Dietary Fibres from Underutilized Fruits of Jammu subtropics

- Wheat bran for development of Fibre Enriched Tortilla Chips
- Protein Rich Extruded products from Persimmon and Amlok
- Value added products from Eureka lemon, Pumpkin, Bael, Bottle gourd etc.
- Phalsa blended beverages
- Wild pomegranate powder
- Development of wine from bael fruit
- Utilization of mango peel into value added products
- Tomato-broccoli blended vegetable soups
- Gluten free broken basmati rice pasta
- Development of herbal nectar from bottle gourd
- Instant dry soup mix
- Foam mat dried raw mango powder
- Osmo dried karonda, Osmo dried carrot
- Development of fruit-vegetable based toffee
- Brown rice based weaning food
- Optimization of drying conditions of quince
- Extraction of anthocyanins from mulberry and its use in beverages
- Foam mat drying of apricot fruit pulp and its utilization in preparation of nut crackers
- Functional meat Analogue
- Bael-apricot blended powder and leather
- Osmo-dried plum, Osmo-dried galgal peel sticks, Osmo dried strawberries
- SeaBuckthorn blended Cookies
- Utilization of underutilization Crops for value added products
- Apple beetroot blended toffee
- Strawberry wine, aonla ladoo

- Edible coating and neem extract on shelf life enhancement of button mushroom
- Utilization of kinnow peel in preparation of herbal tea
- Garlic powder
- Utilization of pumpkin (*Cucurbita moschata*) for the development of blended toffee
- Formulation and evaluation of nuggets prepared from chickpea flour and green leaf Powder
- Standardization and quality evaluation of jamun-bael blended fruit cheese



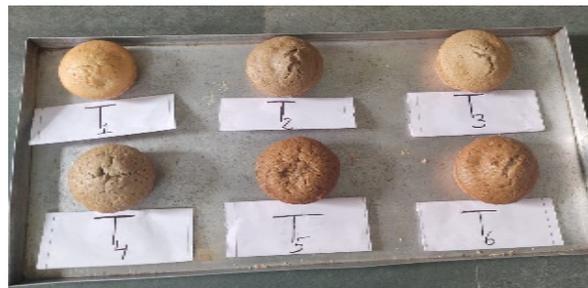
Bottle gourd based herbal nectar_



Instant dry soup mix



Osmo dried karonda



Pearl millet cake



Bael Pulp

Bael wine



T₂

T₃

T₄

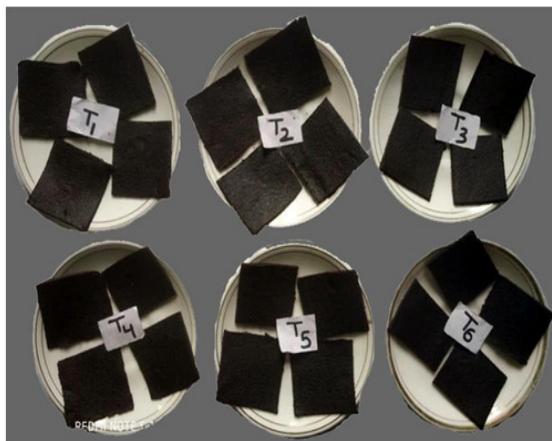


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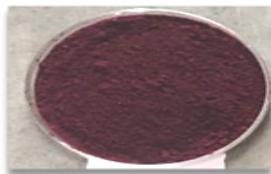
Tortilla chips formulated from different combination



Mulberry-aloe vera blended leather



Mulberry-~~aloe vera~~ blended nectar



T1



T2



T3



T4

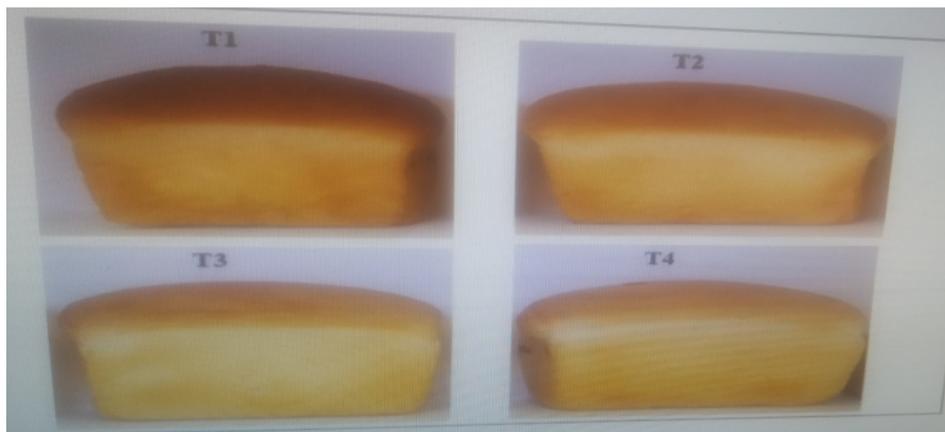


T5



T6

Mulberry-~~aloe vera~~ blended powder



Omega-3 fortified bread



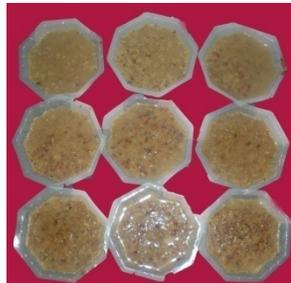
Aonla ladoo



Mushroom powder blended *Papad* and Biscuits



Maize- kidney bean porridge



Maize- soya bean porridge