

TECHNOLOGY TRANSFER

a) Processes Released for Commercial Exploitation

Forty nine processes were released for commercial exploitation to 66 parties as given below:

- *Amla* candy
- Animal feed formulations: Cattle & poultry
- Bottling of sugarcane juice
- Cereal flakes: Rice
- Chicken wafers
- *Chilli* sauce
- Clarified juice: Banana
- Compounded asafoetida
- Curing of new paddy
- Deep fat fried & flavoured cashew kernels
- Dehydrated whole lime
- Fermented and dehydrated ready mix for *idli* batter
- Fermented and dehydrated ready mix of *dosa*
- Fermented and dehydrated ready mixes for *idli* / *dosa* batter
- Fish viscera silage (fermented)
- Fruits & vegetables: Canning
- Ginger paste
- Gravy paste for different Indian cuisine
- Green pepper in brine
- Instant gravy mixes (dehydrated)
- Instant traditional food: *Sambar*
- Low sugar milk *burfi*
- Maize flakes (dry heat process)
- Mango ripening: Accelerated process



Clarified fruit juice - Banana

- Modified atmosphere packaging of minimally processed vegetables
- Mustard/ rape seed integrated processing
- Oyster mushroom - production in paddy straw (rural model)
- *Paushtik atta*
- Pickles and *chutneys*
- Potato flour
- Potato slices / wafers: Dehydrated and chips
- Pulse based *papads*
- Ready mix: *Jamun*
- Ready mixes: *Dosa*
- Ready mixes: *Idli*
- Ready spice mix formulation: *Rasam*
- Ready spice mix formulation: *Sambar*
- Ready to use *dosa* batter in retail packs
- Ready to use *idli* batter in retail packs
- RTS fruit juice & beverages
- Shelf stable and ready-to-eat foods: Thermo processed in retort pouches - vegetarian (*bisibele bhath*, *palak paneer*, *shahi rajma*, coconut *chutney*)
- Shelf stable *chapati*
- Steviosides extract and crystals from *Stevia rebaudiana*
- Tamarind juice concentrate
- Technology protocol for export of banana variety dwarf *Cavendish* by ship
- Tomato products
- Traditional *puliogre* mix
- *Tuti - fruti*
- Virgin coconut oil



Shelf-stable *chapati*

b) Demonstration of Processes

Forty five processes have been demonstrated to 31 licensees as given below:

- *Amla* candy
- Cereal flakes: Rice
- Chicken wafers
- *Chilli* sauce
- Compounded asafoetida
- Continuous *vada* making plant
- Deep fat fried and flavoured cashew kernels
- Fermented and dehydrated ready mix of *dosa*
- Fermented and dehydrated ready mixes for *idli* / *dosa* batter
- Fish viscera silage (fermented)
- Ginger paste
- Gravy paste for different Indian cuisines
- Green pepper in brine
- Instant gravy mixes (dehydrated)
- Mustard / rape seed integrated processing
- Oyster mushroom - production in paddy straw (rural model)
- *Paushtik atta*
- Pickles and *chutneys*
- Pulse based *papads*
- Ready mixes: *Idli*, *dosa* and *sambar*
- Ready spice mix: *Sambar*, *rasam* and traditional *puliogre* mix
- Ready-to-Use *dosa* batter in retail packs
- Ready-to-Use *idli* batter in retail packs
- Shelf-stable and Ready-to-Eat foods: Thermo-processed in retort pouches - vegetarian (*bisibele bhath*, *palak paneer*, *shahi rajma*, coconut *chutney*)
- Shelf-stable *chapati*



Mini versatile *dhal* mill

- Tamarind juice concentrate
- Tomato products
- Virgin coconut oil

b) Release of Design and Drawings

The following design drawings were released for commercial exploitation.

- Continuous *dosa* making unit
- Continuous *vada* making plant
- Mini versatile *dhal* mill



Extended Shelf-life sweets

NEW PROCESSES READY FOR COMMERCIAL EXPLOITATION

Fourteen new processes have been made ready for commercial exploitation as per the list given below:

- Nutri oil blends
- Coffee based mouth freshener
- Expanded horse gram
- *Chikki* / nutra - *chikki*
- Hand operated lemon cutting machine
- Finger millet (*ragi*) based *murukku*
- Full fat soya flour
- Fermented and dehydrated ready mix of *dosa* & *idli*
- Production of soya protein hydrolysate
- Date syrup concentrate
- Multigrain pasta and chocolate pasta
- Shelf stable optimally milled brown rice
- Flaking of *ragi*
- Tea biosensor



Expanded horse gram