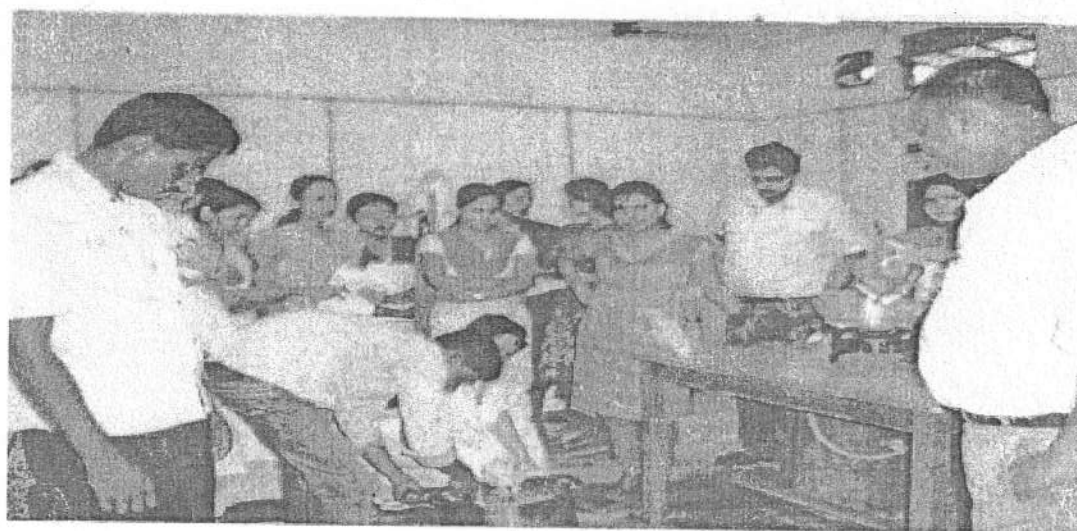
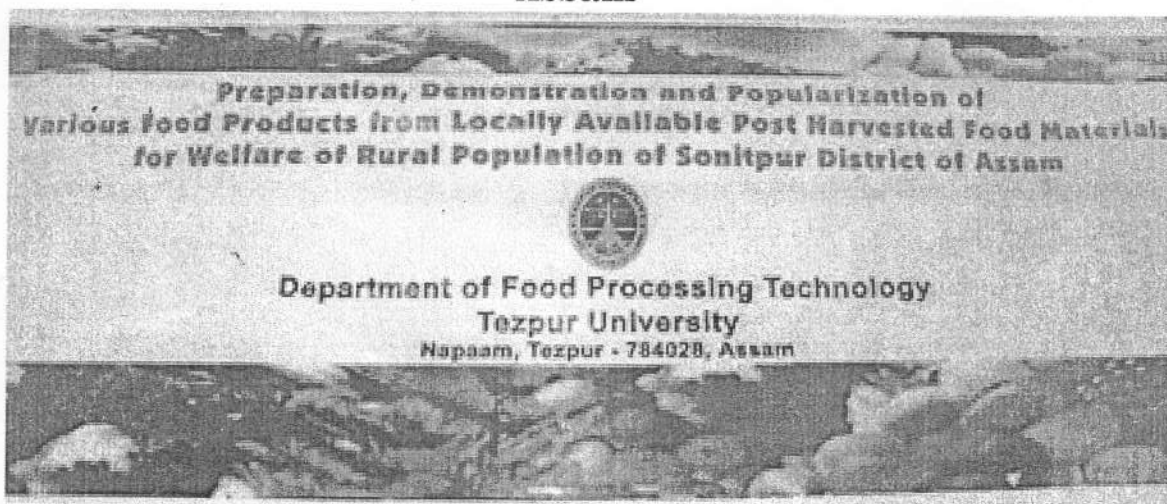




FINAL REPORT 2009-12



Preparation, Demonstration and Popularization of Various Food Products from Locally Available Post Harvested Food Materials for Welfare of Rural Population of Sonitpur District in Assam



**Department of Biotechnology
Government of India, New Delhi
&
Department of Food Processing Technology
Tezpur University Tezpur – 784028, Assam**



TEZPUR UNIVERSITY

(A Central University Established by an Act of Parliament)

NAPAAM, TEZPUR-784 028

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To

Dr. Arun S. Ninawe

Advisor (Scientist 'G'), Department of Biotechnology,

6-8th Floor, Block - 2, CGO Complex,

New Delhi-110003

Ph: 011 24363501

Fax: 011 24362884

Subject: Submission of Updated Report

Sir,

In reference to the Task Force Meeting held on 21st November, 2012, I am submitting the updated completed report, taking into account all the suggestions etc put forwarded by the hon'ble Members.

I am extremely grateful to DBT, New Delhi for giving us the opportunities to serve our needy people.

With high regards,

Yours faithfully,

Prof. S. C. Deka

Principal Investigator

Dept. of Food Engineering and Technology

Tezpur University, Napaam, Tezpur, Assam, India

S. C. Deka
29/11/2012

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1. File No and Title of the Project:

BT/PR12011/SPD/24/366/2009 Dated 30.9.2009

Preparation, Demonstration and Popularization of Various Food Products from Locally Available Post Harvested Food Materials For Welfare Of Rural Population Of Sonitpur District of Assam.

2. Principal Investigator and Co-PIs and their complete address including e mail address

Name and address of the Principal Investigator:	Name: Dr. Sankar Chandra Deka Designation: Associate Professor Department: Food Processing Technology Institute/University: Tezpur University Address: Napaam, Tezpur Pin: 784028 Telephone: 03712-267004 (0); 094354-08396 (M) Fax: 03712-267005 Email: sankar@tezu.ernet.in
Name and address of the Co-Principal Investigator:	Name: Mr. Nandan Sit Designation: Assistant Professor Department: Food Processing Technology Institute/University: Tezpur University Address: Napaam, Tezpur Pin: 784028 Telephone: 03712-267004 (O) Fax: 03712-267005 Email: nandan@tezu.ernet.in

Date of sanction

30.9.2009

Completion of the Project:

November,2012

1. Total Approved Project Cost: Rs. 7.22 lakhs
2. Total Project Cost Actually Released: Rs 6.41859 lakhs
3. Duration: 3 years

Year wise sanctioned cost of the project

Item	I year (In lakhs)	II year (In lakhs)	III year (In lakhs)	Total (In lakhs)
Manpower	0.96	0.96	0.96	2.88
Consumables	0.50	0.50	0.50	1.50
Travel	0.50	0.50	0.50	1.50
Contingencies	0.00	0.00	0.50	0.50
Overhead	0.28	0.28	0.28	0.84
Total	2.24	2.24	2.74	7.22

4. Actual Year Wise Grants Released:

Item	I year (In lakhs)	II year (In lakhs)	III year (In lakhs)	Total (In lakhs)
Manpower	0.96	0.96	0.96	2.88
Consumables	0.50	0.33849	0.48	1.31849
Travel	0.50	0.2101	0.45	1.1601
Contingencies	0.00	0.00	0.50	0.50
Overhead	0.28	0.14	0.14	0.56
Total	2.24	1.64859	2.53	6.41859

Introduction

Assam is situated in the far, North-East corner of India. The sonitpur district is strategically one of the most important districts of Assam and India. Sonitpur district covers the total geographical area of 5324 sq. km. and is located on the north bank of river Brahmaputra. The district is bounded by Arunachal Pradesh on the north, the districts of Jorhat, Nagaon, Morigaon, and Golaghat on the South, Darrang District on the West, and Lakhimpur District on the East. As per 2004 Economic Survey of Govt. of Assam, the total population of Sonitpur District is 16, 77,874, comprising of 8, 64,125 males and 8, 13,749 females. We have surveyed that there are more than two hundred Self Help Groups (SHGs) - mostly comprise of women members besides lot of Volunteer Groups including student members. Sonitpur ranks the second in Assam in terms of area after Karbi Anglong district, while the third most populous district of Assam after Kamrup and Nagaon districts. Assamese language is spoken by the majority of the people and other languages that are also spoken in the region are Bodo, Nepali, Bengali and Hindi. Tezpur is district head quarters of Sonitpur district. The different food products which are traditionally popular but still unexploited its potential in the district among the different communities was prepared in the target area, hands on training/demonstration was imparted. Besides our all out effort was on popularizing the different products in terms of revenue generation which can change their existing economy. The project activities were performed separately in the three different subdivisions of the district viz., Tezpur, Biswanath Chariali and Gohpur. Almost 93% of the population of the Sonitpur district lives in rural areas. Training/awareness to women was considered crucial to bring about a social transformation in these areas. In addition to women, rural schools and government schools, some colleges having service groups and volunteer college students who can commit their time and human effort was identified and targeted. Using food processing/preservation technology with women population, student volunteers and SHGs as basic tools, we create a network.

Objectives:

1. To establish and train a network of students, women, registered self help groups(SHG) and increase their awareness on developing and scaling up of food products at household level from locally available raw materials e.g. cereals, fruits, vegetables and nonconventional foods in an inexpensive way.
2. To give demonstration for right kind of packaging of the finished products for increasing shelf life and marketing it for upliftment of their existing economy.
3. To document the process so that similar projects may be replicated elsewhere at minimal cost.
4. To design a simple, inexpensive brochure in local language based on food processing/preservation technology for the locally available agro-raw materials as a basis for information dissemination system that can be used in rural areas.

The focus of this project is not on developing new technology but to use existing food processing technology (FPT) for locally available agro raw materials of the district to bring about social transformation. Thus, the emphasis is on human processes and effective use of food processing technology tools.

6. Achievements of the Project:

4

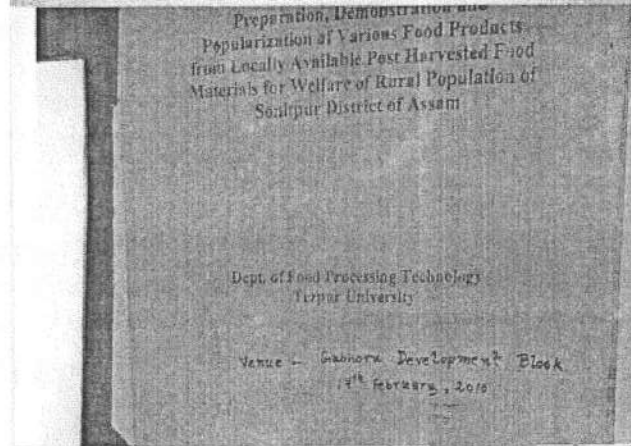
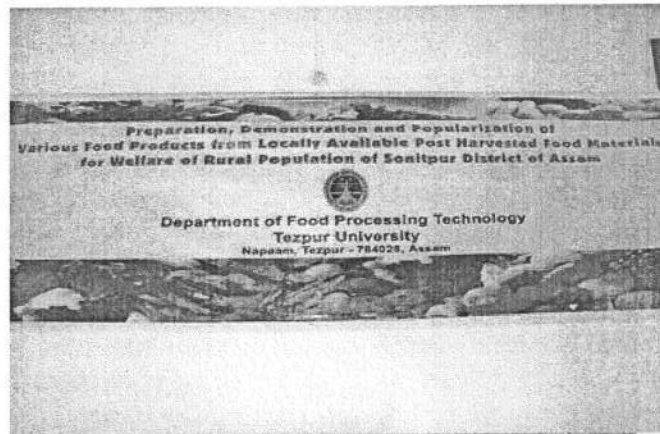
The following programmes were conducted.

1. Seminar at Gabharu Block on 17th February 2010 and Demonstration in the Department in the Department of Food Processing Technology, Tezpur University.
2. Seminar at Roumari-Mansiri Block on 13th May 2010 and Demonstration in the Department of Food Processing Technology, Tezpur University.
3. Seminar at Napaam-Amolapaam on 21st November 2010 and Demonstration in the Department of Food Processing Technology, Tezpur University
4. Seminar at Bihaguri, Sonitpur district on 4th December, 2011 and Demonstration in the Department of Food Processing Technology, Tezpur University
5. Seminar at Barpatgaon, Sonitpur district on 11th December, 2011 and Demonstration in the Department of Food Processing Technology, Tezpur University
6. Seminar at Balipara, Sonitpur district on 17th March, 2012 and Demonstration in the Department of Food Processing Technology, Tezpur University
7. Seminar at Napaam, Sonitpur district on 18th March, 2012 and Demonstration in the Department of Food Processing Technology, Tezpur University
8. Seminar at Panchmile, Sonitpur district on 28th April, 2012 and Demonstration in the Department of Food Processing Technology, Tezpur University
9. Seminar at Amolapam, Sonitpur district on 27th May, 2012 and Demonstration in the Department of Food Processing Technology, Tezpur University
10. Seminar at Roumari, Sonitpur district on 24th June, 2012 and Demonstration in the Department of Food Processing Technology, Tezpur University
11. Seminar at Gabharu, Sonitpur district on 29th July, 2012 and Demonstration in the Department of Food Processing Technology, Tezpur University

We have documented the whole process in terms of brochure, in flex, handouts, photography etc and this has already been given wide circulation through our literature. We have visited all the blocks of the major districts of Assam and given brochure for wide circulation of our programme. Further, we have also given our link address(es), contact numbers to all the stakeholders to clarify on the preparation of various food products and its technical aspects. We had numbers of training in the department for using right kind of packaging materials to be used for the finished products vis-à-vis marketability also. As there is a huge demand, we have decided to continue the programme without further financial involvement of DBT, New Delhi. To reach more and more beneficiaries of the other districts of Assam, we have already contacted Dept. of Agriculture, Assam.

Methodology: The detailed methodology for preparation of various food products are shown in the **Annexure I**

The details of the seminar and demonstration have been given in the following way.....



Title of the Project: Preparation, Demonstration and Popularization of Various Food Products from Locally Available Post Harvested Food Materials For Welfare Of Rural Population Of Sonitpur District of Assam.

1st Programme Conducted at Gabharu

District : Sonitpur

Block : Gabharu

Total number of participants: 51, Male:8 Female: 43

Seminar Held on : 17-02-2010

List of the Participants:

Name of the Participant	Address	Group/NGO
1. Sri Nirupoma Devi	Sankar Nagar Hazarpara	Nayanjyoti SHG
2. Sri Manjurani Sharma	Kailash Nagar	Chitrlekha SHG
3. Sri Nirmala Das	Rupak Nagar,	Seuji SHG
4. Sri Usha Bora	Kailash Nagar	Chitrlekha SHG
5. Sri Manju Sharma	Rupak Nagar	Seuji SHG
6. Rupali Bora	Daparbatia sakarsuburi	Manikanchan
7. Sri Bhanu Katoki	Besseria	Amarjyoti

8. Sri Runu Bora	Besseria	Amarjyoti
9. Sri Soon mani Bania	Daparbotia Sonarigaon	Manika
10. Sri Iramani Bania	Sonarigaon	Manikanchan
11. Sri Sonmoni Bora	Daparbotia Sakarsuburi	Manikanchan
12. Sri Barnita Devi	Dipota Ketengatika	Manikanchan
13. Sri Bamlata Das	Dipota Ketengatika	Manikanchan
14. Rehena Khatun	Nepalipatti	Manikanchan
15. Sri Monika Kotoki	Besseria	Manikanchan
16. Sri Charu Das	Dipota	Manikanchan
17. Rupa Devi	Ouguri	Manikanchan
18. Kulu Das	Dipota Ketengatika	Manikanchan
19. Nina Adhikar Choudhuri	Dipota Ketengatika	Manikanchan
20. Junu Borah	Usanagar	Subhalakshmi SHG

21. Putumi Borah	Usanagar	Subhalakshmi SHG
22. Pranati Saikiya	Usanagar	Subhalakshmi SHG
23. Bhadra Borah	Usanagar	Subhalakshmi SHG
24. Anima Devi	Pithakhowa	Subhalakshmi SHG
25. Manju Sharma	Rupak Nagar	Subhalakshmi SHG
26. Manju Rani Sarma	Kailash Nagar	Do
27. Nirjala Das	Rupak Nagar	Do
28. Nirupama Das	Rupak Nagar	Do
29. Pratima Bora	Murha Teteli	Do
30. Mala Das	Murha Teteli	Do
31. Dipa Moni Bora	Bamun Chuburi	Do
32. Marami Das	Bamun Chuburi	Do
33. Bulu Das	Bamun Chuburi	Do

34.Mamoni Das	Bamun Chuburi	Do
35.Banlata Das	Bamun Chuburi	Do
36.Parul Das	Bamun Chuburi	Do
37.Soonmoni Bania	Bamun Chuburi	Do
38.Liza Borah	Bamun Chuburi	Do
39.Kabita Borah	Bamun Chuburi	Do
40.Parbin Sultana	Bamun Chuburi	Do
41.Majoni Borah	Bamun Chuburi	Do
42.Resma Khatun	Bamun Chuburi	Do
43.Barnita Devi	Bamun Chuburi	Do
44.Ira moni Bania	Bamun Chuburi	Do
45.Chanu Das	Bamun Chuburi	Do

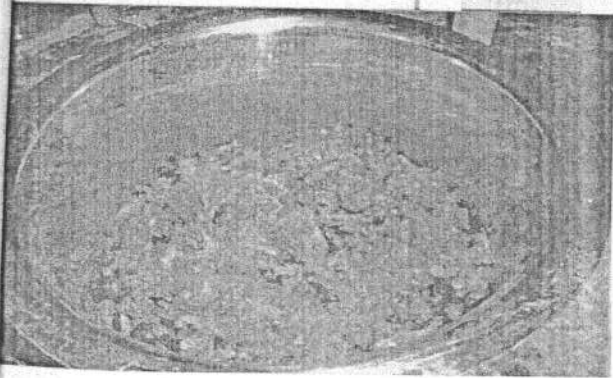
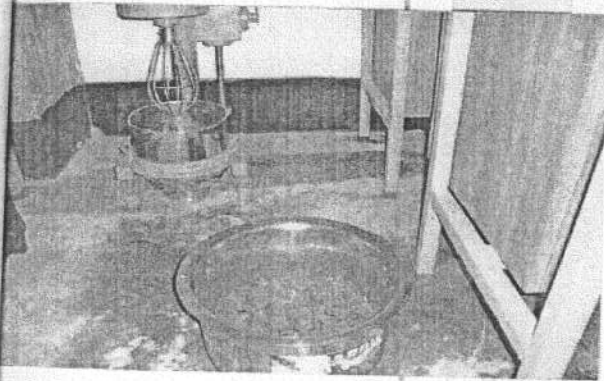
46. Akoni Bhuyan	Keteki Bari	Do
47. Akibar Rahman	Dhekiajuli	Do
48. Mina Adhikiari Choudhuri	Agnigarh	Do
49. Bipul Kalita	Hirapara	Do
50. Uli Bora	Tezpur	Do
51. Rubi Bora	Pithakhowa	Do

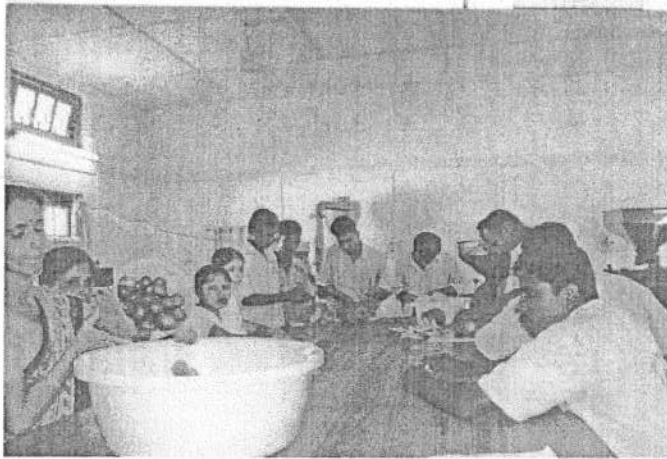
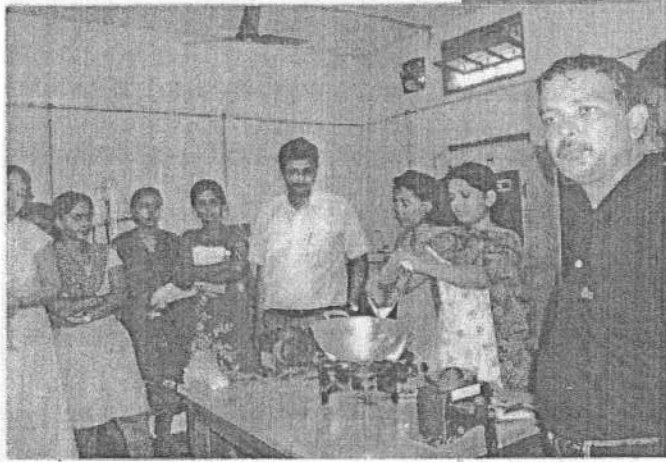
Demonstration

In the demonstration we describe the ingredients, processing steps and materials are required in preparation of various value added products from fruits and vegetables like Squash, Cordial, RTS, Tomato Juice, Ketchup, Tomato Sauce, Jam, Jellies, Marmalade, Pickle, Ginger Paste, garlic Paste, Potato chip, Banana chip among the participants.

Note: Detailed description of the methodologies followed for preparation of the various food products are given as Annexure I

Pictures:





Feed back:

1. Participants are very much enthusiastic about this projects
2. To the best of my knowledge that I passed on to the participants of the seminar were benefited.
3. They implemented these learning skills into their day to day life.
4. Some of them started entrepreneurship at their cottage level.
5. They are frequently used to come our department for technical guidance and other useful help in this regard
6. They shared their traditional skills and try to improve in making above said products

Sl.No.	Name	Address & Phone No.	Signature
1.	Sri Kirupama Dasi	Sunkare Nagar Hozangama 98641381624 NGO:- Nayanjoti Atma Sahayak Grot	Neesi
2.	Sri Manju Rani Sarana.	Kailash Nagar 221533. NGO. - Chitralakha - Atma Sahayak Grot. <u>MOS</u>	
3/	Chitralakha	220636 / 9706723940 Chitralakha	
4/	Mrs Usha Barchi	Kailash Nagar, West Ha- zanapur. 9707284558 N. G. O. - Chitralakha Atma Sahayak Grot.	
5/	Chitralakha	8971869076 Chitralakha	

Sl. No	Name	Address, phone no. NGO	Signature
6.	श्रीमती यश	गाउँ-५-पार्वतीया, काठमाडौं फोन= ९८५४६३९६२८ N.G.O = श्रीमती यश *	
7.	Smt Bhame Kantaki.		
	Vill - Besseria Bebejia (Alikan)		
	PO - Besseria		
	S.S. - Amar jyoti Atana Sahayak govt.		
	phone - ९९५७६९०८६६		
8.	Smt Rame Bora		
	Vill - Besseria bebejia		
	PO - Besseria.		
	phone - ९९५७६९०८६६.		
9.	Min Soom moni Bania.		
	Vill - Da. parbatia Sonari Jecora.		
	c/o - श्री दिलीप बानिया.		
	P.O. - Da. parbatia.		
	P.N. - ९७०६९८४२८ / ९८५९१५६१८२.		
	* Name Manika ^{N.G.O.} Hajary .		
10.	MSS Ira moni Bania.		
	c/o Haren ch. Bania.		
	Vill Sonari Joan (Ambikar path)		
	P.O. Ja Parbatia		
	Dist. Sonitpur. (ph. no. ९७०६५२२२९१)		

11. Miss - Son mori borca
 C/o - Gura shari borca
 Vill - Da-parbatia Sakar chuburu
 P.O - Da - parbatia
 Dist - Sanit Pur (Assam)
 P.N - 3854 628784 / 570698/036

Manikamshari nro
 12/ Miss = Comita Deme
 C/o = Mukashar math
 Vill = Dipata ketengatika
 P.O - Dipata
 Dist - Sanit Pur (Assam)
~~P.N - 3854 628784~~

13/ Miss = Bamalata Das.
 C/o = Uams Das.
 Vill - Dipata Ketengatika
 P.O - Dipata
 Dist - Sanit Pur (Assam)

manikanchan N.G.O
 (14) PARS - Roshni Water,
 c/o - Hitesh Sharma
 Vill - Nepali Pathy, Tespur
 P.O - Tespur.
 Dist - Sonitpur, Assam
 PIN - 784001
 (M) 9959688519 *

manikanchan N.G.O
 (15) PARS - Padm Sabhara
 c/o - Mr. Alkesh Sharma
 Vill - Nepali Pathy, Tespur.
 P.O - Tespur.
 Dist - Sonitpur, Assam
 PIN - 784001
 (M) 976647941

16 - Manika Khatki (Manikanchan N.G.O Brest)
 P.O - Bisteria
 Vill - Babajia
 Dist - Sonitpur (Assam)
 Mb - 9854218816

(17) Zinat - Nig -
 PARS - Zinat Nig -
 Nig - Zinat - Sonitpur
 Nig - Zinat
 PARS - Zinat Nig (Assam)
 PARS - 9954624869

୧୫/ ନାମ: ଶ୍ରୀ ବିନୟାକ୍ଷରୀ
 ନାମ :- ହରିହରୀ ମାତା
 ମୁଦ୍ରାମିତ୍ର :- ଶ୍ରୀରାମାତା
 ନିର୍ଦ୍ଦେଶ :- ଭକ୍ତମୂଳ
 ନାମ :- ଶ୍ରୀମତୀମାତା ଶ୍ରୀ ଶ୍ରୀ
 ଶ୍ରେଣୀ :- ଶ୍ରୀମତୀମୂଳ ନାମ

୧୬/ ଶ୍ରୀମତୀମୂଳ ନାମ -
 ଶ୍ରୀମତୀ - ନାମନାମ -
 ନାମ - ଭକ୍ତମୂଳ

୧୭/ ଶ୍ରୀମତୀମୂଳ ନାମ -
 ଶ୍ରୀମତୀ - ଭକ୍ତମୂଳ -
 ନାମ - ନାମନାମ

୧୮/ ଶ୍ରୀମତୀମୂଳ ନାମ -
 ଶ୍ରୀମତୀ - ଭକ୍ତମୂଳ ନାମ -
 ନାମ - ଭକ୍ତମୂଳ ଭକ୍ତମୂଳ

Sl No	Name	Address/Phone No. NGO	Signature
22.	Alina Adhikari Choudhury	Agri-gardh welfare Society (Society) Tel: 98642-45219	<i>[Signature]</i>
23.	Vijayendra Choudhury	President	<i>[Signature]</i>
24	Junu Baruah	Subhalaxmi S.H Group - 23 USAROGAR, Tezpur	
25	Pudumai Borah	" "	
26	Bhabta Borah	" "	
27	Pradi Saitia	" "	
28	Anima Devi	Rithakowa	
29	Rubi Borah	" "	
30	Taruni Borah	" "	
31	Sauwali Borah	" "	
32	Manju Sarma	Rupak noga	
33	Manju Rani Sarma	Rupak Noga	
34	Nirzula Das	Rupak Noga	
35	Nirzula Panjabra	Rupak Noga	
36	Pratima Borah	9954868194 Murhatetele	PK
37	Mala Das	Murhatetele	Ms
38	Dipamoni Borah	Murhatetele Bamun choburi	
39	<i>[Name]</i>	-	
40	<i>[Name]</i>	-	
41	<i>[Name]</i>	-	

Title of the Project: Preparation, Demonstration and Popularization of Various Food Products from Locally Available Post Harvested Food Materials For Welfare Of Rural Population Of Sonitpur District of Assam.

2nd Programme Conducted at Roumari

District: Sonitpur

Block : Roumari

Total number of participants: 25, Female: 25 Male: NIL

Seminar Held on: 13-06-2010

List of the Participants:

Name of the Participant	Address	Group/NGO
1.Puspa Gogoi	Roumary	Roumary Mahila sanggathan
2.Elina Hemran	Mansisri	Roumary Mahila sanggathan
3.Niru Gogoi	Roumary	do
4.Nirmali Burhagohain	Rangajan	do
5.Dhanmaya Devi	Roumary	do
6.Narmada chettri	Roumary	do
7.Nita Sharma	Roumary	do
8.Renuka Upadhay	Roumary	do
9.Nirmala Sharma	Rangajan	do
10.Binita Tiwary	Rangajan	do
11.Kunta Devi	Rangajan	do
12.Sita Devi	Rangajan	do
13.Chandra Devi	Roumary	do

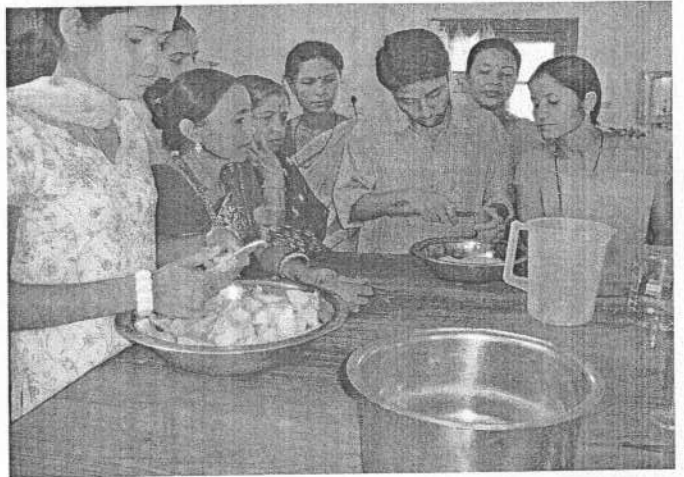
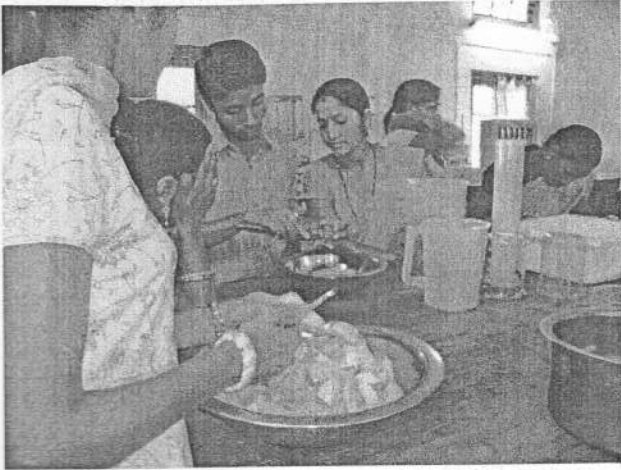
14.Sindhswary Devi	Rangajan	do
15.Balika Devi	Roumary	do
16.Lila Bhujel	Roumary	do
17.Chubani Bhatkuwar	Roumary	do
18.Arati Devi	Roumary	do
19.Nirmaya Devi	Roumary	do
20.Krisna Kumary Devi	Roumary	do
21.Tachiya Har	Roumary	do
22.Dhinmina Bhatkuwar	Rangajan	do
23.Chiliya Har	Rangajan	do
24.Chuni Har	Roumary	do
25.Amatha Bhutkuwar	Roumary	do

Demonstration

In the demonstration we describe the ingredients, processing steps and materials are required in preparation of various value added products from fruits and vegetables like Squash, Cordial, RTS, Tomato puree, Ketchup, Tomato Sauce, Jam, Jellies, Marmalade, Pickle, Ginger Paste, garlic Paste , Potato chip, Banana chip among the participants.

Note: Detailed description of the methodologies followed for preparation of the various food products is given as Annexure I

Pictures:





Feed back:

1. Participants are very much enthusiastic about this projects
2. To the best of my knowledge that I passed on to the participants of the seminar were benefited.
3. They implemented these learning skills into their day to day life.
4. Some of them started entrepreneurship at their cottage level.
5. They are frequently used to come our department for technical guidance and other useful help in this regard
6. They shared their traditional skills and try to improve in making above said products

Attendance Sheet:

ତାରିଖ	ନାମ	ପିତାଙ୍କ ନାମ	ଉପସ୍ଥାନ ସ୍ଥାନ / ଶ୍ରେଣୀ
୨୬/୦୬/୨୦୨୦			
୧	ଶ୍ରୀମତୀ ପ୍ରମିଳା ସାହୁ	ଶ୍ରୀମତୀ ପ୍ରମିଳା ସାହୁ	ପ୍ରମିଳା ସାହୁ
୨	ଶ୍ରୀମତୀ Elna Hemran	"	"
୩	ଶ୍ରୀମତୀ Miss Nitika Gopin	"	"
୪	ଶ୍ରୀମତୀ Miss Nirmali Burchaghai	ସତ୍ୟଜିତ ମିଶ୍ର	"
୫	ଶ୍ରୀମତୀ ସୁମିତ୍ରା ଚନ୍ଦ୍ର	ଶ୍ରୀମତୀ ସୁମିତ୍ରା	"
୬	ଶ୍ରୀମତୀ Miss Nirmala Choudhary	"	"
୭	ଶ୍ରୀମତୀ ମିତ୍ରା - ପାଣି	ଶ୍ରୀମତୀ ମିତ୍ରା	"
୮	ଶ୍ରୀମତୀ ସୁମିତ୍ରା ଚନ୍ଦ୍ର	ଶ୍ରୀମତୀ ସୁମିତ୍ରା	"
୯	ଶ୍ରୀମତୀ ନିର୍ମଳା - ମା	ସତ୍ୟଜିତ ମିଶ୍ର	"
୧୦	ଶ୍ରୀମତୀ ବିନିତା ଚନ୍ଦ୍ର	"	"
୧୧	ଶ୍ରୀମତୀ ସୁମିତ୍ରା ଚନ୍ଦ୍ର	"	"
୧୨	ଶ୍ରୀମତୀ ମିତ୍ରା ଚନ୍ଦ୍ର	"	"
୧୩	ଶ୍ରୀମତୀ ଚନ୍ଦ୍ରା ଚନ୍ଦ୍ର	ଶ୍ରୀମତୀ ଚନ୍ଦ୍ରା	"
୧୪	ଶ୍ରୀମତୀ Miss Rakha Devi	"	"
୧୫	ଶ୍ରୀମତୀ ମିତ୍ରା ଚନ୍ଦ୍ର	ସତ୍ୟଜିତ ମିଶ୍ର	"
୧୬	ଶ୍ରୀମତୀ ମିଳା ଚନ୍ଦ୍ର	ଶ୍ରୀମତୀ ମିଳା	"
୧୭	ଶ୍ରୀମତୀ ସୁମିତ୍ରା ଚନ୍ଦ୍ର	ଶ୍ରୀମତୀ ସୁମିତ୍ରା	"
୧୮	ଶ୍ରୀମତୀ ସୁମିତ୍ରା ଚନ୍ଦ୍ର	ଶ୍ରୀମତୀ ସୁମିତ୍ରା	"
୧୯	ଶ୍ରୀମତୀ ମିତ୍ରା ଚନ୍ଦ୍ର	ଶ୍ରୀମତୀ ମିତ୍ରା	"
୨୦	ଶ୍ରୀମତୀ ସୁମିତ୍ରା ଚନ୍ଦ୍ର	ଶ୍ରୀମତୀ ସୁମିତ୍ରା	"
୨୧	ଶ୍ରୀମତୀ ମିତ୍ରା ଚନ୍ଦ୍ର	ଶ୍ରୀମତୀ ମିତ୍ରା	"
୨୨	ଶ୍ରୀମତୀ ସୁମିତ୍ରା ଚନ୍ଦ୍ର	ଶ୍ରୀମତୀ ସୁମିତ୍ରା	"
୨୩	ଶ୍ରୀମତୀ ମିତ୍ରା ଚନ୍ଦ୍ର	ଶ୍ରୀମତୀ ମିତ୍ରା	"

ତାରିଖ	ନାମ	ପିତାଙ୍କ ନାମ	ଉପସ୍ଥାନ ସ୍ଥାନ / ଶ୍ରେଣୀ
୨୬/୦୬/୨୦୨୦			
୧	ଶ୍ରୀମତୀ ସୁମିତ୍ରା ଚନ୍ଦ୍ର		
୨	ଶ୍ରୀମତୀ ସୁମିତ୍ରା ଚନ୍ଦ୍ର		

Title of the Project: Preparation, Demonstration and Popularization of Various Food Products from Locally Available Post Harvested Food Materials For Welfare Of Rural Population Of Sonitpur District of Assam.

3rd Programme Conducted at Gabharu

District: Sonitpur

Block: Napaam, Amolapaam

Total number of participants: 35, Male: 1 Female: 36

Seminar Held on: 21-11-2010

Sl.no.	Name	Address	NGO/Group
1	Sri Amala Bhumiz	napaam	Asami NGO
2	Smt Anjali Barman	do	do
3	Smt Alaka Deka	do	do
4	Sri Tilu Bharali	do	do
5	Smt Marami Gogoi	do	do
6	Smt Kalpana Gogoi	do	do
7	Dipa mani saikia	do	Bisnupriya
8	Anita Das	do	Akha NGO
9	Sarumai Koch	do	do
10	Junu Bhumij	do	Akhami NGO
11	Mayabini Handique	do	do
12	Madhuri Sarkar	do	do
13	Lakhi Das	do	do
14	Mala mani Das	do	Nabajyoti

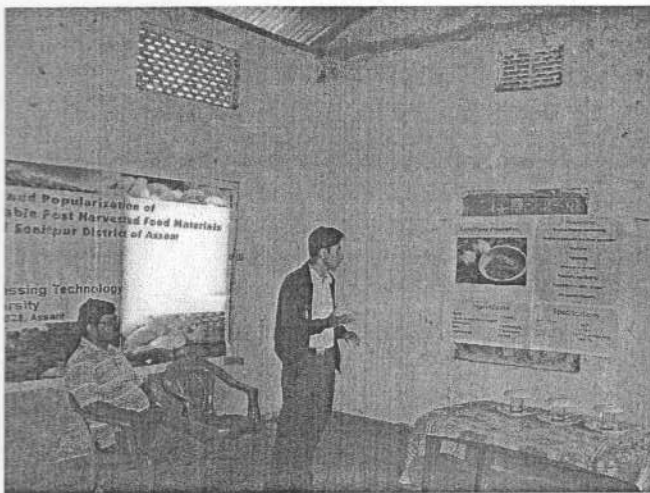
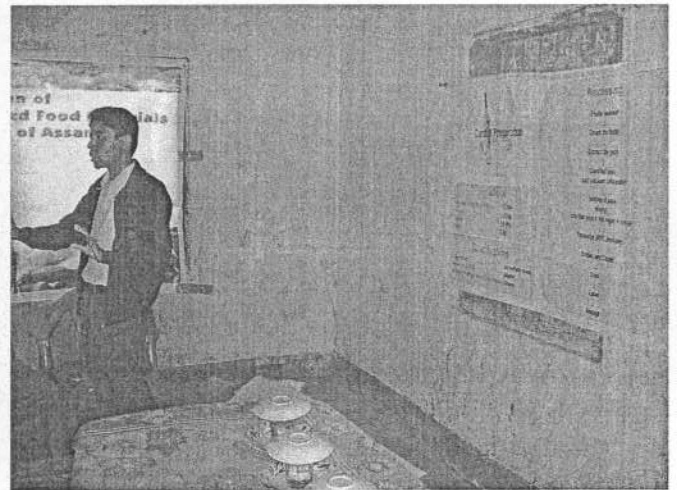
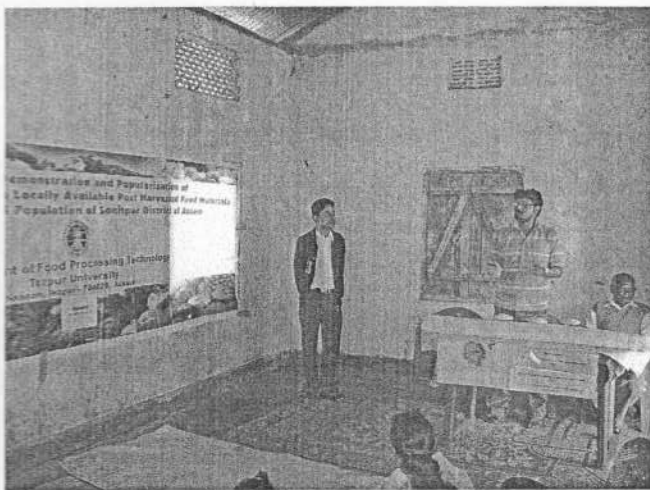
15	Santimoni Gogoi	do	Prerana
16.	Anjali Das	do	Pragati
17.	Buluma Saikia	do	Mahila Unnati Sabha
18.	Pramila Barthakur	do	do
19	Jharna Sarkar	do	Asami NGO
20	Rekha Sarkar	do	do
21	Saraswati Sarkar	do	do
22	Maina Gogoi	do	do
23	Jaya Gogoi	do	do
24	Binita Gogoi	do	do
25	Shephali Roy	do	do
26	Malati Devi	do	do
27	Basanti Biswasarmah	do	do
28	Rita Devi	do	do
29	Champa Devi	do	do
30	Juna Devi	do	do
31	Gouri Gogoi	do	do
32	Mamani Das	do	do
33	Mosumi Sarkar	do	do
34	Sewali Gogoi	do	do
35	Bharati Sarkar	do	do

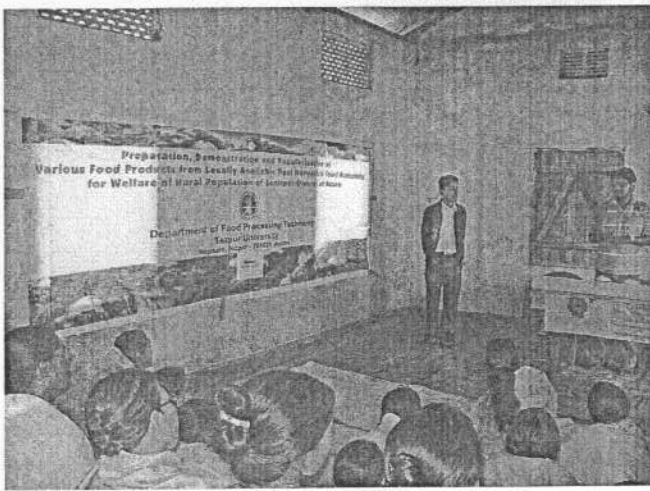
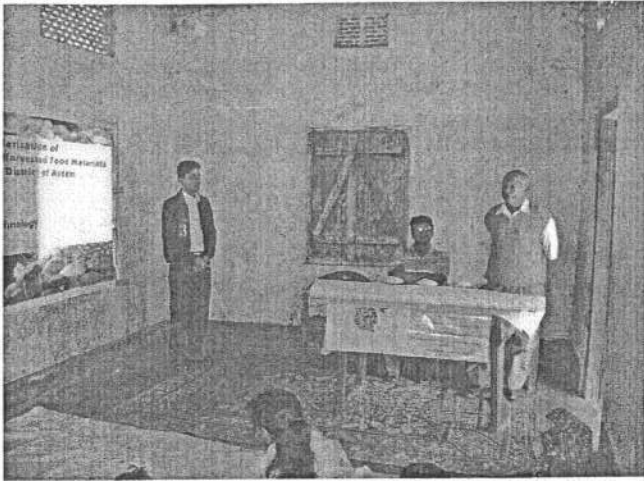
Demonstration

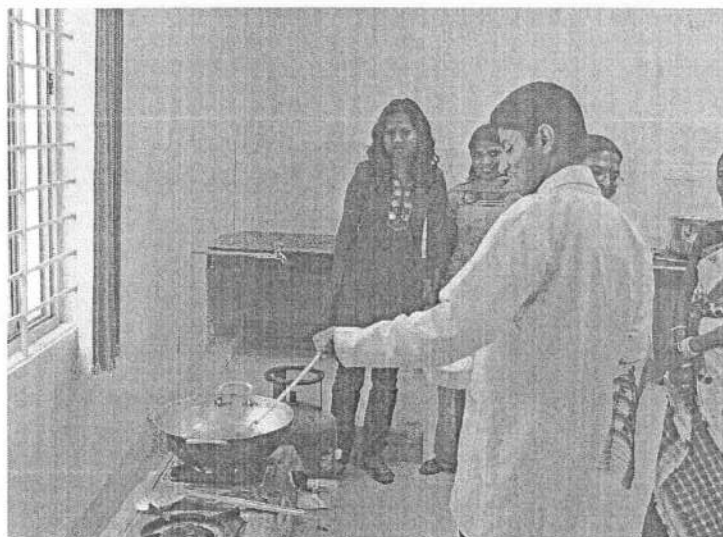
In the demonstration we describe the ingredients, processing steps and materials are required in preparation of various value added products from fruits and vegetables like Squash, Cordial, RTS, Tomato puree, Ketchup, Tomato Sauce, Jam, Jellies, Marmalade, Pickle, Ginger Paste, garlic Paste , Potato chip, Banana chip among the participants.

Note: Detailed description of the methodologies followed for preparation of the various food products is given as Annexure I

Pictures:







Feed back:

1. Participants are very much enthusiastic about this projects
2. To the best of my knowledge that I passed on to the participants of the seminar were benefited.
3. They implemented these learning skills into their day to day life.
4. Some of them started entrepreneurship at their cottage level.
5. They are frequently used to come our department for technical guidance and other useful help in this regard
6. They shared their traditional skills and try to improve in making above said products.

22/02/2020

ক্র. নং	নাম	ঠিকানা	স্বাক্ষর/অভিষ্টি	স্বাক্ষর
৩	শ্রী অমলানন্দ হুগুনি	গাওঁ - নগর	অমলানন্দ হুগুনি	P.L
৪	শ্রী অমলানন্দ হুগুনি	"	অমলানন্দ হুগুনি	Atak
৫	শ্রী অমলানন্দ হুগুনি	"		
৬	শ্রী অমলানন্দ হুগুনি	"		
৭	শ্রী অমলানন্দ হুগুনি	"	শ্রী অমলানন্দ হুগুনি	(স্বাক্ষর)
৮	শ্রী অমলানন্দ হুগুনি	"	(F.H.)	
৯	শ্রী অমলানন্দ হুগুনি	"		
১০	শ্রী অমলানন্দ হুগুনি	"		
১১	শ্রী অমলানন্দ হুগুনি	"		J. B. B. B.
১২	শ্রী অমলানন্দ হুগুনি	"	অমলানন্দ হুগুনি	M.B.
১৩	শ্রী অমলানন্দ হুগুনি	"		
১৪	শ্রী অমলানন্দ হুগুনি	"		

क्र.सं.	नाम	पिता	पता/विवरण	धर्म
१)	श्री अना बीनदास	बाबू/अना	नवमोटी काठमाडौं मोर्चे अनामोलि- बाबाकोट	Mohamud Dey
२)	श्री/श्रीमती/श्रीमान/श्रीमती	बाबू/अना	पौलोडा काठमाडौं मोर्चे अनामोलि	Rina Devi Sharma
३)	श्री अनामोलि	"	अनामोलि काठमाडौं मोर्चे अनामोलि	A. Dey
४)	श्री/श्रीमती/श्रीमान/श्रीमती	"	अनामोलि काठमाडौं मोर्चे अनामोलि	श्रीमान
५)	श्री/श्रीमती/श्रीमान/श्रीमती	"	काठ - लुम्बिनी	
६)	श्री/श्रीमती/श्रीमान/श्रीमती	"	अनामोलि काठमाडौं मोर्चे अनामोलि	Jirarekar
७)	श्री/श्रीमती/श्रीमान/श्रीमती	"	अनामोलि काठमाडौं मोर्चे अनामोलि	
८)	श्री/श्रीमती/श्रीमान/श्रीमती	"	अनामोलि काठमाडौं मोर्चे अनामोलि	
९)	श्री/श्रीमती/श्रीमान/श्रीमती	"	अनामोलि काठमाडौं मोर्चे अनामोलि	
१०)	श्री/श्रीमती/श्रीमान/श्रीमती	"	अनामोलि काठमाडौं मोर्चे अनामोलि	
११)	श्री/श्रीमती/श्रीमान/श्रीमती	"	अनामोलि काठमाडौं मोर्चे अनामोलि	
१२)	श्री/श्रीमती/श्रीमान/श्रीमती	"	अनामोलि काठमाडौं मोर्चे अनामोलि	
१३)	श्री/श्रीमती/श्रीमान/श्रीमती	"	अनामोलि काठमाडौं मोर्चे अनामोलि	
१४)	श्री/श्रीमती/श्रीमान/श्रीमती	"	अनामोलि काठमाडौं मोर्चे अनामोलि	
१५)	श्री/श्रीमती/श्रीमान/श्रीमती	"	अनामोलि काठमाडौं मोर्चे अनामोलि	
१६)	श्री/श्रीमती/श्रीमान/श्रीमती	"	अनामोलि काठमाडौं मोर्चे अनामोलि	
१७)	श्री/श्रीमती/श्रीमान/श्रीमती	"	अनामोलि काठमाडौं मोर्चे अनामोलि	
१८)	श्री/श्रीमती/श्रीमान/श्रीमती	"	अनामोलि काठमाडौं मोर्चे अनामोलि	
१९)	श्री/श्रीमती/श्रीमान/श्रीमती	"	अनामोलि काठमाडौं मोर्चे अनामोलि	
२०)	श्री/श्रीमती/श्रीमान/श्रीमती	"	अनामोलि काठमाडौं मोर्चे अनामोलि	

Title of the Project: Preparation, Demonstration and Popularization of Various Food Products from Locally Available Post Harvested Food Materials For Welfare Of Rural Population Of Sonitpur District of Assam.

4th Programme Conducted at Bihaguri

Seminar at Bihaguri, Sonitpur district on 4th December, 2011 and Demonstration in the Department of Food Processing Technology, Tezpur University

District: Sonitpur

Total number of participants: 22 Seminar Held on: 4.12.2011



কলাগুরু কৃষ্টি সমাজ
KALAGURU KRISTY SAMAJ
কৰ্মালয় - বিহাগুৰি, শোণিতপুৰ
Office - Bihaguri, Sonitpur
পঞ্জীয়ন নং- ৯৬৩
Registration No - 963

Letter No. _____ Date
To ২টি 4-12-2011

ইং ৪/১২/২০১১ তাৰিখত বিহাগুৰি উচ্চশিক্ষিত যুৱকী সজ্জাৰ্থে
সমাজত উপস্থিত থকা অশিক্ষিত/সকলৰ নাম চিনাক্ত
উল্লেখ কৰা হ'ল।
সমাজৰ উদ্দেশ্যে ১- ফল স্ৰাব সাংগ্ৰহণ ও অংশীদাৰীভাৱে
কেনেদৰে স্ৰাব কৰিব পাৰিব।

- | | |
|--------------------|----------------------|
| ১। সীতা বিহু দেৱী। | ১১। সীতা কলকটী দেৱী। |
| ২। সত্যজিৎ দেৱী। | ১২। চান্দা দেৱী। |
| ৩। অমিতা বড়া। | ১৩। শিলা কলকটী দেৱী। |
| ৪। মাহানী বড়া। | ১৪। অক্ষয় দেৱী। |
| ৫। বিহু বড়া। | ১৫। মাহানী দেৱী। |
| ৬। সৰ্বানী বড়া। | ১৬। শিলা দেৱী। |
| ৭। ইন্দিয়া দেৱী। | ১৭। নিতুঞ্জ দেৱী। |
| ৮। সত্যজিৎ দেৱী। | ১৮। উষা দেৱী। |
| ৯। উষা দেৱী। | ১৯। মাহানী দেৱী। |
| ১০। শিলা বড়া। | ২০। মাহানী দেৱী। |
| ১১। শ্ৰীমা বড়া। | ২১। কলকটী দেৱী। |
| | ২২। কলকটী দেৱী। |



Demonstration

In the demonstration we describe the ingredients, processing steps and materials are required in preparation of various value added products from fruits and vegetables like Squash, Cordial, RTS, Tomato puree, Ketchup, Tomato Sauce, Jam, Jellies, Marmalade, Pickle, Ginger Paste, garlic Paste , Potato chip, Banana chip among the participants.

Note: Detailed description of the methodologies followed for preparation of the various food products is given as Annexure I

Pictures:



Feed back:

1. Participants are very much enthusiastic about this projects
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Title of the Project: Preparation, Demonstration and Popularization of Various Food Products from Locally Available Post Harvested Food Materials For Welfare Of Rural Population Of Sonitpur District of Assam.

5th Programme Conducted at Borpatgaon

Seminar at Bihaguri, Sonitpur district on 11th December, 2011 and Demonstration in the Department of Food Processing Technology, Tezpur University

District: Sonitpur Seminar Held on: 11.12.2011

Total number of participants: 22

LIST OF PARTICIPANTS 11-12-2011

Awareness on Food Processing & Preservation
Co-organised jointly by
Tezpur University
&
Institute of Integrated Resource Management (IIRM)
Date: 11th December 2011
Venue: Borpatgaon Training Centre

No.	Name	Address	Signature
1.	Manoj Singh	Borpatgaon	Manoj Singh
2.	Subhojit Das	Borpatgaon	S. M. Das
3.	S. S. Das	Borpatgaon	S. S. Das
4.	Manoj Singh	Borpatgaon	Manoj Singh
5.	Manoj Singh	Borpatgaon	Manoj Singh
6.	Manoj Singh	Borpatgaon	Manoj Singh
7.	Manoj Singh	Borpatgaon	Manoj Singh
8.	Manoj Singh	Borpatgaon	Manoj Singh
9.	Manoj Singh	Borpatgaon	Manoj Singh
10.	Manoj Singh	Borpatgaon	Manoj Singh
11.	Manoj Singh	Borpatgaon	Manoj Singh
12.	Manoj Singh	Borpatgaon	Manoj Singh
13.	Manoj Singh	Borpatgaon	Manoj Singh
14.	Manoj Singh	Borpatgaon	Manoj Singh
15.	Manoj Singh	Borpatgaon	Manoj Singh
16.	Manoj Singh	Borpatgaon	Manoj Singh
17.	Manoj Singh	Borpatgaon	Manoj Singh
18.	Manoj Singh	Borpatgaon	Manoj Singh
19.	Manoj Singh	Borpatgaon	Manoj Singh
20.	Manoj Singh	Borpatgaon	Manoj Singh
21.	Manoj Singh	Borpatgaon	Manoj Singh
22.	Manoj Singh	Borpatgaon	Manoj Singh

Demonstration

In the demonstration we describe the ingredients, processing steps and materials are required in preparation of various value added products from fruits and vegetables like Squash, Cordial, RTS, Tomato puree, Ketchup, Tomato Sauce, Jam, Jellies, Marmalade, Pickle, Ginger Paste, garlic Paste , Potato chip, Banana chip among the participants.

Note: Detailed description of the methodologies followed for preparation of the various food products is given as Annexure I

Pictures:



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Title of the Project: Preparation, Demonstration and Popularization of Various Food Products from Locally Available Post Harvested Food Materials For Welfare Of Rural Population Of Sonitpur District of Assam.



6th Programme Conducted at Balipara

Seminar at Balipara, Sonitpur district on 17th March, 2012 and Demonstration in the Department of Food Processing Technology, Tezpur University

District : Sonitpur

List of Participants on 17/03/2012

Program - Preparation, Demonstration and Popularization of Various Food Products from locally Available Post Harvested Food Materials for Welfare of Rural Population of Sonitpur District in Assam

<u>Name</u>	<u>Signature</u>
① Ajma Sharma	
② Rini Sharma	
③ Kiran Sasimal.	
④ Annu Gogoi	
⑤ Tute Moni Saikia	
⑥ Sujata Saikia	
⑦ Anamika Singha	
⑧ Miss Binita Oraog	
⑨ Miss Anurupa Bysani	
⑩ Mrs Hemprasa Gogoi	
⑪ Mrs Smiti Dasgupta	
⑫ Sadesh Sharma	
⑬ Anindul Phukan	
⑭ Sri Ranjito Tamuli	
⑮ Kalpana Bakti	
⑯ Anoma Nayak	

Total number of participants: 18,

Demonstration

In the demonstration we describe the ingredients, processing steps and materials are required in preparation of various value added products from fruits and vegetables like Squash, Cordial, RTS, Tomato puree, Ketchup, Tomato Sauce, Jam, Jellies, Marmalade, Pickle, Ginger Paste, garlic Paste , Potato chip, Banana chip among the participants.

Note: Detailed description of the methodologies followed for preparation of the various food products is given as Annexure I

Pictures:



Feed back:

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6. They shared their traditional skills and try to improve in making above said products.

Title of the Project: Preparation, Demonstration and Popularization of Various Food Products from Locally Available Post Harvested Food Materials For Welfare Of Rural Population Of Sonitpur District of Assam.

7th Programme Conducted at Napaam

Seminar at Napaam, Sonitpur district on 18th March, 2012 and Demonstration in the Department of Food Processing Technology, Tezpur University

District : Sonitpur

Total number of participants: 14

Seminar Held on: 18.3.2012

NAME	SIGNATURE
1. RUNIMI KALITA (OFFICIAL STAFF)	<i>Runimi Kalita</i>
2. IMRAAN FAROQUI (OFFICIAL STAFF)	<i>Imraan Farouqi</i>
3. BHANU (OFFICIAL STAFF)	
4. Rini Shatama	<i>Rini Shatama</i>
5. Anamika Singha	<i>Anamika Singha</i>
6. Rina Shamma	<i>Rina Shamma</i>
7. Bineta ceang	<i>Bineta ceang</i>
8. Sujata Sankha	<i>Sujata Sankha</i>
9. Sri Kironi Sarenmah.	<i>Sri Kironi Sarenmah.</i>
10. Miss - Tula mani Sankha	<i>T.S</i>
11. Miss Abruja Begum.	<i>ABegum</i>
12. Aarna Nayak	<i>A. Nayak</i>

Total = 14 ^{18/3/12}
(3 + 11)

Demonstration

In the demonstration we describe the ingredients, processing steps and materials are required in preparation of various value added products from fruits and vegetables like Squash, Cordial, RTS, Tomato puree, Ketchup, Tomato Sauce, Jam, Jellies, Marmalade, Pickle, Ginger Paste, garlic Paste, Potato chip, Banana chip among the participants.

Note: Detailed description of the methodologies followed for preparation of the various food products is given as Annexure I

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Title of the Project: Preparation, Demonstration and Popularization of Various Food Products from Locally Available Post Harvested Food Materials For Welfare Of Rural Population Of Sonitpur District of Assam.

8th Programme Conducted at Panchmile

Seminar at Panchmile, Sonitpur district on 28th April, 2012 and Demonstration in the Department of Food Processing Technology, Tezpur University

District : Sonitpur

Total number of participants: 10

Seminar Held on: 28.4.2012

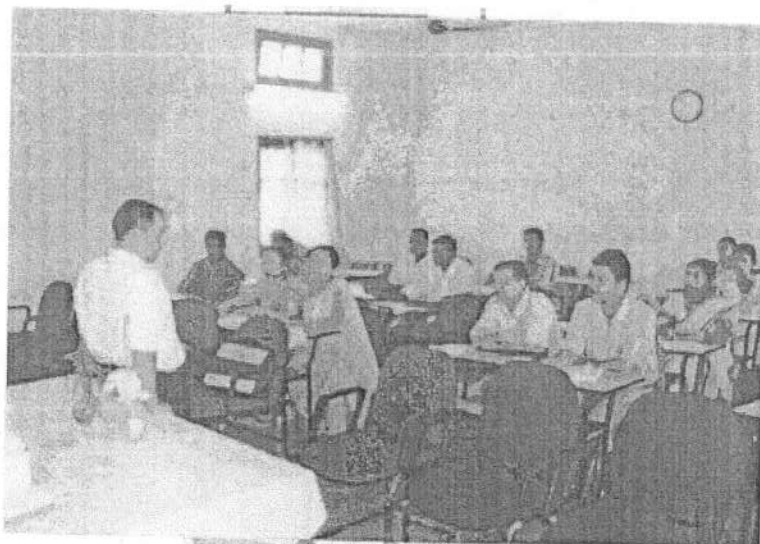
୧୧: 26-8-2022 ତାରିଖରେ ଅନୁଷ୍ଠିତ (2022 ମସିହା)
 ମିତ୍ରତା ଉପସ୍ଥିତ ଅନ୍ତର-ମୁଖ୍ୟାଳୟ-ସମ୍ବଲପୁର ନାମ ଚଳତ
 ଉତ୍ସବ ବନ୍ଧା ହେଲା । (ଅନୁଷ୍ଠାନ: ମାଟ୍ରିକ୍ୟୁଲେସନ୍)
 କର୍ମକ୍ରମ (କ୍ରମ): ସାଲମୁଲ ମାଟ୍ରିକ୍ୟୁଲେସନ୍ ଓ ମୁଖ୍ୟାଳୟରୁ ପିଆଜ
 କୋନୋଟେସନ୍ ତିଆରି କରିବା ପାଇଁ

- ୧/ ଶ୍ରୀ ସାଲମୁଲ ବନ୍ଧା
- ୨/ ଶ୍ରୀ- ହିନ୍ଦୀ- ହାତବନ୍ଧା-
- ୩/ ଶ୍ରୀ- ସାଲମୁଲ ବନ୍ଧା-
- ୪/ ଶ୍ରୀ- ସିଲ୍‌ଲ- ଦେଶୀ-
- ୫/ ଶ୍ରୀ- ମିଠୁମଫ୍ଟ ହାଲ-
- ୬/ ଶ୍ରୀ- ବନ୍ଧୁକ ବନ୍ଧା-
- ୭/ ଶ୍ରୀ- ଅନ୍ତ- ହାତବନ୍ଧା-
- ୮/ ଶ୍ରୀ- ଅନ୍ତ- ନାମ-
- ୯/ ଶ୍ରୀ- ବାଜ ବୁନ୍ଧା
- ୧୦/ ଶ୍ରୀ- ଚୁଡ଼ାମ (ଘୋଷ)
- ୧୧/ ଶ୍ରୀ- ଅନ୍ତ- ନାମକର
- ୧୨/ ଶ୍ରୀ- ବାଜେନ ନାମ-
- ୧୩/ ଶ୍ରୀ- ମିଠୁମଫ୍ଟ ନାମ-
- ୧୪/ ଶ୍ରୀ- ବାନ୍ଧୁକ ବନ୍ଧା-

Demonstration

In the demonstration we describe the ingredients, processing steps and materials are required in preparation of various value added products from fruits and vegetables like Squash, Cordial, RTS, Tomato puree, Ketchup, Tomato Sauce, Jam, Jellies, Marmalade, Pickle, Ginger Paste, garlic Paste, Potato chip, Banana chip among the participants.

Note: Detailed description of the methodologies followed for preparation of the various food products is given as Annexure I

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Title of the Project: Preparation, Demonstration and Popularization of Various Food Products from Locally Available Post Harvested Food Materials For Welfare Of Rural Population Of Sonitpur District of Assam.

9th Programme Conducted at Amolapam

Seminar at Amolapam, Sonitpur district on 27th May, 2012 and Demonstration in the Department of Food Processing Technology, Tezpur University

District: Sonitpur

Total number of participants: 10

Seminar Held on: 27.5.2012

২৭/৫ তাৰিখে অৰ্ধাৰ্জিত (২৭৫) মহালালী পৰ্যটন কেন্দ্ৰত
২৭৫ - প্ৰাথমিক/মধ্যম শ্ৰেণীৰ বাবে কৰা হৈছে বৰ্ষাৰ
(স্থান: আমোলাপাম)

সভাৰ বিষয়: মানসিক স্বাস্থ্যৰ উন্নতিৰ বাবে
কোম্পিউটাৰ ব্যৱহাৰ কৰাৰ গুৰুত্ব

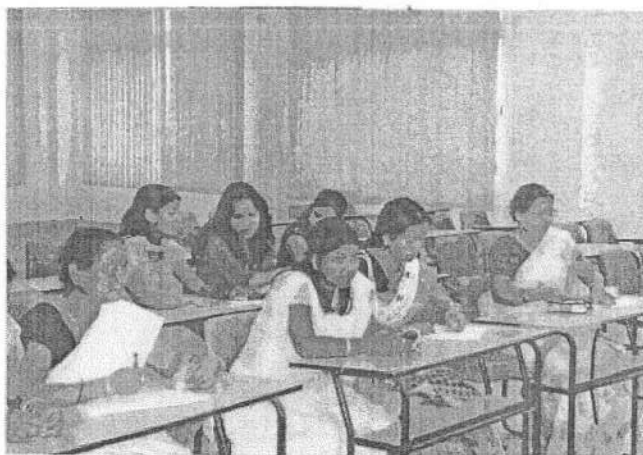
- (১) শ্ৰী বিষ্ণু বৰা -
- (২) শ্ৰী অক্ষয় কলিতা
- (৩) শ্ৰী দিলীপ চৌধুৰী
- (৪) শ্ৰী বিজয় কলিতা
- (৫) শ্ৰী মানিক বৰুৱা -
- (৬) শ্ৰী বিষ্ণু বৰা -
- (৭) শ্ৰী - প্ৰদীপ হাজৰা
- (৮) শ্ৰী অক্ষয় কলিতা
- (৯) শ্ৰী অক্ষয় কলিতা
- (১০) শ্ৰী অক্ষয় কলিতা
- (১১) শ্ৰী অক্ষয় কলিতা

Demonstration

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Note: Detailed description of the methodologies followed for preparation of the various food products is given as Annexure I

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10th Programme Conducted at Roumari

Seminar at Roumari, Sonitpur district on 24th June, 2012 and Demonstration in the Department of Food Processing Technology, Tezpur University

District: Sonitpur

Total number of participants: 11

Seminar Held on: 24.6.2012

২২-২৪ জুন তাৰিখে অনুষ্ঠিত হোৱা- সম্ভাগতা সভাত
উপস্থিত থকা- প্ৰশিক্ষাৰ্থী সকলৰ নাম তলত উল্লেখ কৰা হ'ল
(স্থানঃ (স্বীয়াৰি-)

সভাৰ উদ্দেশ্য : ফলমূলৰ সংৰক্ষণৰ ওপৰত অধিক গুৰুত্ব দিয়াৰ
ক্ষেত্ৰত তেওঁৰ কৰিব পাৰিব-

- ১/ বিনা-মৰ্চা-
- ২/ বিনতা হাজাৰিকা-
- ৩/ জিনা গাৰ্শ-
- ৪/ পুতুলী বৰা-
- ৫/ জুৰী গাৰ্শ-
- ৬/ বিনতা-স্বাভা-
- ৭/ ছুটী-লাহন
- ৮/ দিষ্টী-বৰা-
- ৯/ নিৰ্মালী বায়
- ১০/ তাপসী জ্বালাকৰ
- ১১/ নিৰু দে
- ১২/ কপালী বৰা-
- ১৩/ মাস্তা দেৱী
- ১৪/ পুতুলী নাথক-

Demonstration

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Title of the Project: Preparation, Demonstration and Popularization of Various Food Products from Locally Available Post Harvested Food Materials For Welfare Of Rural Population Of Sonitpur District of Assam.

11th Programme Conducted at Gabharu

Seminar at Gabharu, Sonitpur district on 29th July, 2012 and Demonstration in the Department of Food Processing Technology, Tezpur University

District: Sonitpur

Total number of participants: 11

Seminar Held on: 29.7.2012

ইং ২৯ জুলাই তাৰিখে অনুষ্ঠিত হোৱা সভাখনত
সভাত উপস্থিত থকা-প্ৰসিদ্ধাৰ্থী সকলৰ নাম তলত
উল্লেখ কৰা হ'ল (স্থান: গাভৰু)

সভাত উপস্থিত: ফালগুন সংগঠন এ-প্ৰনালী বন্ধ হিচাপে
কৈলদেৱ জিলাৰ বৰিবৰ গাৰি-

- ১) শ্ৰী স্নিহা স্মান
- ২) " সৌৰি ৰাজা
- ৩) " প্ৰহলি বৰো
- ৪) " নিশা কটকী
- ৫) " চিতু বড়ো
- ৬) " হাজিমা শাহন
- ৭) " সঞ্জয় চৰকাৰ
- ৮) " বিবল শৰ্মা
- ৯) " বিৰিমা হাজিমা
- ১০) " স্বপনা দেৱী
- ১১) " মীৰা দেৱী
- ১২) " চাক দেৱী
- ১৩) " প্ৰতিমা দেৱী
- ১৪) " হৰমই দাস

Demonstration

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Pictures:



Feed back:

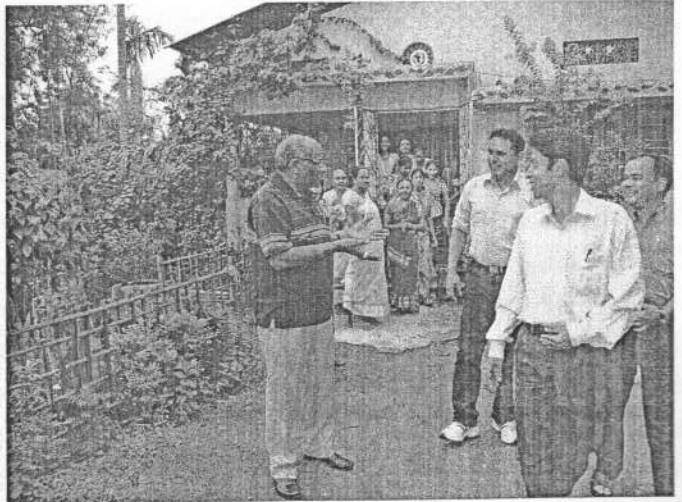
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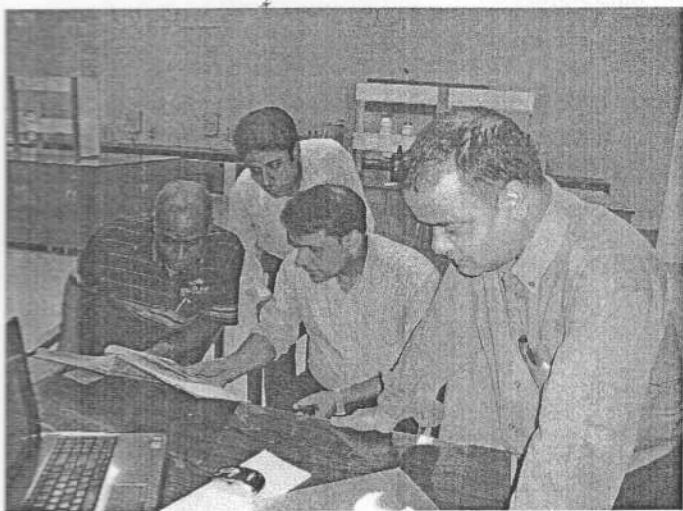
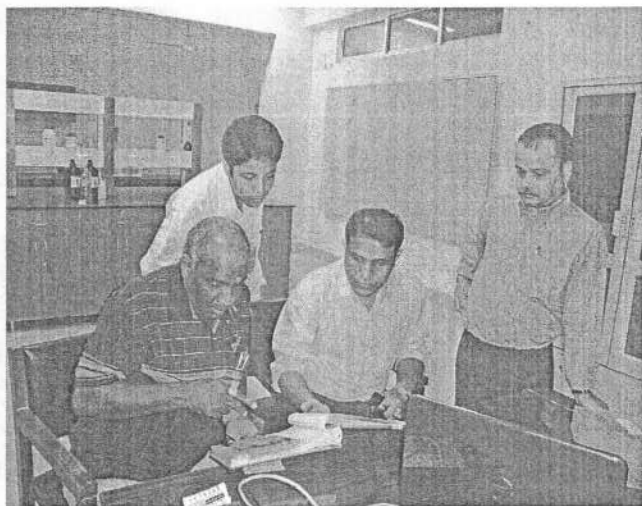
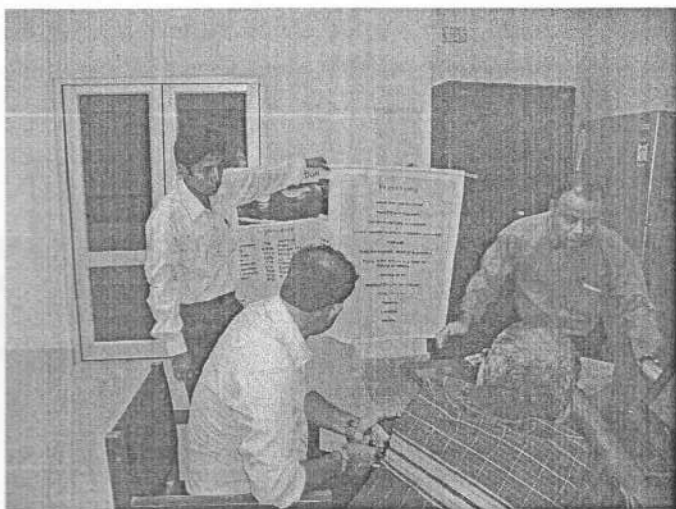
Monitoring of the Project Implementation Sites By DBT, New Delhi

On 26/06/11 (Sunday), Dr. A.S. Ninawe (Advisor and Scientist G) and his group from Department of Biotechnology, Delhi, arrived Tezpur University to monitor the work undertaken during ongoing project. They visited the areas where the project programmes were being conducted successfully. Firstly they visited Rowmari Block and interacted with the beneficiaries of the project. The responses of the people were very impressive and satisfying. Then from there they turned their way to the next place of the project work which was done namely Napam (Amolapam). Here too the response was very impressive and beneficiaries even displayed their own making (namely Mango Pickle & Plum Jam). Even the beneficiaries requested such type of awareness and training programme frequently, so that they can uplift their present economic conditions by selling their products in the market. After all these site visits they came back to the department (Food Processing Technology) and saw the equipments and facilities which were being catered to the beneficiaries during the preparation and demonstration (practical work) of the food products. After all these works they were being briefed with a presentation, and also the photographs of the awareness and training programme work done till dates were shown.

Photographs of Monitoring of the Project Implementation Sites







Performance Highlight (2009-2012)

Objectives Pursued:

The DBT project (Date of starting of the project 30.9.2009) (BT/PR12011/SPD/24/366/2009 Dated 30.9.2009) entitled "Preparation, Demonstration and Popularization of Various Food Products from Locally Available Post Harvested Food Materials for Welfare of Rural Population of Sonitpur District in Assam" has touched all the objectives, by implementing various awareness, training and demonstration programs in the various places/areas/zones/blocks of the Sonitpur district, Assam.

Number of trainings organised: 11

Demonstrations conducted: 11

Number of people/families benefited: More than 500

Income level increases: Yes

Additional income if any: NA

Creation of employment opportunities: Yes

Migration aspects & drudgery aspects: NA

Impact on the society and its multiplier impact in the region: Yes

Detailed Programme Activities Implemented:

1. Seminar at Gabharu Block on 17th February 2010 and Demonstration in the Department in the Department of Food Processing Technology, Tezpur University.
2. Seminar at Roumari-Mansiri Block on 13th May 2010 and Demonstration in the Department of Food Processing Technology, Tezpur University.
3. Seminar at Napaam-Amolapaam on 21st November 2010 and Demonstration in the Department of Food Processing Technology, Tezpur University
4. Seminar at Bihaguri, Sonitpur district on 4th December, 2011 and Demonstration in the Department of Food Processing Technology, Tezpur University
5. Seminar at Barpatgaon, Sonitpur district on 11th December, 2011 and Demonstration in the Department of Food Processing Technology, Tezpur University
6. Seminar at Balipara, Sonitpur district on 17th March, 2012 and Demonstration in the Department of Food Processing Technology, Tezpur University
7. Seminar at Napaam, Sonitpur district on 18th March, 2012 and Demonstration in the Department of Food Processing Technology, Tezpur University
8. Seminar at Panchmile, Sonitpur district on 28th April, 2012 and Demonstration in the Department of Food Processing Technology, Tezpur University

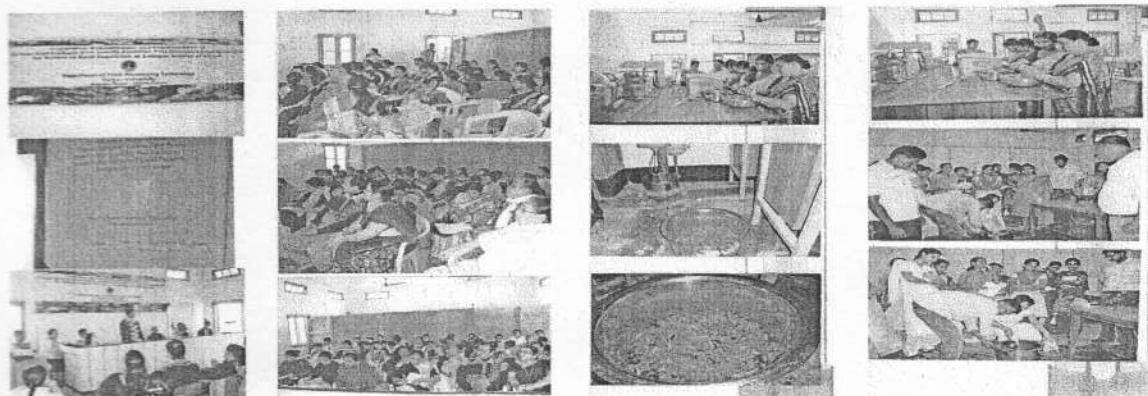
9. Seminar at Amolapam, Sonitpur district on 27th May, 2012 and Demonstration in the Department of Food Processing Technology, Tezpur University
10. Seminar at Roumari, Sonitpur district on 24th June, 2012 and Demonstration in the Department of Food Processing Technology, Tezpur University
11. Seminar at Gabharu, Sonitpur district on 29th July, 2012 and Demonstration in the Department of Food Processing Technology, Tezpur University

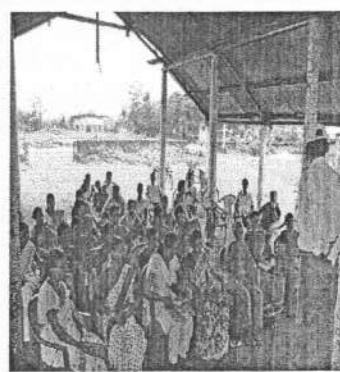
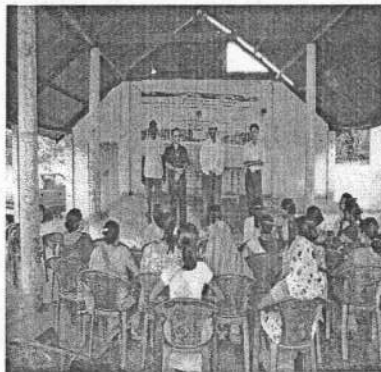
Food Items Prepared:

Squash, Cordial, RTS, Tomato puree, Tomato ketchup, Tomato Sauce, Jam, Jellies, Marmalade, Pickle, Ginger Paste, Garlic Paste, Potato chip, and Banana chip

Photographs:

Some of the photographs of awareness programmes, trainings, preparation and demonstration of food products.





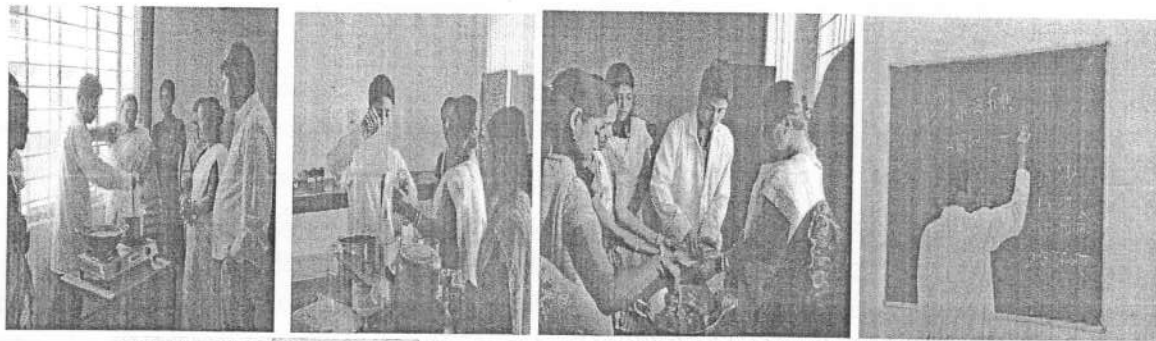


Fig. Photographs of various training and demonstration programmes conducted in the Sonitpur district of Assam.

Target Populations:

Participants were from different Blocks/Zones/Areas of Sonitpur district. They belong to many Self Help Groups (SHG)/women associations/ house wives /Committee/youth clubs/NGOs/students/volunteers etc. However, we targeted mainly to rural women with special focus on younger women. The implemented programmes to the targeted populations were considered crucial to bring out a social transformation in this economically backward district. They were much enthusiastic about the whole programs. They were very much interested to know about the preparation, processing, packaging, storage and preservation technology involved in locally available fruits and vegetables and their processed products. Initially they had little manufacturing/processing idea (at home) and after completion of training etc they have prepared some common products like pickle, jam, jelly etc from locally available fruits and vegetables. There were number of impediments in the targeted population like poverty stricken, lack of knowledge and resources, and also the existing social systems, not aware at all for the processing & preservation of locally available food materials. We endeavoured to make them more aware about the benefit of the program we undertook, which helped them to increase their socioeconomic status. We have observed that many youths opened entrepreneurships and availed the opportunity of delivering their processed food products to big market/malls/supermarkets in the near by cities/towns and also to Guwahati. In the process we helped them.

Outcome/Delivery in terms of Technology Development:

In the awareness programme through seminar /presentation we described the ingredients, processing steps, scientific materials involved, methods and technology which are required in preparation of various value added products from locally available fruits and vegetables. The products prepared were squash, cordial, RTS, tomato puree, ketchup, tomato sauce, jam, jellies, marmalade, pickle, ginger paste, garlic paste , potato chip, banana chip etc.

Besides these we also tried to give some importance on GMP like packaging, storage, preservation techniques, food quality and quality control. Various food safety measures and its importance under FSSAI were explained.

We arranged numbers of seminars on several food processing topics. For instance quality packaging of products from locally available fruits and vegetables was supported by Indian Institute of Packaging, Mumbai and NERAMAC (North Eastern Regional Agricultural Marketing Corporation) Guwahati. The seminar helped our target population in the development of their technical knowledge and skills in processing, packaging and preservation technology of the produce.

Training was given to the participants in a Seminar cum Workshop on Career and Business Prospects in Food Processing held on February 22, 2012 at District Library Auditorium, Tezpur, Assam organised in association with IICPT-NIFTEM.

Training was imparted to the participants in a seminar on "Processing Technology for Traditional Food products of Assam, NE Food Tech Summit". Sponsored by Indian Chamber of Commerce in association with Ministry of Food Processing Industries, Government of India on 21st March 2012, Guwahati, Assam.

Additional Income Gain: NA

Addressing drudgery aspects: NA

Migration reduction: NA

Nutritional and Livelihood Security Majors:

Immediately after the production/manufacturing of the food products by the Trainees we advised them to verify the shelf-life and the nutritional properties of the products. This was done as marketing requires good quality products with wholesomeness. Nutritional studies were performed in the Dept. of Food Processing Technology. Suitable processing technology, preservation, packaging and storage were followed as per standard procedures for all the prepared food products. More emphasis was given on least cost involvement of processing and preservation techniques and at the same time no compromise with its quality.

Brochures:

A simple, inexpensive brochure has been prepared in local language and in English on processing, preservation of locally available food materials. We have circulated the copies to most of the target people and huge response has been received by us.

Feed Back Received From the Population:

Participants are very much enthusiastic about this project

- (i) To the best of our knowledge, the project immensely benefitted the participants.
- (ii) Many of the participants implemented these skills as their livelihood.
- (iii) Participants frequently come to the department for technical guidance and other useful help in this regard.
- (iv) They shared their traditional skills with us and tried to improve in making food products.

Conclusion:

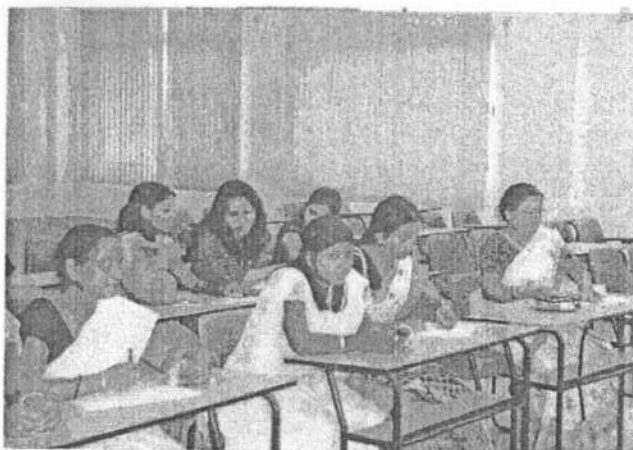
Processing and packaging are the most effective means to preserve, and to impart value addition of our locally available food materials. Packaging helps to keep food fresh and safe, and protects it against spoilage. The project implementation results have shown that post harvest technology losses, spoilage and wastage of the locally available agro-food materials can be minimized immensely and paralleling the existing poor socio-economic status is possible to uplift. Number of families had shown higher incomes compared to 2-3 years before. Finally it can be concluded that this type of government's flagship project would usher to poor rural families in terms of boosting their income, more health care and also for proper education of their school children. We expect to continue this type of programme in future also.

Summary:

The DBT project (Date of starting of the project 30.9.2009) (BT/PR12011/SPD/24/366/2009 Dated 30.9.2009) entitled "Preparation, Demonstration and Popularization of Various Food Products from Locally Available Post Harvested Food Materials for Welfare of Rural Population of Sonitpur District in Assam" has touched all of the objectives by implementing programmes like awareness, training and demonstration in the various places/areas/zones/blocks of the Sonitpur district as mentioned in the Annual Report. Participators came from different places like different Blocks/Zones/Areas. They belong to many Self Help Groups (SHG)/women associations/ house wives /Committee/youth clubs/NGOs/students/volunteers etc. We targeted mainly to rural women with special focus on younger women. This programme to women was considered crucial to bring social transformation in this area. The food items selected for demonstration and popularisations were squash, cordial, RTS, tomato puree, tomato ketchup, tomato sauce, jam, jellies, marmalade, pickle, ginger paste, garlic paste, potato chip, and banana chip. Immediately after the production of the food products we emphasized to examine the shelf life and its nutritional studies. A simple and inexpensive brochure in local language and English on processing and preservation of locally available food materials has been prepared and circulated to most of the targeted population. On 26th June, 2011, Dr. A.S. Ninawe (Advisor and Scientist G) and his group from Department of Biotechnology, Delhi, monitored the work undertaken in the project. Further one more visit was undertaken by Dr U. Ahmed, DBT, New Delhi on 17th March, 2012 to monitor the progress of the project activities. They visited the areas where the project programmes were conducted. They interacted with the beneficiaries of the project. The responses of the people were very impressive and satisfying and beneficiaries even displayed their own making products (namely Mango Pickle & Plum Jam etc). At request of the beneficiaries the awareness and training programmes were frequently arranged and technically helped as and when required. It has been observed that processing and packaging are the most effective means to preserve, and to impart value addition of our locally available food materials. Packaging helps to keep food fresh and safe, and protects it against spoilage. The project implementation results have shown that post harvest technology losses, spoilage and wastage of the locally available agro-food materials can be minimized immensely and paralleling the existing poor socio-economic status is possible to uplift. Number of families had shown higher incomes compared to 2-3 years before. Finally it can be concluded that this type of government's flagship project would usher to poor rural families in terms of boosting their income, more health care and also for proper education of their school children. We expect to continue this type of programme in future also.

(S. C. Deka)

Principal Investigator



DBT Adhoc Project
Preparation, Demonstration and Popularization of Various Food Products from Locally Available Post Harvested Food Materials for Welfare of Rural Population of Sonitpur District in Assam

Tezpur University, Assam

UTILIZATION CERTIFICATE
(For the financial year 01.04.2012 to 31.03.2013)

Title of the Project/Scheme:

Preparation, Demonstration and Popularization of Various Food Products from Locally available Post Harvested Food Materials for Welfare of Rural Population of Sonitpur District in Assam

Name of the Organisation:

Tezpur University, Napaam, Tezpur, Assam

Principal Investigator:

Prof. S.C. Deka

Department of Biotechnology sanction order No. & date of sanctioning the project :

San No. 102/IFD/DBT/SAN/PR1377/2009-2010
Dated 23.09.2009

Amount brought forward from the previous financial year quoting DBT letter No. & date in which the authority to carry forward the said amount was given:

Rs. 19,919.00. (Vide letter No. BT/PR12011/SPD/24/366/2009
Dated 11.06.2012)

Amount received from DBT during the financial year (Please give No. & dates of sanction orders showing the amounts paid):

Rs. 2,53,000.00
(San No. 102/IFD/SAN/1126/2012-2013
Dated June 8, 2012)

Other receipts/interest earned, if any, on the DBT grants:

NA

Total amount that was available for expenditure during the financial year (S. No. 5,6 and 7):

Rs. 2,72,919.00

Actual expenditure (excluding commitments incurred during the financial year) (statement of expenditure is enclosed):

Rs. 2,62,596.00

Unspent balance refunded, if any (Please give details of cheque No. etc.):

Rs. 10,323.00

Balance amount available at the end of the financial year :

Rs. 10,323.00

Amount allowed to be carried forward to the next financial year vide letter no. & date:

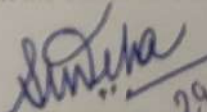
N/A

Certified that the amount of Rs. 2,62,596.00 mentioned against col. 9 has been utilized on the project/scheme for the purpose for which it was sanctioned and that the balance of Rs. 10,323.00 remaining unutilized at the end of the year has been surrendered to Govt. (vide No. 023377 dated 03/05/2013 will be adjusted towards the grants-in-aid payable during the next year.

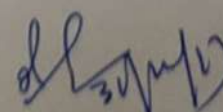
2. Certified that I have satisfied myself that the conditions on which the grants-in-aid was sanctioned have been duly fulfilled/are being fulfilled and that I have exercised the following checks to see that the money was actually utilised for the purpose for which it was sanctioned.

Kinds of checks exercised:

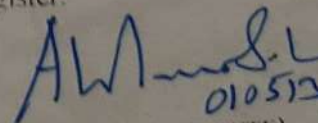
1. Accounts audited by qualified Chartered Accountant appointed by this University as Internal Auditor.
2. The A.G. (Audit), Guwahati has already audited the account
3. All the chemicals, consumables, etc. purchased from the grant are entered in the stock register.


29.4.2013
(PROJECT INVESTIGATOR)

Professor


30/4/13
O.S.D. (FINANCE)

OSD Finance


010513
(HEAD OF THE INSTITUTE)

Registrar

Tezpur University

ested Food
23.09.2009
14.2012 to

(Rs. i
Balance
(5-6)

7.

HOT ON POCO X3

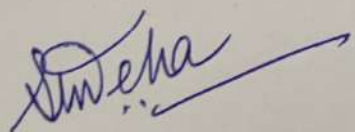
Statement of Expenditure referred to in para 9 of the Utilisation Certificate

EX 0004 NO 101

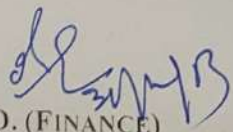
Project Title: Preparation, Demonstration and Popularization of Various Food Products from Locally available Post Harvested Food Materials for Welfare of Rural Population of Sonitpur District in Assam (San No. 102/IFD/DBT/SAN/PR1377/2009-2010; Dated 23.09.2009)

Showing grants received from the Department of Biotechnology and the Expenditure incurred during the period from 01.04.2012 to 31.03.2013

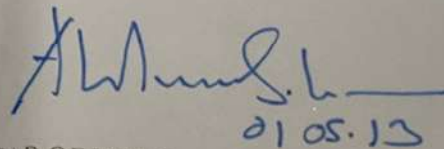
Item	Unspent balance carried forward from previous year	Grants received from DBT during the year	Other receipts/ interest earned, if any, on the DBT grants	Total of Column (2+3+4)	Expenditure (excluding commitments incurred during the Year)	(Rs. in lakh)	
						Balance (5-6)	Remarks
1.	2.	3.	4.	5.	6.	7.	8.
1. <u>Non-Recurring</u>	Nil	Nil	Nil	--	--	--	--
i)							
2. <u>Recurring</u>							
i) Manpower	Nil	0.96	Nil	0.96000	0.85677	0.10323	Balance Amount Returned to DBT, New Delhi
ii) Consumable	0.01656	0.48	Nil	0.49656	0.49656	Nil	
iii) Travel	0.04263	0.45	Nil	0.49263	0.49263	Nil	
iv) Contingency	Nil	0.50	Nil	0.50000	0.50000	Nil	
v) Overhead (If applicable)	0.14000	0.14	Nil	0.28000	0.28000	Nil	
Total	19,919.00	2.53	Nil	2.72919	2.62596	0.10323	



(PROJECT INVESTIGATOR)
Professor
 Deptt. of Food Engineering & Technology
 Tezpur University, Napaam-784028
 Dist-Sonitpur (Assam)



O.S.D. (FINANCE)
OSD Finance
 Tezpur University


 21.05.13

(HEAD OF THE INSTITUTE)
Registrar
 Tezpur University