

**Online Training for Master Trainers**  
**on**  
**Minor Forest Produce Processing**  
**19.01.2021 to 23.01.2021**

**Organized by**  
**Indian Institute of Food Processing Technology (IIFPT)**

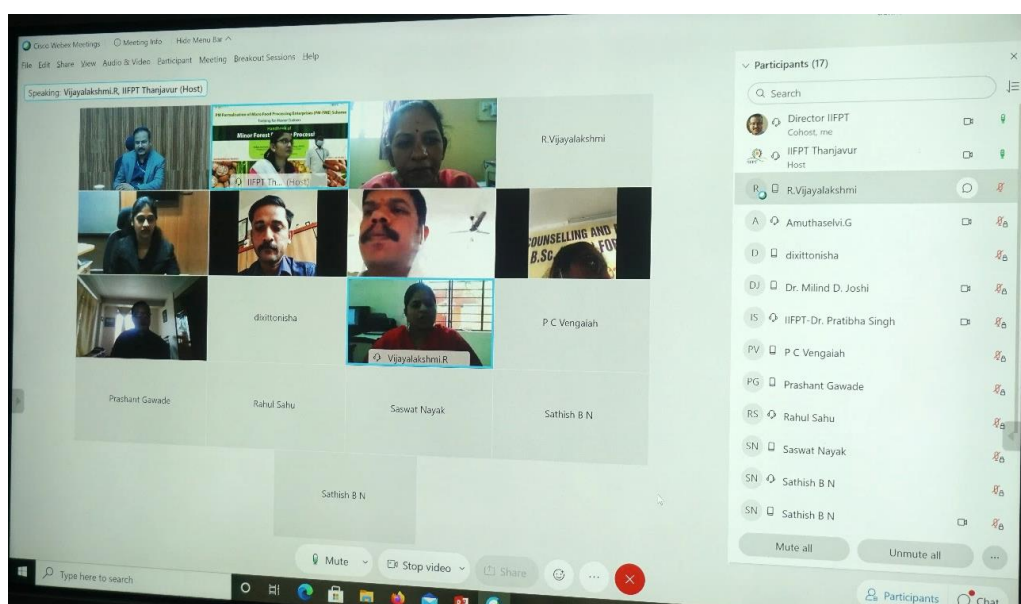
## Inaugural Session Details

19.01.2021 (Monday)

### Session

Time: 10.00 am -10.15 am

The Training of Master Trainer's Program in the domain of Minor Forest Produce Processing under PM FME scheme was inaugurated by Director, IIFPT. The participation in training program was from 10 states having 17 participants.



### Session Details

Time: 10.15 am -11.15 am

**Session Topic:** Overview of PMFME Scheme

**Speaker Detail:** Dr. V.R. Sinija, Professor & Head, FPBIC, IIFPT.

### Session Highlights:

The session was about holistic inputs on food processing sub segments and India's position in those sub segments. The next part of the session provided overview about the PMFME scheme, various guidelines related to capacity building and introducing the concept of ODOP. Various queries were answered related to scheme assistance and ODOP.

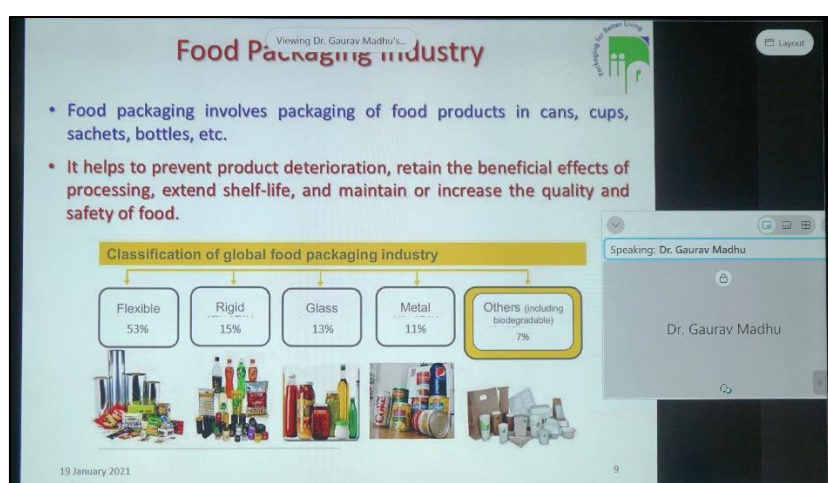


### Day 1: 19.01.2021 (Tuesday)

#### Session Details:

11.15 am -01.15 pm	Global & Indian Scenario of Minor Forest Produce – Types under Different Categories	Dr. B. K Yadav Professor and Head, IIFPT
02.00 pm -03.30 pm	Regulations and Standards for Maintaining Food Safety and Quality	Dr. Kannan Central Designated Officer, FSSAI, Chennai
03.30 pm -05.30 pm	Recent Packaging Techniques and Packaging Machineries	Dr. Gaurav Madhu Joint Director, IIP Hyderabad

The sessions involved overview of the scenario of various product that come under the domain of minor forest produce like mushroom, tamarind, Bamboo, Mahuwa, Honey, Arecanut etc. For many tribal communities who practice agriculture, MFPs are also a source of cash income, especially during slack seasons.



**Minor Forest Products**

- Minor forest products include all products obtainable from the forests other than wood and thus comprise products of vegetable and animal origin.
- Some of the important forest products of minor nature are follows:-
  - ✓ Plant Products:- grasses, bamboos, oils, gums, spices, tannins and resins etc.
  - ✓ Animal Products:- honey, lac, wax, Ivory, horns, hides etc



**Day 2: 20.01.2021 (Wednesday)**

**Session Details:**

10.00 am -11.30 am	Packaging of Minor Forest Products	Mr. Bidhan Das Deputy Director, IIP Kolkata
11.45 am -01.45 pm	Characterization, Processing & Value Addition of Minor Forest Produce - Honey	Dr. Vikas Nanda Professor, Department of Food Engineering and Technology SLIET, Longowal, Punjab
02.15 am 03.15 pm	GMP, GHP, GLP Practices Relevant to Minor Forest Produce Processing. HACCP and its implementation	Sh. Sudhir S Kalsulkar, Aakansha Management Consultancy, Food technologist, (ICT Mumbai)
03.15 pm -04.45 pm	Processing & Value Addition of Minor Forest Produce – Tamarind	Dr. V Palanimuthu, Professor & Research Engineer, University of Agricultural Sciences, Bangalore

The sessions during the day involved discussion and imparting knowledge about the functions, types & levels of food packaging, global vis-à-vis Indian packaging industry, key drivers of packaging, packaging design framework, overview of packaging materials, conventional & emerging packaging techniques. The brief discussion was carried out on Terms used in food package labelling & their Regulatory definition, Food Safety and Standards (Labelling & Display) Regulation 2020- Labelling: General Requirements, specific Requirements or Restrictions.

**Prototype of Tamarind Deseeder (UAS-B)**



- ❖ Capacity – 100 kg / h
- ❖ Deseeding efficiency – >90%
- ❖ Likely to be released this year for commercialization
- ❖ Power – 5 hp, 3 ph

Speaking: Dr Palanimuthu

Dr Palanimuthu

Deseeded pulp

### Day 3: 21.01.2021 (Thursday)

10.00 am -01.30 pm	Emotional self-management, leadership and teaming skills Entrepreneurial, networking and problem management competencies Confidence building and stress management	Shri. S. George, Senior Leadership & Soft Skills Facilitator, Drishti Centre for Excellence, Mumbai
02.00 pm -03.30 pm	Minor Forest Produce Processing Machineries - Equipment's and Specifications	Dr. Tarsem Chand Mittal Principal Extension Scientist, Department of Processing & Food engineering, PAU, Ludhiana
03.30 pm -05.30 pm	Cleaning in Process (CIP)	Shri Jaganathan G Proprietor, Phoenix Global, Bangalore
05.30 pm -07.00 pm	Global & Indian Scenario of Food Safety, Quality and Regulations for Minor Forest Produce	Sh. Partha Das Mohapatra Deputy Director, FSSAI, Assam

The session involved illustrative images to brainstorm the participants, videos engaging the participants on how to be innovative, overview on difference between creativity and innovation, mind mapping, reframing, assumption reversal, analogies and metaphorical thinking, discontinuity, brainstorming, discussion and possible barriers. Towards the end, various mental exercises were carried out with participants with a briefing on goal setting.

The session was on Cleaning in Process (CIP) for food business operators. The session included discussion on basics of cleaning in process, its relevance and importance for maintaining the quality of products, advantages and disadvantages of various types of systems. The details were

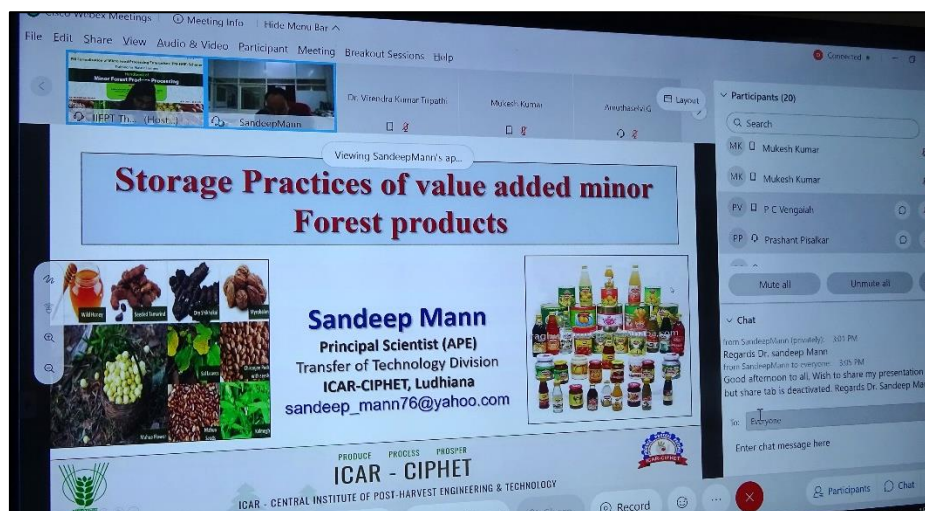


provided about the impact of type of enterprises, scale of operations, material of equipment and pipelines on the type of food handling methods of cleaning in process steps to be adopted. The session also took care of the relevance of the equipment to be used for cleaning process and methods of cleaning systems adopted.

**Day 4: 22.01.2021 (Friday)**

10.00 am -01.30 pm	Developing creativity, innovative thinking & risk taking ability Effective communication skills Goal setting for performance	Shri. S. George Senior Leadership & Soft Skills Facilitator, Drishti Centre for Excellence, Mumbai
02.00 pm -03.30 pm	Processing & Value Addition of Minor Forest Produce – Mushroom	Dr. Alok Kumar Srivastava, Chief Scientist and Head, Food Safety & Analytical Quality Control Laboratory  CSIR- CFTRI
03.30 pm -05.00 pm	Storage practices of value added Minor Forest Products	Dr. Sandeep Mann Principal Scientist, Transfer of Technology Division, CIPHET, Ludhiana
05.00 pm -06.30 pm	Need and Various Aspects of Food Testing & Notified NABL, Referral and Reference Labs in India	Mr. Manoj Kumar Singh Director technical Consultant LMS Indepth Management India Pvt. Ltd. New Delhi

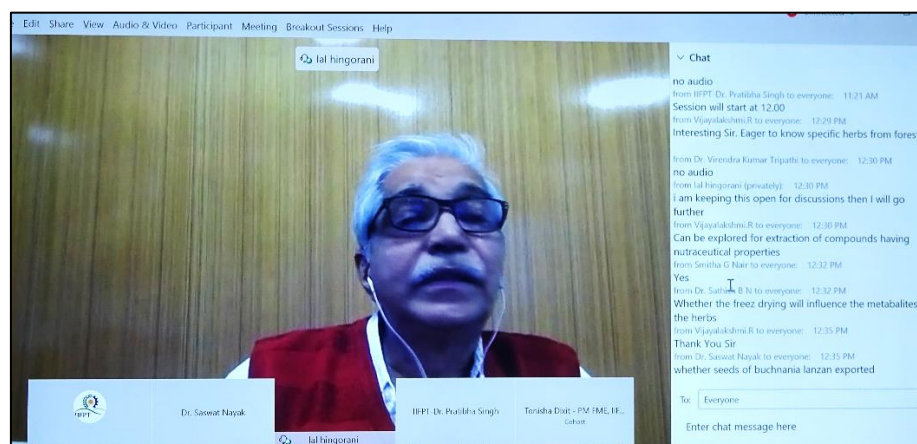
The sessions covering various aspects about the selection process, procurement, storage practices and supply chain management of Minor Forest Produce. On the part of quality parameters, the briefing involved the physical chemical and microbiological affects and their solutions that how can we protect Minor Forest Products during the whole process of supply chain.



The sessions further involved overview of risk analysis process and assessing along with SWOT analysis, risk factors influencing the food safety and quality and common food supply chain issues. A glimpse about the FSSAI regulations encompassing both quality and safety parameters were covered.

**Day 5: 23.01.2021 (Saturday)**

09.30 am -11.30 am	Collection Procedures and Trading/export of Minor Forest Produce	Dr. Lal Hingorani Ph.D IIT-Mumbai, Vice Chairman- SHEFEXIL Kolkata
11.30 am -12.30 pm	Processing &Value Addition of Minor Forest Produce – Areca Nut	Dr. Ravi Bhat Principal Scientist & Acting Head Department of Crop Production Kasaragod, Kerala



**State wise participant details for Minor Forest Produce Processing training program:**

<b>State</b>	<b>No. of Participants</b>
Tamil Nadu	2
Karnataka	2
Andhra Pradesh	2
Odisha	2
Maharashtra	2
Chhattisgarh	3
Uttar Pradesh	1
Madhya Pradesh	1
Punjab	1
Meghalaya	1
<b>Total</b>	<b>17</b>

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