

# **OBJECTIVES AND FACILITIES OF PILOT PLANT FOR FRUIT & VEGETABLE PROCESSING**

## **OBJECTIVES:**

1. Serve as Business incubation center for budding entrepreneurs from both large scale industries as well as medium, small and micro enterprises
2. Provide a vital source for food companies that are just starting up or evaluating new process or product lines
3. Process lines of varying capacities to cater to the needs of the different sectors of the food industry (large, medium, small and micro enterprises).
4. Provide research facilities to the food industry for development of novel and innovative products and processes and modification of existing products and processes.
5. Used for evaluation of new ingredients, formulations and processes on a small and medium scale production and demonstration
6. Deliver product quality as best as possible as expected from a full scale production line
7. Provide training to the students and the industry personnel and the facility to work and conduct research in an operating production facility

## **Process Lines**

- a. Storage and ripening facilities for fruits and vegetables
- b. Pulps , Purees and Juices,
- c. Squash, Cordial and formulated beverages
- d. Jams, Jellies and Marmalades
- e. Fruit Bars and fruit candy
- f. Aseptic processing lines for bag –box filling line
- g. Frozen foods

## **PRODUCT TYPES**

- Fruit juices in bottles, cans and flexible packaging system
- Jams
- Jellies
- Marmalade
- Sauces such as tomato, and chili
- Soups
- Canned fruits and vegetables
- Baked Beans in tomato sauce

- RTS Beverages
- Syrups
- Squashes
- Cordials
- Fruit Pulp
- Tomato Puree
- Tomato Paste
- Tamarind Paste
- Fruit Juice concentrate
- Fruit bars
- Fruit candy and drops
- Fruit papads
- Tutti Fruitty
- Chutney
- Murabba
- Brined vegetables in can and bottles
- Glazed fruits and vegetables
- Desiccated and dehydrated fruits and vegetables
- Osmotic dehydration of fruits ( limited shelf life fruits)
- Semi and Intermediate foods

#### List of equipments Available

Sr. No.	Name	Capacity	Number
1.	Steam jacketed boiling pan SS316	100 liters	2
2.	Pulper SS 304 with 0.5 HP motor	100 Kgs/hr	1
3.	Juice Extractors SS 304- with 1 HP motor, 1440 rpm	100 Kgs/hr	1
4.	Screw Press	-	1
5.	Colloid Mill	-	1
6.	Homogenizer	-	1
7.	Batch Mixing Tank with stirrer SS 316	-	1
8.	Steam Jacketed syrup making tank	-	1
9.	Bottle Washer – water jet type for new bottles – with loading and unloading platform	-	1
10.	Bottle filling machine-vacuum filler	-	1
11.	Coring and peeling machine for pineapple	-	1
12.	Slicing machine	-	1
13.	Cubing machine	-	1
14.	Bottle capping machine	-	1
15.	Bottle crimping machine	-	1

16.	Bottle labelling machine	-	1
17.	Plate and Frame Filter Press	-	1
18.	Plate Heat Exchanger	-	1
19.	Hydrostatic Sterilizer	-	1
20.	Autoclave	-	3
21.	Pouch Filler	-	1
22.	Form-Fill-Seal machine	-	1
23.	Can Reformer	-	1
24.	Can Filler	-	1
25.	Can seaming machine	-	1
26.	Conveyor Belt-12 ft length, 2 ft wide	-	2
27.	SS Slat Chain Conveyor-5 inch, 12 ft length	-	2
28.	Inspection Table SS304 top	-	3
29.	Tray dryer	100 kgs/hr	1
30.	Drum dryer	65 kgs /hr	1
31.	Freeze dryer	-	1
32.	Small IQF plant	100 kgs/hr	1 set
33.	Plate freezer	100 kgs/hr	1
34.	Spray dryer	100 LPH	1
35.	Ripening Chamber	1 tonne	1
36.	Cold storage	0.5 tonne	1
37.	Controlled Atmosphere Storage	1.00 tonne	1

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