5. LIVESTOCK MACHINERY

i	Name of the Technology	:	Mobile poultry processing unit-cum-retail meat stall			
ii	Application/ Use	:	Mobile poultry processing unit-cum-retail meat stall was designed to address the hygiene status of slaughter and dressing of poultry and to serve as an ideal street meat food vending stall in cities where commercial space is highly prohibitive in cost and availability			
iii	Description of Technology : Mobile poultry processing unit-cum-retail meat stall has all the necessary features for hygienic slaughter and dressing of poultry such as a poultry crate to hold live birds, a bleeding unit, a novel scalding component, a Teflon coated cutting board, water receptacles with tap, an insulated trough, a wastes collection chute and an improvised power supply system with good artificial lighting. It is made of stainless steel frame structures.					
iv	Input/raw material	:				
	a. Overall dimension (L x B x H mm)		7 feet and 11 inches X 4 feet and 5 inches X 6 feet and nine inches (Length X Breadth X Height)			
	b. Weight		800 kg (Fully stainless steel body) 400 Kg (Aluminum Body with stainless steel at all surfaces that may get in contact with meat)			
	c. Prime mover	:				
	d. Power (hp)		1Hp , 0.75 Kv motor for scalding; Four 12 KV batteries Inverter – 3 Kva Four bulbs (CFL)			
	e. Man power	:	Two.			
	f Land		Sufficient to park the vehicle			
	g. Investment	:	Rs 5.5 lakhs (Fully stainless steel body) Rs 3.5 lakhs (Aluminum Body with stainless steel at all surfaces that may get in contact with meat)			
v	Output capacity	:	35 to 40 birds per hour			
vi	Unit cost (per machine) Rs 5.5 lakhs (Fully stainless steel body) : Rs 3.5 lakhs (Aluminum Body with stainless steel at all surthat may get in contact with meat)		Rs 5.5 lakhs (Fully stainless steel body) Rs 3.5 lakhs (Aluminum Body with stainless steel at all surfaces that may get in contact with meat)			
vii	Suitability for crop/ commodity	:	Chicken			
viii	Efficiency	:	90 %			
ix	Unit cost of operation	:	Rs 3/- bird			
X	Commercialization	-	тегю арру			
xi	a) No. of Licensees b) Addresses of Licensees or Manufacturer	:	Under Process.			
xii	Contact Address	:	Department of Livestock Products Technology (Meat Science) Madras Veterinary College Chennai- 600 007			

ii. Application/Use : A manually operated feed block mak developed for the preparation of feed block is useful in increasing utiliz through the increased acceptability increasing storability and transported	ing machine was
developed for the preparation of feed block is useful in increasing utiliz through the increased acceptability increasing storeability and transported	hlock The feed
block is useful in increasing utiliz through the increased acceptability increasing storability and transported	block. The leeu
through the increased acceptability	zation efficiency
L Linoropoing storability and transportab	by the animals,
	oility.
III. Description of Technology :	1
The processing unit consists of a handle, equare threaded	
screw sliding wooden block and an angle iron supporting	
frame. The feed block die is made of 1.5 mm mild steel sheet	
which has been provided with hinges and latches for quick	CONT IN CONTRACT
dissembling operations. The supporting bench has been made	
using four pieces of mild steel angle iron 35 x 35 x 5 mm and 3	
mm thick mild steel plate.	The los
iv Input/raw material · Name of Ingredients Amount	Ka
Wheat straw	1 750
Groundnut haulms	1 750
Groundnut cake	0 700
Molasses	0.150
Common salt	0.500
Urea	0.150
Total	5.000
a) Overall dimension	
b) Weight : 40 kg	
c) Prime mover/ Plant & : -	
Machinery	
d) Man power : I wo persons can produce about 40 b	blocks in a day
e) Power : -	
a) Investment · Re 7000/ Machine cost + Daw mate	ariale coet
y Output capacity · 4 to 5 block per bour	511013 6031
vi. Unit cost (per machine)	
vii. Suitability for crops/commodity	
viii. Efficiency	
ix. Unit cost of operation	
x. Patent obtained/applied : No	
xi. Commercialization status	
(a) No. of Licensees to whom the : NGO's and farmers	
technology has been	
transferred	
(b) Selected Addresses of : Nil	
Licensee/Manufacturer	
xii Contact Address Professor and Research Engineer, A	ICRP on PHT
College of Agricultural Engineering,	
Junagadh Agricultural University,	
JUNAGADH - 362 001 (Gujarat)	

i	Name of the Technology	:	Women Friendly Fish Vending and Display Unit	
ii	Application/ Use	:	Addresses the issue of post-harvest loss in terms of extending the keeping quality of seafood and fresh water fishes with ice storage and avoid the drudgery of the fisher women in procuring fish on regular basis from various places in bulk.	
iii	Description of Technology :			
	The unit mainly consists of A. Storage box B. Waste collection box C. Lid with Glass D. Box for water E. Box for detergent F. Tray for display, G. Cash box and boxes for storage of utilities. Generally icing of fish adds to cost and transportation expenses. Since this technology has well insulated storage space for fish, it reduces the ice melting rate, thereby reducing the selling cost incurred for ice This technology extends the keeping quality of fish for 4 to 5 days and increases the marginal benefit to fish vendors. Also the technology helps to change the existing practice of unhygienic handling and marketing of fish.			
iv	Input/raw material	:	Food grade stainless steel	
	h. dimension (L x B x H mm)	:	 storage box (850 X 460 X 440 mm) waste collection tank (200 X 270 X 440) mm box for storing water (140 X 200 X 440) mm 	
v	Output capacity	:	Capacity =175L (upto 100 kg fish apart from ice)	
vi	Unit cost (per machine)	:	Rs. 25,000	
vii	Suitability for crop/ commodity	:	Fish	
viii	Efficiency	:	Good Insulation with a ice melting rate of 10% per day	
ix	Unit cost of operation	:	-	
<u>х</u>	Patent obtained/applied	:	yes	
Xi	Commercialization status	:	Ready for commercialization	
	a) NO. OT LICENSEES		-	
	Manufacturer	•		
xii	Contact Address	:	Department of Fish Processing Technology	
			College of Fisheries KVAFSU	
			Mangalore	
1	1	1		

i	Name of the Technology		Model retail outlet for the production of hygienic Chicken		
			Meat		
ii	Application/Use		A modern chicken outlet has been designed and developed which is helpful in production of clean and hygienic meat that reduces the spread of the meat borne pathogens and disease outbreaks.		
iii	Description of Technology:				
	In India, meat production is carrie processing plants as well as und sectors. Since, Indian consume poultry meat from a retail marke front of them, unfortunately in mo- poultry processing procedures a butchers do not wash the carca making cuts of chicken. Therefore more thus; there is great risk illness/infections. Considering production at unorganized retail sl facility for hygienic chicken mea designed and developed under the model retail outlet for chicken." wit the spread of the meat borne path	ed out by organized i.e. commercial lorganized i.e. retail chicken shops, hers generally prefer to purchase et wherein birds are slaughtered in lost of the unorganized retail shops, are carried out in the small part; casses and uses wooden block for ore, chances of contaminations are k of getting cases of food borne the present unhygienic meat shops, there is a need to have better at production. Keeping in view, a modern chicken outlet has been the sub-head project entitled as "Establishment and demonstration of which is helpful in production of clean and hygienic meat that reduces thogens and hence disease outbreaks.			
iv	Input/raw material				
	a. Overall dimension		8X2X3 feet		
	b. Weight		150 Kg		
	c. Prime mover		Movable		
	d. Man Power		2 Person		
	e. Land		15X10 feet		
	f. Investment		Rs 1.25.000/- only		
v	Output capacity		50-100 Chicken processing/day		
vi	Unit cost		Rs 1.25.000/- only		
vii	Suitability for crop/commodity		Poultry Processing		
viii	Efficiency		Highly Efficient		
ix	Unit cost of operation		NA		
x	Contact Address		Department of Veterinary Public Health and Epidemiology		
			Bombay Veterinary College Parel, Mumbai – 400 012 Maharashtra (INDIA)		

i.	a. Type of Technology	:	Equipment	
	b. Technology developed	:	Pedal Operated Ice Crusher	
ii.	Application/ Use	:	Pedal operated ice crusher is useful to crush the block ice on broad and in the fish landing centers and fish retail markets. The crushed ice is effective in preservation and handling of fish in the best possible condition after the catch. This also helps to minimize the post harvest losses and keeps the catch fresh during the transit that fetches good price in the market.	
iii.	Description of Technology :			
	Pedal operated ice crusher consists of a crushing cylinder with spikes, casing, feeding chute, outlet slots, discharge chute, flywheel, chain and sprocket power transmission system with pedal and seat arrangement. The speed of crushing cylinder is about 485–500 rpm for an average pedaling speed of 90-95 rpm, which is sufficient to crush the ice blocks. The average capacity of the crusher is around one tonne per hour. Unit cost of production of pedal operated ice crusher is Rs. 16,000/ The cost of operation is Rs. 1.56/- for crushing one block of ice weighing 50 kg. The technology helps the fishermen to save about 40-60% of ice requirement			
iv	Input/raw material			
10.	a) Overall dimensions	•	1500 x 1000 x 1200 mm	
	b) Weight		120 kg	
	c) Prime mover/ Plant & Machinery	:	Pedal	
	d) Power	:	Nil	
	e) Man power	:	2 labourers	
	f) Land	:	9 square meter	
	g) Investment	:	Rs. 16,000/-	
٧.	Output capacity	:	1 tonne/hour	
vi.	Unit cost (per machine)	:	Rs. 16,000/-	
VII.	Suitability for crops/commodity	:	Ice blocks	
VIII.	Efficiency	:	95-97 per cent	
ix.	Unit cost of operation	:	Rs.1.56 per 50 kg ice block	
X.	Patent obtained/applied		Not applied	
XI.	Commercialization status		Ready for commercialization	
	technology has been transferred	•		
	(b) Selected Addresses of Licensee/Manufacturer	:	-	
xii.	Contact Address	:	Sr. Scientist, AICRP on Post Harvest Technology Dept. of Processing and Food Engineering, College of Agricultural Engineering, UAS, Raichur.	