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*F.No. 1(58) / 2018 / PHET / 35-W-P*

**Completed Projects for 35th Workshop of Aicrp-Phet**

**Schedule: 23–25 January, 2020**

**Venue: JNKVV, Jabalpur (Madhya Pradesh)**

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**ICAR-All India Coordinated Research Project On Post-Harvest Engineering And Technology**

**ICAR-CIPHET**

**Ludhiana - 141 004.**

**PROJECTS LIST**

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| **S.No.** | **Centre Name** | **Number of completed projects** |
|  | PDKV, Akola, | 5 |
|  | VPKAS, Almora, | 0 |
|  | RARS, Anakapalle | 1 |
|  | UAS, Bangalore | 4 |
|  | ANGRAU, Bapatla | 0 |
|  | OUAT, Bhubaneshwar | 0 |
|  | TNVASU, Chennai | 2 |
|  | TNAU, Coimbatore | 6 |
|  | HAU, Hisar | 4 |
|  | CAU, Imphal | 2 |
|  | JNKVV, Jabalpur | 0 |
|  | AAU, Jorhat | 2 |
|  | JAU, Junagadh | 3 |
|  | CPCRI, Kasargod | 2 |
|  | AAU, Khanapara | 2 |
|  | IIT, Kharagpur | 5 |
|  | RS&JRS, Kolhapur | 1 |
|  | IISR, Lucknow | 0 |
|  | PAU, Ludhiana | 0 |
|  | KVA&FSU, Mangalore | 4 |
|  | MAFSU, Mumbai | 2 |
|  | CIARI, Port Blair | 0 |
|  | Dr. RPCAU, Pusa | 0 |
|  | UAS, Raichur | 4 |
|  | IGKVV, Raipur | 0 |
|  | BAU, Ranchi | 0 |
|  | YSPUH&F, Solan | 0 |
|  | SKUAS&T, Srinagar | 2 |
|  | KAU, Tavanur | 2 |
|  | CTCRI, Trivandrum | 0 |
|  | MPUAT, Udaipur | 1 |
|  | **Total Projects** | **54** |

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| **1.** | **PDKV, Akola** | | | |
| **S.No** | **Title of the sub-project /activity** | **Name of PI and Co-PI** | **Duration** | |
| **Start** | **End** |
| 1. | Development of Efficient Supply Chain for Aggregatum Onion | P. A. Borkar (PI)  V. N. Mate, (Co-PI)  S. R. Sakkalkar, (Co-PI)  R. D. Bisen (Co-PI) | April 2015 | May 2018 |
| **Remarks of Experts:** | | | |
| **2** | Development of sorghum *hurda*  extraction machine for tender sorghum. | V. N. Mate (PI)  P. A. Borkar, (Co-PI)  S. R. Sakkalkar, (Co-PI)  R. D. Bisen (Co-PI) | April 2017 | March 2019 |
| **Remarks of Experts:** | | | |
| **3** | Development of Technology for Milling of Lathyrus | P. A. Borkar (PI)  V. N. Mate, (Co-PI)  S. R. Sakkalkar, (Co-PI)  R. D. Bisen (Co-PI) | April 2017 | March 2019 |
| **Remarks of Experts:** | | | |
| **4** | Development of manually operated continuous okra (Bhendi) slicer | V. N. Mate (PI)  P. A. Borkar, (Co-PI)  S. R. Sakkalkar, (Co-PI)  R. D. Bisen (Co-PI) | April 2019 | May 2020 |
| **Remarks of Experts:** | | | |
|  | **Activity** |  |  |  |
| 1 | To enhance the storage life of tender sorghum (hurda) | V. N. Mate (PI)  P. A. Borkar, (Co-PI)  S. R. Sakkalkar, (Co-PI)  R. D. Bisen ((Co-PI) | April 2019 | March 2020 |
| **Remarks of Experts:** | | | |

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| **3.** | **RARS, Anakapalle** | | | |
| **S.No** | **Title of the Sub-project/ Activity** | **Name of PI and Co-PI’s** | **Duration** | |
| **Start** | **End** |
| 1. | Testing and evaluation of different edible coatings over solid jaggery to improve its shelf-life. | Dr.M. Madhava, (PI)  Er. P. Sreedevi, (Co-PI) | April,  2017 | Jan,  2019 |
| **Remarks of Experts:** | | | |

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| **4** | **UAS, Bangalore** | | | |
| **S.**  **No** | **Title of the Sub-project/Activity** | **Name of PI and Co-PI’s** | **Duration** | |
| **Start** | **End** |
| 1 | *Value Chain on Tamarind*  a)Development of High CapacityTamarind Dehuller | Dr. MB Darshan (PI)  Dr. V Palanimuthu (Co-PI) | April 2014 | March 2019 |
| 2 | Development of Health Beverage from *Simarouba glauca* Leaves | Dr MB Darshan (PI)  Dr V Palanimuthu (Co-PI)  Mr KB Munishamanna (Co-PI)  Dr KB Suresh (Co-PI) | April 2017 | Dec  2019 |
| 3 | Exploiting Oilseed Cakes as Sources of Nutritional and Functional Proteins for Food Industry Use | Dr B Kalpana (PI)  Dr V Palanimuthu (Co-PI)  Dr KB Munishamanna (Co-PI) | April 2017 | March 2020 |
| 4 | Development of Probiotic Drink / Beverage from Foxtail Millet | Mr KB Munishamanna (PI)  Dr KB Suresh (Co-PI)  Dr V Palanimuthu (Co-PI) | April 2018 | March 2020 |

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| **7.** | **TNVASU, Chennai** | | | | |
| **S.No.** | **Title of the Sub-Project** | **Name of PI and Co-PI’s** | **Duration** | | |
| **Start** | | **End** |
| 1 | Preparation of Feather Meal by Microbial Degradation from chicken feather and biopolymers from feather meal | Dr. V.Appa Rao (PI) Dr.R.Narendra Babu (Co-PI)  Dr.S.Ezhilvelan (Co-PI)  Dr.C.Vasanthi (Co-PI) | April 2017 | | March  2019 |
| **Remarks of Experts:** | | | | |
| 2 | Preparation of Bioactive Substances from Animal By-products | Dr. V.Appa Rao (PI) Dr.R.Narendra Babu (Co-PI)  Dr.S.Ezhilvelan (Co-PI)  Dr.C.Vasanthi (Co-PI) | April 2017 | March  2019 | |
| **Remarks of Experts** | | | | |

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| **8.** | **TNAU, Coimbatore** | | | |
| **S. No** | **Title of the Sub-project/Activity** | **Name of PI and Co-PI’s** | **Duration** | |
| **Start** | **End** |
| 1 | Controlled atmosphere storage of pulses. | Dr..T.Pandiarajan/  DrP.Rajkumar(PI)  Dr.Ganapathy, S (Co-PI) | April 2016 | March 2019 |
| **Remarks of Experts:** | | | |
| 2 | Design and development of turmeric processor using super-heated steam for simultaneous boiling, drying, and polishing. | Dr.S.Ganapathy/Dr.T.Pandiarajan T(PI) | April 2017 | March 2019 |
| **Remarks of Experts:** | | | |
| 3 | Development of a portable non-destructive device to grade banana based on dielectric properties. | Dr.S.Ganapathy(PI)  Dr.I,P.SudhagarDr.I.Geethalakshmi/  Dr.C.Indurani(Co-PI) | April 2017 | March 2019 |
| **Remarks of Experts:** | | | |
| 4 | Design of on Farm Ventilation Storage System for Potato. | Dr.S.Ganapathy/  Dr.R. Arulmari (PI)  Dr. P. Raja (Co-PI) | April 2017 | March 2019 |
| **Remarks of Experts:** | | | |
| 5 | Pulsed Electric field Processing of Fruit Juices. | Dr.S.Ganapathy S. (PI)  Dr. R. Arulmari, (Co-PI) | April 2017 | March 2019 |
| **Remarks of Experts:** | | | |
| 6 | Development of electrostatic spray coating machine for edible coating of fruits using the natural plant extracts. | Dr.M.Balakrishnan/Dr.S.Ganapathy / (PI)  Dr.D.Amirtham(Co-PI) | April 2017 | March 2019 |
| **Remarks of Experts:** | | | |

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| **9.** | **HAU, Hisar** | | | |
| **S.No.** | **Title of the Sub-project/Activity** | **Names of Co-PIs** | **Duration** | |
| **Start** | **End** |
| 1 | Establishment of pack house for carrots, aonla and ber. | Sharma D. K. (PI)  Singh V. K. (Co-PI)  KanikaPawar (Co-PI)  Garg M. K. (Co-PI) | Apr 15 | March 2018 |
| **Remarks of Experts:** | | | |
| 2 | Design and development of carrot twigs plucker and utilization of carrot twigs for food, feed and fuel | Sharma D. K. (PI)  Singh V. K. (Co-PI)  KanikaPawar (Co-PI)  Garg M. K. (Co-PI) | Apr 15 | March 2018 |
| **Remarks of Experts:** | | | |
| 3 | Establishment of complete value chain of carrot and radish (Primary processing) | Sharma D. K. (PI)  Singh V. K. (Co-PI)  Garg M. K. (Co-PI) | Apr 15 | March, 2018 |
| **Remarks of Experts:** | | | |
| 4 | Development of efficient supply chain for aggregatum/ kharif onion | Sharma D. K. (PI)  Singh V. K. (Co-PI)  KanikaPawar (Co-PI)  Garg M. K (Co-PI) | Apr 15 | March 2018 |
| **Remarks of Experts:** | | | |

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| **10.** | **CAU, Imphal** | | | |
| **S.No** | **Title of the Sub-project/Activity** | **Name of PI and Co-PI’s** | **Duration** | |
| **Start** | **End** |
| **1** | Development of value chain for pineapple for the Northeastern Region of India. | Dr. Ng. Joykumar Singh (PI)  Dr. Prakah K. Sarangi (Co-PI)  Dr. Th. Anand Singh (Co-PI) | April 2016 | Sept  2018 |
| **Remarks of Experts:** | | | |
| **2** | Adaptive trial for isolation and characterization of pectin from pineapple wastes viz, peel, core and pomace | Dr. Prakah K. Sarangi (PI)  Dr. Th. Anand Singh (Co-PI)  Dr. Ng. Joykumar Singh (Co-PI) | April 2019 | March 2021 |
| **Remarks of Experts:** | | | |

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| **12.** | **AAU, Jorhat** | | | |
| **S.No.** | **Title of the Sub-project/Activity** | **Name of PI and Co-PI’s** | **Duration** | |
| **Start** | **End** |
| 1 | Design and development of a seed storage structure for green gram and glutinous paddy for high moisture environment | Dr. A. Borah (PI)  Dr. P.Patgiri, (Co-PI) | April 2016 | March 2019 |
| **Remarks of Experts:** | | | |
| 2 | Management of *Sitophilus oryzae* and *Callosobruchus chinensis* through the combination of food odour and visual stimuli | Dr. P.Patgiri (PI)  Dr. A. Borah (Co-PI) | April 2018 | March 2020 |
| **Remarks of Experts:** | | | |

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| **13.** | **JAU, Junagadh** | | | |
| **S.No.** | **Title of the Sub-project/Activity** | **Name of PI and Co-PI’s** | **Duration** | |
| **Start** | **End** |
| 1 | Design and development of on farm solar assisted dryer for drying of ground nut pods for longer storage | Dr. S. P. Cholera (PI)  Prof. R. D. Dhudashiya (Co-PI)  Prof. A. M. Joshi (Co-PI)  Dr. P. M. Sarsavadia (Co-PI)  Dr. M. N. Dabhi (Co-PI)  Dr. P. J. Rathod (Co-PI) | June  2016 | June  2019 |
| **Remarks of Experts:** | | | |
| 2 | Forced air curing of onion | Dr. M. N. Dabhi (PI)  Dr. P. R. Davara (Co-PI)  Er. H. R. Sojaliya (Co-PI) | March  2017 | March  2019 |
| **Remarks of Experts:** | | | |
| 3 | Development of high protein extruded product using defatted peanut flour. | Dr. P. R. Davara (PI)  Dr. M. N. Dabhi (Co-PI) | March  2018 | Jan  2020 |
| **Remarks of Experts:** | | | |

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| **14.** | **CPCRI, Kasargod** | | | |
| **S.No.** | **Title of the Sub-project/Activity** | **Name of PI and Co-PI’s** | **Duration** | |
| **Start** | **End** |
| 1 | Developing machineries and preservation protocol for minimal processing of tender coconut | R. Pandiselvam, (PI)  M.R.Manikantan, (Co-PI)  ShameenaBeegum, (Co-PI)  A.C.Mathew, (Co-PI) | April 2017 | March  2019 |
| **Remarks of Experts:** | | | |
| 2 | Development of pilot plant for coconut milk powder using foam mat drying and ready to cook kheer mix | M. R. Manikantan, (PI)  ShameenaBeegum, (Co-PI)  R. Pandiselvam, (Co-PI)  M.Arivalagan, (Co-PI)  A.C.Mathew, (Co-PI)  S.Paulraj, (Co-PI) | April 2017 | March  2019 |
| **Remarks of Experts:** | | | |

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| **15.** | **AAU, Khanapara** | | | |
| **S.No.** | **Title of the Sub-project/Activity** | **Name of PI and Co-PI’s** | **Duration** | |
| **Start** | **End** |
| 1 | Development of a Pedal Operated Meat Mincer | Dr. Ankur Das. (PI)  Dr. M. Hazarika (Co-PI)  Dr. S. Upadhyay (Co-PI)  Dr. Deepshikha Deuri, (Co-PI)  Dr. Protiva Gogoi, (Co-PI) | April, 2017 | December,  2019 |
| **Remarks of Experts:** | | | |
| 2 | Harnessing solar energy for production of solar dried pork product | Dr. M. Hazarika (PI)  Dr. Ankur Das. (Co-PI)  Dr. S. Upadhyay (Co-PI) | April, 2016 | March,  2019 |
| **Remarks of Experts:** | | | |

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| **16.** | **IIT, Kharagpur** | | | |
| **S.No.** | **Title of the sub project/activity** | **Name of PI and CoPI’s** | **Duration** | |
| **Start** | **End** |
| 1 | Development of Refractance Window (RW) Drying For Production of Intermediate Moisture Mango Leather | Prof. A. K. Datta (PI)  Prof. P. P. Shrivastava (Co-PI) | April 2015 | March 2020 |
| **Remarks of Experts:** | | | |
| 2 | Development And Evaluation of Low-Cost Frequency Based Sensor For Non-Destructive Inspection Of Food Adulterants | Prof. P. P. Srivastav (PI)  Prof. S. S. Pathak (Co-PI) | April 2016 | March 2020 |
| **Remarks of Experts:** | | | |
| 3 | A value chain on potato processing | Prof. P. P. Srivastav (PI)  Prof. A. K. Datta (Co-PI)  Dr. R. Machavaram (Co-PI) | April 2016 | March 2020 |
| **Remarks of Experts:** | | | |
| 4 | Development Of Microwave-Vacuum Drying/Radio Frequency Drying For Production Of Jackfruit Leather | Prof. S. L. Shrivastava (PI)  Prof. A. K. Datta (Co-PI) | April 2016 | March 2020 |
| **Remarks of Experts:** | | | |
| 5 | Automation of Crack Detection And Grading of Eggs. | Prof. A. K. Datta (PI)  Prof. S. L. Shrivastava (Co-PI) | April 2017 | March 2020 |
| **Remarks of Experts:** | | | |

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| **17.** | **RS&JRS, Kolhapur** | | | | |
| **S.No.** | **Title of the Sub-project/Activity** | **Name of PI and Co-PI’s** | **Duration** | | |
| **Start** | **End** | |
| 1 | Testing and modification of “Honey Heating Cum Filtration machine” for liquid jaggery processing/ for settling of liquid jaggery. | Er.G.S.Nevkar, (PI)  Dr. B. G. Gaikawad, (Co-PI) | April 2017 | | March 2019 |
| **Remarks of Experts:** | | | | |

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| **20.** | **KVA&FSU, Mangalore** | | | |
| **S.No.** | **Title of the Sub-project/Activity** | **Name of PI and Co-PI’s** | **Duration** | |
| **Start** | **End** |
| 1 | Production of Fish Oil Concentrate Rich in Omega-3 Fatty Acids | Dr. C. V. Raju (PI)  Dr. I. P. Lakshmisha (Co-PI) | April 2016 | September 2019 |
| **Remarks of Experts:** | | | |
| 2 | Utilization of filleting waste or skeletal frames as a source of essential minerals. | Dr. C. V. Raju (PI)  Dr. I. P.Lakshmisha (Co-PI)  Dr.P.Arun Kumar(Co-PI) | April 2017 | March 2019 |
| **Remarks of Experts:** | | | |
| 3 | Development of small scale Fish Meat Picking unit and its performance evaluation | Dr. C. V. Raju (PI)  Dr. I. P. Lakshmisha (Co-PI)  Dr. P. Arun Kumar (Co-PI) | April 2016 | September 2019 |
| **Remarks of Experts:** | | | |
| 4 | Design and development of pedal operated fish de-scaling cum slicing machine | Dr. C. V. Raju (PI)  Dr. P. Arun Kumar(Co-PI)  Dr. I. P. Lakshmisha (Co-PI) | April 2017 | March 2019 |
| **Remarks of Experts:** | | | |

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| **21.** | **MAFSU, Mumbai** | | | |
| **S.No.** | **Title of the sub project/activity** | **Name of PI and CoPI’s** | **Duration** | |
| **Start** | **End** |
| **1** | Development Of Low-Cost Processing Technology for The Preparation Of Chicken Liver Powder And Chicken Liver Chews | Dr. R.J. Zende, (PI)  Dr. V.M. Vaidya, (Co-PI)  Dr. V.S. Lande, (Co-PI)  Dr. R.S. Khillare, (Co-PI) | March 2017 | Dec  2019 |
| **Remarks of Experts** | | | |
| **2** | Clinical Evaluation Of Porcine Skin Graft For Treatment of Open Wound In Dogs | Dr. R.J. Zende, (PI)  Dr. V.M. Vaidya, (Co-PI) Dr. G.S. Khandekar, (Co-PI)  Dr. V.S. Lande, (Co-PI)  Dr. R.S. Khillare, (Co-PI) | March 2018 | March 2020 |
| **Remarks of Experts:** | | | |

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| **24.** | **UAS, Raichur** |  |  | |
| **S.No.** | **Title of the Sub-project/Activity** | **Name of PI and Co-PI’s** | **Duration** | |
| **Start** | **End** |
| 1 | Development of grain analogues using byproducts of rice and dhal mill | Dr. Udaykumar N (PI) Dr. P. F. Mathad (Co-PI) Er. Sudhadevi (Co-PI) | March 2017 | Dec  2019 |
| **Remarks of Experts:** | | | |
| 2 | Development of amylose sensor for assessing ageing of rice | Dr. Udaykumar N (PI) Dr. P. F. Mathad (Co-PI) Er. Sudhadevi (Co-PI) | March 2017 | Dec  2019 |
| **Remarks of Experts:** | | | |
| 3 | Radio-frequency processing of low-moisture foods for improving shelf life and microbiological safety | Dr. P. F. Mathad (PI) Dr. Udaykumar N (Co-PI) Er. Sudhadevi (Co-PI) Ms. Swapna (Co-PI) | Jan  2018 | Dec  2019 |
| **Remarks of Experts:** | | | |
| 4 | Development of microbial fuel cells (MFCs) for the generation of electricity using food wastes. | Dr. Udaykumar N, (PI)  Dr.Chennappa G,(Co-PI)  Er. P. F. Mathad, (Co-PI)  Er. Sudhadevi, (Co-PI) | Jan 2018 | Dec 2019 |
| **Remarks of Experts:** | | | |

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| **28.** | **SKUAS&T, Srinagar** | | | |
| **S.No.** | **Title of the Sub-project/Activity** | **Name of PI and Co-PI’s** | **Duration** | |
| **Start** | **End** |
| 1 | Development and evaluation of hand and power operated apple peelers. | Dr. Syed Zameer Hussain (PI)  Dr.Monica (Co-PI)  Dr. H.R.Naik (Co-PI) | April 2018 | March 2020 |
| **Remarks of Experts:** | | | |
| 2 | Development and Evaluation of Viberope type harvester for walnuts | Dr. Syed Zameer Hussain (PI)  Dr. A. H. Rather (Co-PI)  Dr. Monica Reshi (Co-PI) | 2018 | 2020 |
| **Remarks of Experts:** | | | |
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| **29.** | **KAU, Tavanur** | | | |
| **S.No.** | **Title of the Sub-project/Activity** | **Name of PI and Co-PI’s** | **Duration** | |
| **Start** | **End** |
| 1 | Processing and value addition of jackfruit (Artocarpus heterophyllus L.) | Dr. Rajesh G K (PI)  Mrs. Sreeja R (Co-PI) | April 2018 | 2020 |
| **Remarks of Experts:** | | | |
| 2 | Microwave assisted extraction of pectin from jackfruit (Artocarpus heterophyllus) waste (rind and core) | Mrs.Sreeja R (PI)  Dr.Rajesh G K(Co-PI) | April 2018 | 2020 |
| **Remarks of Experts:** | | | |

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| **31.** | **MPUAT, Udaipur** | | | |
| **S.No.** | **Title of the sub project/activity** | **Name of PI and CoPI’s** | **Duration** | |
| **Start** | **End** |
| **1** | Development of modern garlic processing centre for augmenting rural prosperity. | Dr. V.D Mudgal (PI)  Dr. P.S. Champawat (Co-PI)  Dr. Deepak Rajpurohit (Co-PI) | April 2015 | March 2019 |
| **Remarks of Experts:** | | | |