



ICAR-Indian Institute of Horticultural Research
Hesaraghatta Lake Post, Bengaluru - 560 089
BESST-HORT



**2 days - Hands on Training on “Production of
Onion & Tomato Powder”**

Date: 08th–09th October, 2024

Last date for receipt of application: 07th October, 2024.

Venue: BESST-HORT, ICAR-IIHR, Bengaluru.



Hurry Up !!

Limited seats available

Course Director: Dr. Bhuvaneshwari S.

Course Co-Directors: Dr. T. H. Singh, Dr. Raghu, Dr. Pushpa Chethan Kumar & Dr. R. B. Tiwari

Course Co-Ordinators: Dr. Dhananjaya M. V., CEO, BESST-HORT, Dr. Kalaivanan D. Treasurer,
BESST-HORT & Team.

Objectives of the training

1. To provide detailed information about drying process, nutritional quality, packing of onion & tomato powder.
2. To guide on licensing requirements of product development.

Training helps to improve

1. Working knowledge of tomato & onion powder.
2. Insight into FSSAI & HACCP procedures in food industry.

Who are eligible?

Aspiring entrepreneurs interested in starting Micro Food Enterprises, Start-ups in food processing, SHGs, Homemakers, Researchers, UG, PG, PhD students.

How to apply?

Registration link: <https://forms.gle/BRbCUT17M1v9fW3w6>

Charges for training: Rs. 5,600/- per participant; Registration is compulsory

Training fees includes Accommodation, snacks, tea, lunch, certificate & training manual

Contact Details: BESST-HORT: 7760883948, 8028466202 & 9403891704 IVR No

Mail ID: bessthort@gmail.com & BESST-HORT website: www.bessthort.in

About BESST-HORT:

BESST-HORT is a Technology Business Incubator of ICAR-IIHR, Catalysed & supported by NSTEDB Division, DST, GoI , New Delhi.



Organized by

**Business Entrepreneurship and Start-up Support through
Technology in Horticulture (BESST-HORT),
A TBI of ICAR-IIHR,**

Indian Institute of Horticultural Research, Hesaraghatta lake post, Bengaluru -560089