

109 D. (2) Establishing SHGs / FPOs enterprises to address malnutrition and provide rural livelihood in Yadgir District, Karnataka

Preamble:

Department of Science Technology, Government of India sanctioned this project to KSCST during 2021 with a total budget of Rs.4,75,62,000/- for three years period. This project will be implemented jointly by KSCST, CST IISc and Auro Centre for Public Nutrition, Public Health and Public Policy, Bengaluru.

Objectives

1. Prevent wastage of fruits and vegetables, reduce losses during glut season, arrest distress sales and reduce market risks, through building capacity of FPOs/SHGs.
2. Address malnutrition in the community and provide nutrition security and improved nutritional status of the rural poor during lean season.
3. Provide livelihoods to SHGs/FPOs through Innovative Farm Based Enterprises, empowerment
4. Improve quality of life of women through value added income generation and marketing of nutritive horticultural products preserved/ dehydrated/ processed through fuel efficient, green energy.

Key Interventions

The project aims to meet above stated objectives by introducing the following key activities/interventions over a period of three years:

- Do a situational assessment of horticulture produce, primary processing facilities, cold chains / food parks, demand & marketing for processed horticultural produces, etc. – in Yadgir district.
- Form new SHG/FPOs and/or strengthening the existing ones.
- Using fuel efficient technology, horticulture produce will be preserved/dehydrated for long term preservation.
- Prepare marketing strategy for finished product, IEC for the SHGs and marketing with potential consumers - through a multi layered campaign.
- Shelf-life tests and other mandatory tests or obtaining PFA clearances for the new product.
- Training of Private Sector/NGO/FPO/SHG representatives.
- For the decided processing foods - procurement of raw material, and production and marketing of new fruit/vegetable/fortified energy food products.
- Simultaneously, strong campaigns for demand creation and promotion of consumption would be initiated.

Progress: April – November 2024

- Fortified Energy Food Products Production center has been established by installing the plants and machineries machinery, and other needs like office, laboratory, store room with water, electricity, and toilet facilities.
- Energy food is tested for Extrusion and product quality by STEER Bangalore and KAU, Thrissur. All 4 variants of Energy Food are tested for Nutritional contents, Heavy metals, Pesticide residues, Micro nutrients by IIHR
- Additional Electrical load of 45 KVA transformer has been installed at Yadgir site to run the plant and machineries
- The following plant and machineries are installed and the trail production is under progress.

1. Slicer	8. Flavour Coating machine
2. Multi-Grain De-stoner	9. Packing machines
3. Pulveriser	10. Air Compressor
4. Mixer Blender	11. Drum Type Batch Roaster
5. Vibratory Sifter	12. Packaging Machines
6. Twin Screw Extruder	13. Cold Storage Room
7. Tray Dryers	

1. Trial production of four variants of fortified foods (Children food, Adolescent food, adult food, and Family food) has been successfully completed through SHG. Procurement of standard packing material is under process for commercial production and marketing.
2. Obtained the FSSAI certificates for all four variants of fortified food produced under the project at Yadgir.
3. Applied for patent of the products and trade mark through ACPN / SHG.





Glimpse of Photographs of the Plants and machineries installed at Yadgir project site



Third party Inspection: Expert team from University of Agricultural Sciences, Raichur visited project site at Yadgir and inspected the plant and machineries

Executive Committee: For Information