

GOVT DEGREE COLLEGE FOR WOMEN, MADANAPALLE

DEPARTMENT OF BOTANY

CERTIFICATE COURSE ON “**FRUITS AND VEGETABLE PROCESSING**”

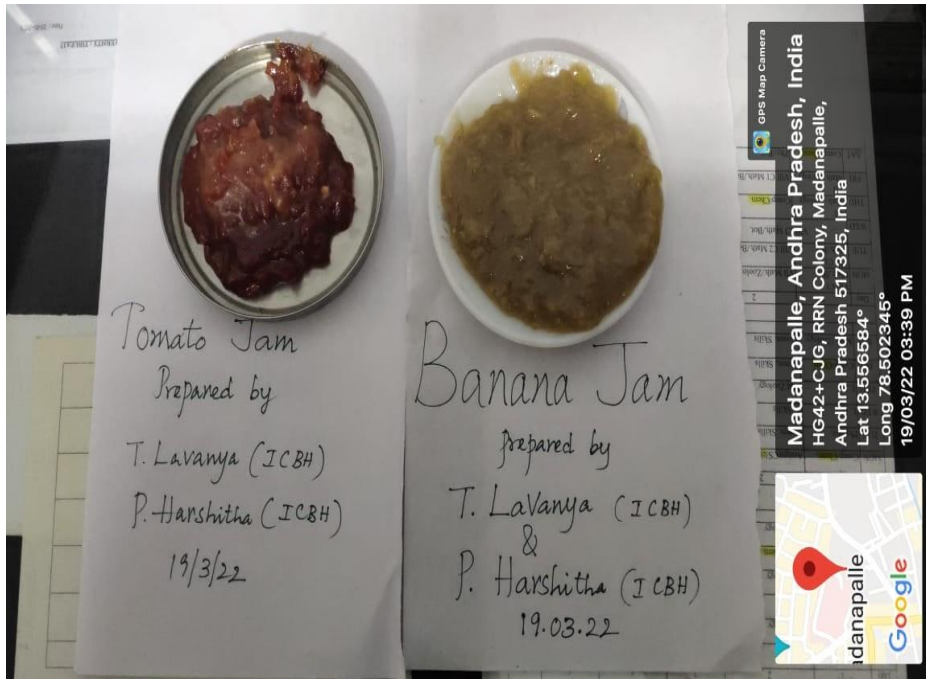


Certificate course on “Fruits and Vegetable Processing” has been inaugurated on 23/02/2022 with the collaboration of Dept of Post-harvest Technology, ICAR-IIHR, Bangalore. The duration of the course is 40 days. The number of students registered for the course was 30. And the classes were scheduled between 3.00 - 4.00pm on working days.

Preparation of fruit jams by the students of I BZC & I CBH

19/03/2022







ONLINE GUEST LECTURE ON “FRUITS & VEGETABLE PROCESSING”

NAME OF THE RESOURCE PERSON: Dr. PUSHPA CHETAN KUMAR



12:12 Vo LTE 90

Zoom End

REC

**Carotenoids**

Carotenoids are tetraterpenoid organic pigments occurring in plants. >700 carotenoids are present but only about 40 are present in typical human diet.

Some of them are

- Alpha-carotene
- Beta-carotene
- Lycopene
- Lutein
- Zeaxanthin
- Astaxanthin
- Beta-cryptoxanthin and many more

Unmute Start Video Share Participants 3 More

12:34 Vo LTE 86

Zoom End

REC

**Why processing is Needed?**

- Prevention of post harvest losses
- Adding variety to the product
- Income during glut
- Year round availability to the consumer
- Easy storage and transportation
- Providing nutrients
- Scope for export
- Providing employment

Unmute Start Video Share Participants 3 More

12:38 Vo LTE 86

Zoom End

REC

**Types of fruit & vegetable products**

Unmute Start Video Share Participants 3 More

12:46 Vo LTE 84

Zoom End

REC

**1) Reception**  
1) Fruits are weighed and evaluated in terms of quality.

**2) Pre-selection**  
2) Pre-selection includes fruit inspection for pulp production.

**3) Washing and sanitation**  
3) Fruits are washed to remove dirt, pesticides, and foreign matter. Sanitation is achieved by using chlorine or other sanitizers.

**4) Fruit washing stage**  
4) Various and continuous stages of fruit are allowed. This first stage for the processing area only the fruit suitable for obtaining good quality pulp.

**5) Culling and trimming**  
5) Culling and trimming stage of fruit are allowed. This first stage for the processing area only the fruit suitable for obtaining good quality pulp.

**6) Pulp processing**  
6) Pulp processing stage of fruit are allowed. This first stage for the processing area only the fruit suitable for obtaining good quality pulp.

**7) Homogenization and packaging**  
7) Homogenization and packaging stage of fruit are allowed. This first stage for the processing area only the fruit suitable for obtaining good quality pulp.

**8) Freezing**  
8) Freezing stage of fruit are allowed. This first stage for the processing area only the fruit suitable for obtaining good quality pulp.

Adapted from: Silva et al., 2017

Unmute Stop Video Share Participants 3 More

23/02/2022 - Certificate Course Attendance - 'Fruits & Vegetable Processing'  
 II BZC, I BZC & I CBH.

S.No	Name of the Student	23/2	24/2	25/2	26/2	28/2	3/3	5/3	7/3	8/3	9/3	10/3	11/3	14/3	15/3	17/3	19/3	23/3	24/3	25/3	26/3	29/3	30/3	24/4	06/4	07/4	08/4	11/4	15/4
1	P. Gayathri (II BZC)	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/
2	K. Bhavani	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/
3	T. Gireetha	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/
4	K. Keerthana (I CBH)	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/
5	K. Chandana	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/
6	B. Sukanya	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/
7	P. Harshitha	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/
8	V.S. Aswini	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/
9	B. Sandhya	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/
10	T. Lavanya	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/
11	P. Aswini	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/
12	G. Manasa	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/
13	T. Poojithe	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/
14	K. Anjali	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/
15	Y. Yalwanthini	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/
16	B. Mounika	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/
17	A. Parithra	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/
18	C. Gowthami	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/
19	A. Hemalatha	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/
20	S. Naseema	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/
21	P. Jayaree	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/
22	G. Bhavyaree	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/
23	S. Yasmeen	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/
24	N. Aruna Kumari	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/
25	S. Indu	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/
26	P. Indu	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/
27	D. Lokeshwari	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/
28	T. Varshitha	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/
30		/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/

13/4/22

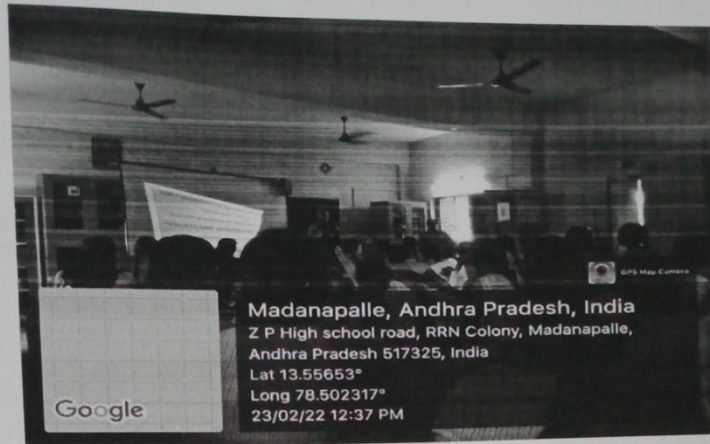
VIII C1 Math, Zoology



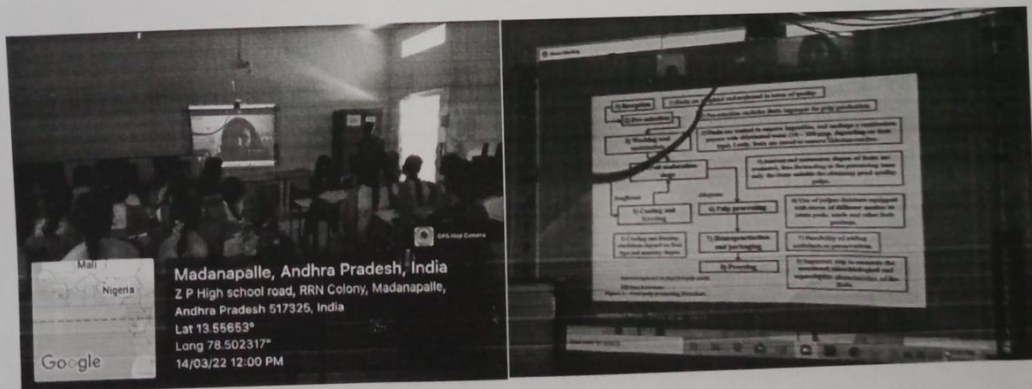
CERTIFICATE COURSE ON "FRUITS AND VEGETABLE PROCESSING"

DEPARTMENT OF BOTANY

GDC (W), MADANAPALLE



Inaugural function of Certificate course on "FRUITS & VEGETABLE PROCESSING" conducted by the dept. of Botany and presided by the principal of the college, Dr. R. Krishnaveni garu on 23-02-2022. The students of II BZC, I BZC & I CBH have participated in the programme.



Online guest lecture on "Fruits and Vegetable Processing" by Dr. Pushpa Chetan Kumar, Scientist, Post-Harvest Technology, ICAR-IIHR, Bangalore on 14-03-2022.

