

# *Post harvest Management of Olives through Harnessing the Potential by Value Addition*



**Category:- Post Harvest Management & Value Addition**

## **Introduction**

Aiming to make Rajasthan a hub for olives in India, the state government has decided to promote olive (jaitun). Most of the population is involved in agriculture mainly cultivating mainstream crops though returns are not good enough. Taking advantage of the climatic conditions, the state has moved onto aggressively promote cultivation of olive. The climatic conditions that prevail in Rajasthan, dry summers and bountiful sunshine that could be detrimental for 'mainstream' crops, the olive is able to withstand scorching temperature, water-scarce state and certain chilling temperature. Olives can hold tremendous economic prospects for farmers. Olive fruit has become a boon for the desert state.

## **Challenge**

Olives can hold tremendous economic prospects for farmers. Olive fruit has become a boon for the desert state. Farmers, growing olive, are now equally enthusiastic about the results. Olives are rich in oleic acid which helps in preventing heart diseases. The olive provides -two fold benefits- first provides opportunity to farmers to enhance their income through value addition and secondly availability of affordable and indigenously produce olives that would take care of health of the people.

## Works done:-

- A. Value added product development from olive leaves and fruits following drying, pitting and debittering and preservation techniques.
- B. Standardization and Production of Olive Tea and other products from olive leaves like khakhra, gatta, dahivada, vadi and spread premixes.
- C. Value added products of olive fruits i.e. Olive preserve, pickle, launji, cutlet, mouth freshener, Idli, Uttapam, Cheela, Pakora, Vegetable, Toffy and Olive candy were developed.
- D. Baked Products Cake, Cookies, Biscuit, Bread and Pizza were developed from olive Fruits.
- E. Mayonnaise, Spread and Salad dressing were prepared from olive oil.



Products of olive

## Initiative

Progressive farmers, KVK Scientist and young entrepreneurs are the veritable back-bone in developmental activities and utilize their potential with adequate recompense. The lab developed under RKVY project becomes most useful practical learning. A conference hall facilitated with audio visual systems and an organized laboratory has been utilizing for training programme under RKVY. The entrepreneurs, progressive farmers and young scientists are being familiarized and trained with the techniques of olive processing.

The prime focus of the project was to transfer the technology to local entrepreneurs and progressive farmers and to develop the IEC material to create awareness among masses, provide them technical assistance through capacity building, and motivate them to generate

on-farm as well as off-farm income through various activities, through institutional trainings, demonstrations, exposure visits etc.

Demonstrations are being laid out with specialized trainings in processing and preservation. Exposure visits are being organized for these groups to progressive farmers and tea plants and processing units. Trainings are being organized to demonstrate their products, share experiences and interact with experts. This enhances their knowledge, competitiveness and marketing ability.

### Research Activity:

Removal of bitter substances from fruit as well as olive benefits are so extensive that it is considered as functional food with components that contribute to its overall therapeutic qualities including a reduction of risk factors of coronary heart disease, the prevention of cancers, and alterations of immune and inflammatory responses.



Olive plantation nursery



Bakery Oven



Olive tea begs and olive tea

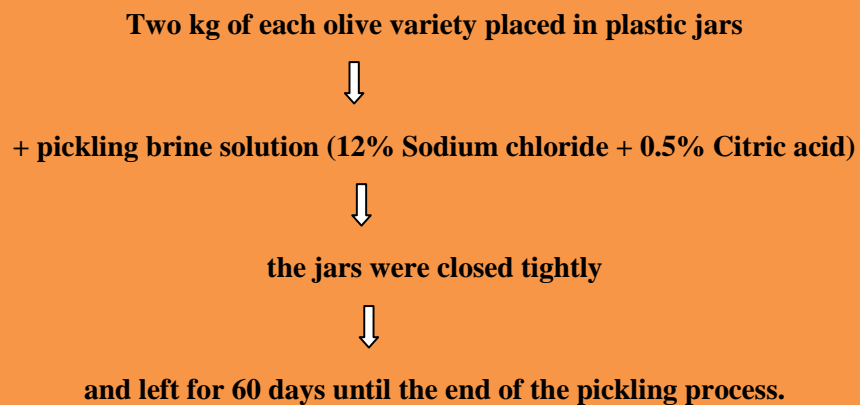


Cutting of olive fruits

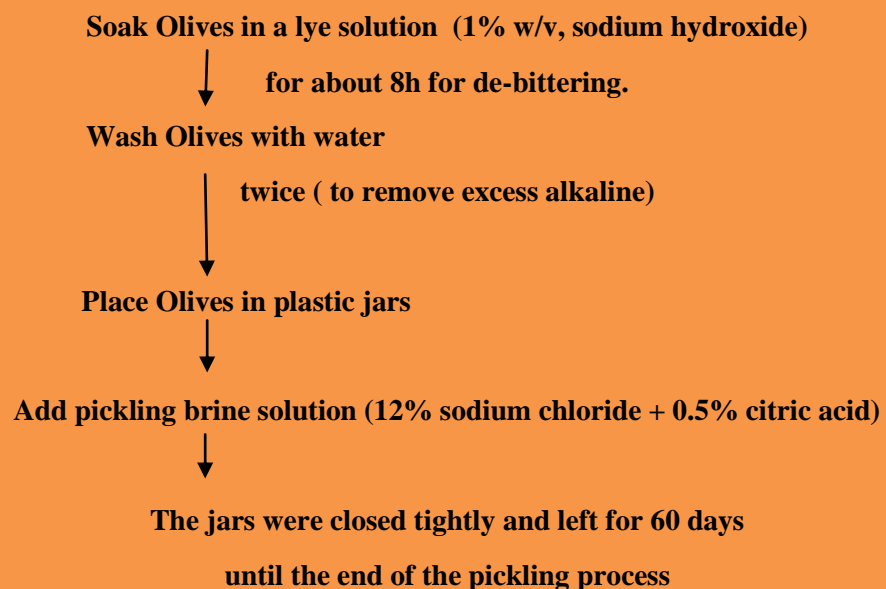
## **Processing of raw olive fruits using different methods:**

Removing bitterness from raw green olive using alkaline is the most required method. So, we planned to achieve this by using different standardized methods.

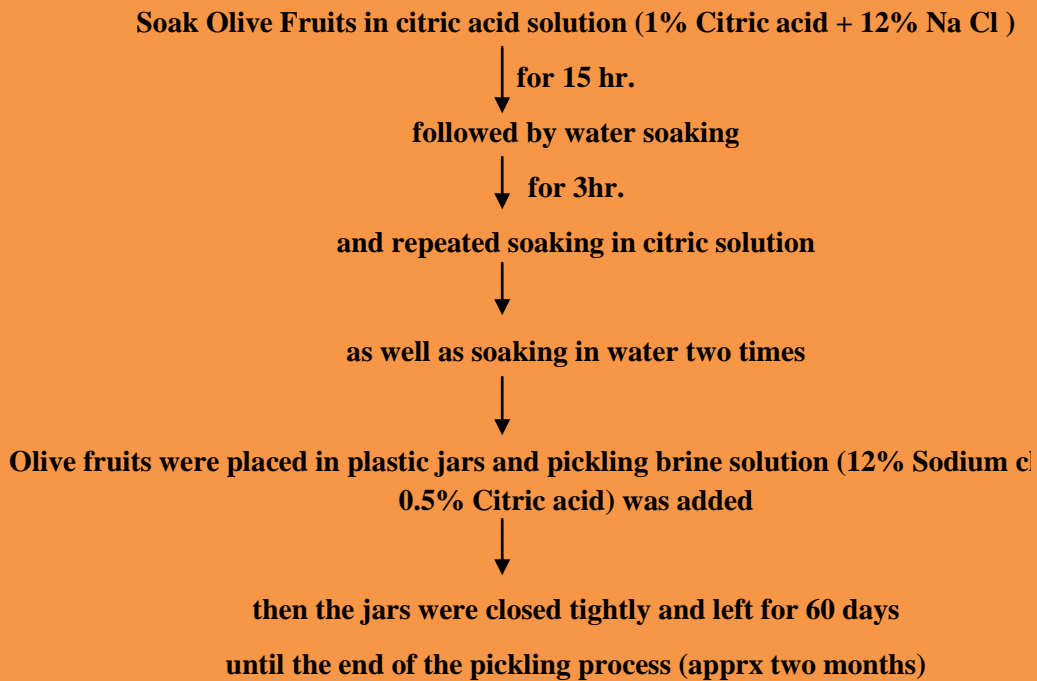
### ***Traditional treatment***



### ***Lye treatment***



### *Citric acid treatments*



## **Key result**

### **Major Achievements are:-**

- Value added products of olive leaves powder i.e. Olive tea, Gatta premix, Dahivada premix, olive vadi, Olive khakhra and Spread premix were developed. The products were found to be highly acceptable.
- Technology for making tea from olive leaves was developed.
- Raw olive fruits were processed for debittering and preservation using different methods.
- Value added products of olive fruits i.e. Olive preserve, Olive pickle, Olive launji, Olive cutlet, Olive mouthfreshener, Idli, Uttapam, Cheela, Pakora, Vegetable, Toffy and Olive candy were developed.
- Baked Products Cake, Cookies, Biscuit, Bread and Pizza were developed.
- Mayonnaise, Spread and Salad dressing were prepared from olive oil.
- Nutritive value and Shelf life of products were evaluated.



- Booklets on Olive and Recipe book on olive fruit as well as articles on olive were published to increase the awareness.

## **Impact**

Adoption of improved practices will increase interest in value addition aspect of olives. Preservation techniques will help in reducing post harvest losses. Interaction with scientists and subject experts during exposure is sensitizing them to the benefits of diversified practices.

Specialized trainings in food processing and fruit preservation have given a new advantage to their post harvest management practices and trainees can start making quality pickles, preserves, candy and other bakery products from olives not only for their own consumption but also for sale in nearby markets, thereby adding to their earnings.

Economic empowerment through trainings and IEC materials will ensure better life and status for olive growers and new farmers with new found confidence and decision making ability.

Technology for making tea from olive leaves was developed and trying to setup a unit by taking the leaves from farms of olives under ROCL and local farmers. For economic progress and a better life, it is necessary that farmers apply new technologies in farming and post harvest technology. Harnessing the potential of olives for development of value added products of olive will prove a boon in desert.

## **ADDITIONAL INFORMATION:-**

***For more information, please contact to:-***

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