

SUCCESS STORY

1. List out outputs of the projects

1	Technology	:	<ul style="list-style-type: none"> • Value added products from drumstick leaves • Development of vegetable blended juices • Cost effective value added products like jam, squash and nectar blended with oriental pickling melon
2	Products	:	<ul style="list-style-type: none"> • Drumstick leaf incorporated chakli, shevu, bhaji, kichdi, soup, papad • Drumstick leaf tea • Apple +oriental pickling melon jam • Mango +oriental pickling melon Squash • Oriental pickling melon nectar • Minimally processed drumstick pods • Pomegranate squash blended with drumstick leaf extract • Drumstick leaf incorporated noodles • Pomegranate peel incorporated biscuits • Preservation of pomegranate arils in sugar and maltose blended syrup
3	Process	:	<ul style="list-style-type: none"> • Drying and dehydration • Extrusion • Cooking • Nutrient analysis • Microbial examination • Sensory evaluation • Drying and dehydration methods
4	Others	:	-

2. Project Benefits

Sl. No.	Component/Activity	No. of Beneficiaries covered	Area Covered/Quantity
1	Nutrient analysis	Laboratory was mainly utilized by the PG students of PHT, Soil Science, Vegetable Science, Fruit Science, Plant Pathology and Biotechnology for their research work.	-

3. Salient impacts of the project

1. Established the laboratory
2. Purchased the equipments for analytical purpose
3. Laboratory was utilized for the analysis of below horticulture crops

Sl No.	Sample/crop	No. of samples	Nutrients analyzed
1	Tomato leaves	350	Zinc, iron, manganese and copper
2	Pomegranate leaves	150	
3	Grape petiole	150	
4	Soil samples	825	
5	Sapota powder	111	Crude fat, crude fibre, ash
6	Bhendi	104	Crude fibre
7	Chilli	92	Nitrogen estimation
8	Pomegranate RTS	105	Iron and zinc
9	Pomegranate squash	105	Iron and zinc

Other Qualitative Analysis

1. Water and soil samples from farmer's field were analyzed.
2. Nutrient composition, vitamin and mineral analysis of the plant, soil and food products were analyzed.
3. Analyzed the antioxidant properties in pomegranate varieties.
4. Shelf life evaluation of banana and post harvest index studies were carried out
5. Carotenoid and capsaicin content in chilli was analyzed.
6. Estimation of sugars, proteins, starch, polyamines and carotene content in banana.

7. The requisite qualities of banana with ripening are standardized for the carotenoids, polyamines, amines, sugars and proteins.
8. Microbial thresholds for ripened banana and pomegranate were worked out.