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**Solar Drying 2017**

Date: Octo 30<sup>th</sup> - Nov.3<sup>rd</sup> ( Monday – Friday)  
 Time : 9am - 5pm

**Registration fee** Rs. 500,- paid by D.D addressed to the Director, Mithradham or direct bank transfer to

Account number : 16920100003962

Acc. Holder: Director, Mithradham,  
 Fr. Dr. George Peter Pittappillil CMI,

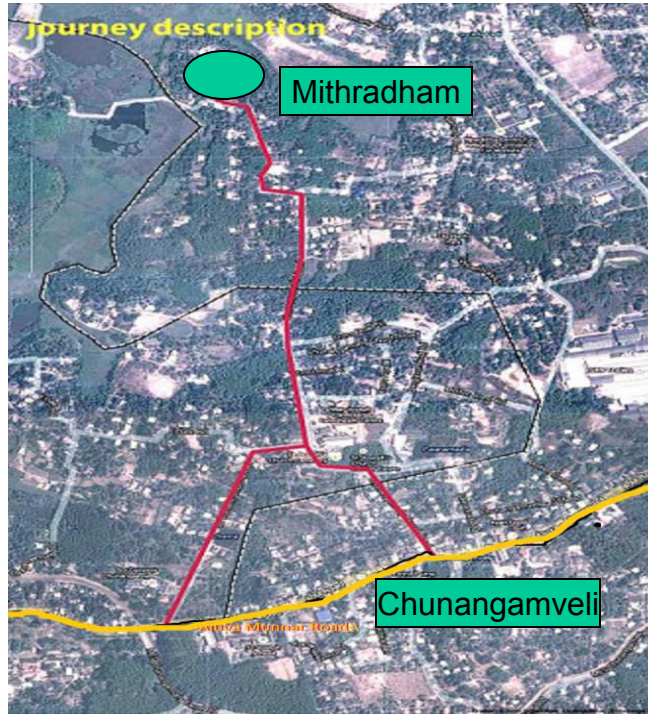
Bank: Federal Bank Chunangamveli Br. [kl].

Aluva. IFSC : FDRL0001692

**Course fee** Rs. 10,000/- ( includes lunch and refreshments)

Lodging with breakfast/dinner Rs. 1.200/day for single room, Rs. 1.500/day for double room at the Centre.

Only 20 participants are admitted for the training programme and admission is on first come first serve basis.



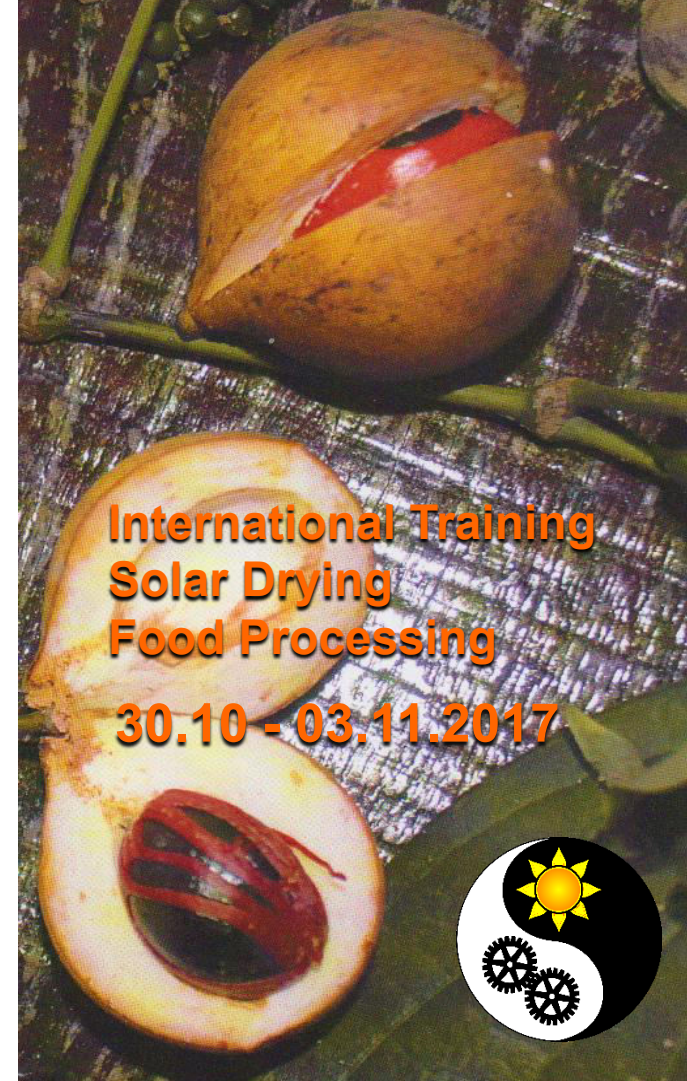
**Address for Communication**

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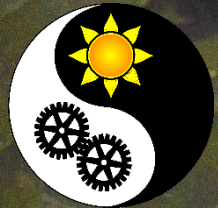


# Invitation



## International Training Solar Drying Food Processing

**30.10 - 03.11.2017**



Renewable Energy Centre  
 Mithradham  
 Innovative Place of Learning



## SOLAR DRYING AND FOOD PROCESSING

For thousands of years people have sundried fruits and vegetables to preserve for leaner times. But open sun drying is not recommended for consumable in modern times due to the enormous pollutants present in the atmosphere. Although drying in closed chambers using non renewable heating sources is an option, the ensuing environment pollution and cost of drying is often too high. The increasing demand for healthy, low-cost natural foods and the need for sustainable income, are bringing solar drying to the fore as a useful alternative for surplus products. A lot of research and development has gone into solar drying in recent past, especially, with the increase in price of the fossil fuels. Today, solar drying is a very attractive technology for agriculture economies, especially developing ones which lie in the tropical and subtropical regions. Hybrid drying, making partial use of solar energy is also a viable option.

Conservation of products by appropriate technology is the key to successful enterprise. Seasonal surplus due to harvest can not be traded and on the regional markets the prices persist at low level. As an alternative the processing of dried products of high quality present itself. Harvest turns into storable and tradable goods for a long term. Expenditure on transportation decreases whereas benefit from additional processing remains at the producer. Stored goods are a regular source of income and diminish the dependence on seasonal harvest. Hygienic processing is the prerequisite for the production of high quality products.

## TRAINING PROGRAMME IN MITHRADHAM

Renewable energy centre Mithradham is the first fully solar educational institution in India dedicated to the promotion of Renewable Energy, especially solar energy. Mithradham offers training programmes in solar drying technology with international experts for the last fourteen years. The Centre has a solar drying centre consisting of a solar tunnel dryer and a cabinet dryer.

A one week training programme in solar drying is conducted by Dr. Albert Esper who is the co-inventor of solar tunnel dryer typ Hohenheim and the CEO of Innotech Company, Germany. Innotech is the worldwide leader in solar drying technology. The Innotech team consists of internationally recognized engineers who give worldwide training and consultancy. It has modern development and research facilities, manufacturing plant and HACCP certified consultation services. Innotech provides approved system solutions regarding consultancy, technology, process design, quality management and quality assurance for small and medium sized food processing industry, spices, cosmetics and pharmaceutical enterprises as well as farms.

Consultancy services are also offered by prior appointment with the expert during the training programme.

A certificate will be issued at the end of the training programme. The following are the areas of theoretical and practical training.

- Pre -drying Processing, Solar Drying
- After-drying Processing, Packing- storage
- Marketing of High Quality Products - Quality aspects
- Organic Certification for international market



Dr. Albert Esper



Solar drying of spices- nutmeg and mace