

Year: 2006-07

1. Cleaner-cum-Grader for Cumin

The cumin cleaner-cum-grader machine developed by Junagadh Agricultural University has cleaning efficiency of 75 per cent at the capacity of 50 kg/h and a low cost of cleaning (Rs. 0.31 per kg). It is recommended for the use of farmers, processors and other users.



2. Peanut butter

The entrepreneurs/farmers interested in value addition in peanut are recommended to select the GG-20 cultivar (in comparison to GG-2, GG-7, GG-11, GG-13) of peanut for the production of good quality peanut butter.

Year: 2007-08

1. Grader for Sapota

Hand-operated grader developed by Junagadh Agricultural University for grading sapota on the basis of size is released for the use of farmers, manufacturers and processors. The same machine can also be used for grading of similar types of fruits and vegetables.

Year: 2008-09

1. Drying and storage study on seed quality of groundnut

The farmers of South Saurashtra Agro-climatic Zone are advised that after shade drying of summer groundnut having about 8.00 to 8.50 per cent moisture content (WB), considering the minimum weight loss in pods (4.86 %) and kernels (4.92 %), higher germination (81.04 %), minimum pod damage (10.66%) and higher vigour index. The groundnut variety GG-7 followed by GG-2 was found better for four months storage period.

Also, in *kharif* groundnut having about 8.00 to 8.50 per cent moisture content (WB), considering the minimum weight loss in pods (2.06 %) and kernels (4.28 %), higher germination (81.66 %), minimum pod damage (9.22%) and higher vigour index, the groundnut variety GG-7 followed by GG-2 were found better for six months storage period.

Year: 2009-10

1. Storage study of wheat obtained by combine harvester and thresher

The farmers growing wheat for seed purpose are advised to use thresher for better germination and vigour as compared with self propelled combine harvester.

2. Studies on drying characteristics of vegetables using crop residue dryer

The agro processor interested in using the crop residue based dryer developed by Junagadh Agricultural University for drying serrated carrot, carrot slices, cabbage leaves, cauliflower pieces, tomato slices and whole green chillies are recommended to use following operating parameters :

1. Air temperature : 51 to 55 °C
2. Air velocity : 1.5 m/s
3. Bed thickness : 8.0 cm
4. Average fuel required : 5.5 kg/h

Year: 2011-12

1. Dehydration and storage of vegetables

The processors, exporters are advised to store dehydrated onion, garlic and unripe mango powder in polyethylene (HDPE) bags of 50 micron in vacuum packaging (740 mm Hg) to retain the quality up to 120 days of storage period.

2. Storage of onion

The farmers and traders who are interested to store the onion for more than four months are recommended to use forced air ventilated storage structure to get 36 per cent of more marketable red onion.



Year: 2013-14

1. Standardization of packaging technology of fresh guava fruits

The farmers, processors and exporters are recommended to adopt packaging technique developed by Junagadh Agricultural University for increasing the shelf life of guava fruit up to 18 days at room temperature by packing in 50 μ polyethylene bag at a vacuum level of 700 mm Hg.



PACKAGING OF GUAVA FRUITS USING VACUUM PACKAGING MACHINE

2. Standardization of packaging technology of processed guava fruits

The farmers, processors and exporters are recommended to adopt hot air drying technique developed by Junagadh Agricultural University for preparing of guava powder by drying of fresh guava slices (3 mm thick) pretreated with 1 % CaCl_2 + 2 % Potassium Meta bi Sulphate (KMS) solution for 10 minutes at 60 $^{\circ}\text{C}$ drying air temperature and 1.25 m/s air velocity in drying period of 17 hours. The powder prepared by this method can be stored up to 80 days at room temperature by packing in 50 μ polyethylene bag at a vacuum level of 700 mm Hg.



LOADING OF DRYING TRAYS IN THE DRYING CHAMBER.

3. Preparation of custard apple powder by freeze drying methods

The processors and exporters are recommended to adopt freeze drying technique developed by Junagadh Agricultural University for preparing custard apple powder by freeze drying of fresh custard apple pulp (1.5 kg) pretreated with 5 % maltodextrine at -40°C temperature with a drying period of 41 hours. The custard apple powder obtained by this method has better product quality and could be stored up to 90 days at room temperature when packed in 50 μ polyethylene bag at a vacuum level of 700 mm Hg.



1.1 FRESH AND MATURE CUSTARD APPLE FRUIT



1.2 PEELING OF CUSTARD APPLE FRUIT



1.3 CORING CUSTARD APPLE PULP



1.4 HOMOGINIZED CUSATRD APPLE PULP
PRETREATED WITH MALTODEXTRIN



4. Extraction of enzymes from potato peels substrate using *bacillus* group of bacteria

Potato processors and entrepreneurs are recommended to adopt a process technology developed by Junagadh agricultural university for the production of Alpha-amylase and protease enzymes through microbial and biochemical methods from bio waste (potato peel) using *Bacillus Subtilis* bacteria. This process is beneficial (BCR 7.54:1) as compared to readymade available enzymes in market.



5. Development of manually operated sapota cleaner

The farmers growing sapota are recommended to use hand operated Junagadh Agricultural University developed sapota cleaner(capacity: 120 kg/h) having perforated metal sheet drum (45 cm diameter and 90.5cm length) lined with jute cloth on inner surface and be operated at 65 rpm for 90 seconds with 66% free space (in batch) for cleaning and shining the sapota surface after harvesting to reduce human drudgery.



Year: 2014-15

1. Storage study of wheat harvested by combine harvester

The farmers storing wheat are advised that wheat harvested by combine harvester (up to 6 % mechanically damaged grain) to be stored with the treatment of castor oil (15 ml/1.0 kg grain) and can be kept in GI bin container to keep safe against lesser grain borer up to eight months of storage as it reduces pest population, grain damage, weight loss as compared to untreated wheat kept in jute bags.

2. Extraction of Pectin from Kesar Mango Peel by Resins

Mango processors are recommended to adopt a process technology developed by Junagadh Agricultural University for the production/extraction of pectin from mango peel using cation exchange resin as an extracting medium with peel to extracting medium ratio of 1:4, extraction pH of 2.56, extraction temperature of 80 °C, extraction time of 60 min and two extractions. This method can give better yield and quality of pectin with benefit cost ratio (BCR) of 1.17.

Year: 2015-16

1. Preparation of extruded products from flour of amaranth grain, sago and defatted groundnut

Food processors are advised to prepare quality cold extruded pasta by blending defatted groundnut flour, amaranth flour and sago flour (as a binder) in the ratio of 20, 70 and 10 % respectively followed by sun drying for 14 hours in summer months or in solar cabinet dryer for 1 hour at 55 °C. The product can be stored in transparent polyethylene (LDPE) bags of 75 micron to retain the good quality at least up to two months of storage period.



2. Development of power operated sapota cleaner

The farmers are recommended to use power operated sapota cleaner developed by Junagadh Agricultural University for cleaning and shining sapota surface after harvesting. This machine saves 90 per cent cost of cleaning as compared to manual cleaning. Machine capacity is 575 kg/hr.



Year: 2017-18

1. Enzymatic pre-treatment in the processing of pigeon pea

The pulse processing entrepreneurs are recommended to give enzymatic pre-treatment at specific concentration, time and temperature to get higher recovery and to reduce the dhal making time.



Year: 2018-19

1. To study the effect of different packing materials against Groundnut bruchid (*Caryedon serratus* Olivier.) during storage

Farmers are advised to store the well dried (8.0%MC) groundnut pods in PICS bag (Purdue improved crop storage bag) or Closely woven net bag for effective and economical management of bruchid pest up to six months.



Year: 2019-20

1. Lemon grading simulation based on image processing technique

Fruit grading machine manufacturers are recommended to adopt the image processing technique-based simulation developed by Junagadh Agricultural University, Junagadh for grading of lime (kagji) based on their size and colour. The limes can be graded in 3 x 3 different categories according to their size (small, medium and big) x maturity (immature, intermediate and mature) by applying the size and colour features of lime obtained through this simulation.

2. Design and development of on farm solar assisted dryer for drying of groundnut pods for longer storage

The farmers growing groundnuts and processors drying groundnut pods are recommended to use the solar assisted dryer developed by Junagadh Agricultural University. Use of solar assisted dryer for drying of threshed groundnut pods to reduce moisture content from 11 to 13.9 % (wb) to safer storage moisture content of 6 to 7 % (wb) using dryer condition of about 50 °C air temperature and about 0.099 m³ /s air flow in 7 to 8 hours (i.e. 1 day). Use of solar assisted dryer can reduce drying time (7 h) to seven times less than sun drying (50 h) and reduces the post harvest losses of groundnut pods in drying, handling, storage as compared to sun drying.

Details of solar assisted dryer

- Capacity of dryer : 125 kg per batch (Groundnut pods)
- Drying trays : 12 trays arranged in 6 tiers (10±0.50 kg per tray)
- Solar collectors: 8 Nos. (1 m x 2 m)
- Drying air temperature : about 50 °C
- Air flow rate : 1.0 m/s
- Blower capacity : 1.5 hp, 28 m³/min
- Maximum increment in drying temperature : 26.9 °C to 39.8 °C
- Drying time : 7 to 8 hours



3. Forced air curing of onion

The farmers curing traditionally and storing red onion are recommended to use forced air curing at about 40 °C temperature with air flow rate about 0.24 m³/s and without foliage onion bulb for obtaining higher quantity of marketable onion after six months of storage.

4. Development of high protein extruded product using defatted peanut flour

Snack manufacturing units are recommended to adopt a process technology developed by Junagadh Agricultural University for the preparation of extruded product by using a proportion of defatted peanut flour and corn flour as 26:74 (w/w) with the help of twin

screw extruder machine to increase the protein content in Ready-to-Eat extruded products. The suggested optimum conditions to prepare extruded product using defatted peanut flour are feed moisture content: 13% (wb), die head temperature: 135°C, feed temperature: 60°C, barrel temperature: 100°C and screw speed: 250 rpm. This process can prepare the extruded product of increased protein content with desired product characteristics.

5. Effect of ozonization against the microorganisms of fruits and vegetable.

Scientific communities are advised to store mangoes & limes after applying a treatment of ozone 3 minutes (flow rate : 400 mg / hour) packed in 25 μ plastic bag (1 pinpoint hole per 2 x 2 square inch area of plastic bag) and kept at 10 °C temperature remain safe against the microbial load up to 50 days & 120 days respectively.

Whereas exporters are recommended to store tomatoes up to 21 days by applying a treatment of ozone 3 minutes (flow rate: 400 mg / hour) packed in 50 μ plastic bag (1 pinpoint hole per 2 x 2 square inch area of plastic bag) and kept at 10 °C temperature remain safe against the microbial load.