

Report on Two Days Workshop-cum-Exhibition of Innovation in Food Processing on National Technology Day 2024 on the 20th-21st July 2024 organized by the College of Food Technology in collaboration with the Manipur Organic Mission Agency (MOMA), Department of Horticulture & Soil Conservation, Govt. of Manipur at the Pilot Plant, College of Food Technology, Lamphelpat

The two days workshop with the theme “From schools to start-ups: Igniting Young Minds to Innovate” was organized with the sole theme of creating awareness to the food technology students, FPOs & FPCs, local entrepreneurs, NGOs, Investors, Traders, Researchers, Educationists, Nutritionists and other stakeholders about the new development of technologies in the areas of food processing, nutritious foods, indigenous foods, innovations and other resources conservation technologies including waste to wealth of various agricultural and industrial wastes.

The workshop-cum-training was inaugurated by the honourable Vice Chancellor of Central Agricultural University, Dr. Anupam Mishra and also opened the exhibition stalls to the public on the 20th July 2024. As the Chief Guest in the inaugural function, Prof. Anupam Mishra said that such exhibition will provide a platform to the local entrepreneurs and that local crops should be branded and exported to boost the economy of the state. Other dignitaries included Shri Thangjam Joykumar Singh, Managing Director, Thangjam Agro Industries Pvt.Ltd. (Likla), Dr. K. Debadutta Sharma, Director, Dept.of Hort.& Soil Conservation, Govt.of Manipur, Prof. Indira Sarangthem, Director of Instruction, Prof. L.M.Garnayak, Director of Research, Prof. Ranjit Sharma, Director of Extension as Guests of Honour and Prof. Ng.Ibyoyaima Singh, Dean, COFT, as president. Three books namely “Technology Bulletin of COFT, Bulletin for Equipment Facility and Food Testing Facility available in the COFT and Souvenir of the Workshop” were released at the workshop. Posters on various topics were presented by the students of the participating colleges in the two-days’ workshop. An exhibition of 34 stalls showcasing various products by the participating 5 colleges, 5 FPOs & FPCs and 24 local entrepreneurs were also opened to the public for sale.

In the Technical Session of the Day 1, Shri Th.Joykumar Singh, MD of the Thangjam Agro Industries Pvt.Ltd. (Likla) gave a presentation entitled “Our experience, Constraints and Potentials of Food Industries in Manipur”. He talked about the journey of his entrepreneurship, how he started

his company in 1991 with four workers and only one product of fruit squash to the present day with four plants and four divisions and running 38 outlets, employing 870+ employees and producing 100 items today in the state of Manipur. Apart from this, Thangjam Agro is also engaging 150+ distribution vans with more than 360 persons in distribution of our products across the states. Today, the company is very well equipped with advance technology and machineries including Pasteurizer, Tetra Pack Machine, Automatic Jar Washing and Filling Machine, etc. utilizing the various local horticultural crops of Manipur.

In the second technical lecture delivered by Shri Th Kiran Singh, the District Development Manager, National Bank for Agricultural and Rural Development (NABARD), Imphal, spoke on the financial angle and the various welfare and fiscal schemes for the farmers, FPOs, local entrepreneurs, etc. especially in the state of Manipur. NABARD is providing different kind of loans and schemes including Kisan Credit Cards to promote sustainable agriculture and better livelihoods through participative financial and non-financial interventions, innovations, technology and institutional development for security prosperity.

In his technical lecture, Prof. Ng. Joykumar Singh, Professor, College of Food Technology spoke on the “Machinery inputs for Post Harvest Management and Value addition of Fruits/ Vegetables”. He stresses on the processing of food after the harvest, value addition and marketing or business opportunities. He also talked on the various technologies and machineries used in the post-harvest management and innovative process for the production of Ginger, Pineapple, King Chilly, Turmeric etc. and their value addition.

In the Technical Session of Day 2, Dr. Debadutta Sharma, Director, Dept. of Horticulture and Soil Conservation, Govt. of Manipur spoke on the various facilities and state schemes provided by his department to promote local business in the state. He emphasized how proper packaging and aesthetic value boosts the sales of the product.

Food Analyst, Shri Ch. Sanajaoba Meitei, of the Medical Directorate, Govt. of Manipur gave a detailed presentation on the various safety issues and fortification of food products. Safety first is the main theme of his lecture wherein he focusses on providing wholesome and quality food to consumers. June 7 is celebrated as World Food Safety Day to sensitize consumers on the various food safety hazards. He emphasizes on how awareness on food safety should be created to kids,

teachers. He appealed the Start-ups and local business to register for FSSAI for quality assurance and its regular renewal to avoid paying fine. He Concluded his lecture with the statement “Safe Food Save Lives”.

In the last technical lecture, Prof. Ng.Iboyaima, Dean, College of Food Technology, Lamphelpat, gave a presentation entitled “Entrepreneurial opportunities in Food Processing in Manipur”. In his lecture, he talked about inventions and innovations & how necessity creates invention. He emphasized on the ten steps of entrepreneurship in Food Processing like identifying market needs, developing unique product, Food Safety and Quality, Investment, Distribution, etc. He also focused on the various jobs after a degree in Food Technology. He concluded his lecture by inviting the participating FPOs/FPCs and local entrepreneurs to the College of Food Technology for any kind of issues in Food Processing.

The training programme ended with the prize distribution and valediction of the participants.





