

MoU for tech transfer on apple pomace flour, chips

In yet another success on the technology transfer front, the Dr YS Parmar University of Horticulture and Forestry recently signed Memorandums of Understanding (MoUs) with two Himachal based firms for transfer of technologies developed by the university.



Both technologies- utilization of apple pomace for value addition and preparation of apple rings have been developed by Dr Devina Vaidya, Dr Manisha Kaushal and Anil Gupta, scientists of the Department of Food Processing and Technology under the AICRP on Post Harvest Engineering and Technology. The technologies can prove to be immensely beneficial for the apple processing industry of the state.

The first technology enables the effective utilization of apple pomace waste generated during processing. Every year, a huge

quantity of apple pomace is generated as waste during processing, which creates the problem of its disposal. Keeping in view of this problem, the researchers of the university established in its research that the pomace was rich in fibres, which was good for digestion and can further be utilized to replace fat in bakery products. While working on waste management, the scientists converted the pomace into apple flour and a number of other value-added products. A complete protocol was also developed for its commercialization. Recently, a MoU for utilization of this technology was been signed with Highland Groves, a company operating from Shimla. The company will use the technology to manufacture apple pomace flour.

The second technology deals with the preparation of apple chips, locally referred to as *Sakori*. Presently, in some areas of the state, the unmarketable apple fruits are being converted into apple rings without any pretreatment resulting in a low quality dried product. Due to its poor quality, the product is not able to fetch optimum returns for the processors. Keeping in view of this existing problem the researchers developed a protocol for the development of commercial high-quality apple chips/rings. This technology has been transferred to Solan based company Shivam Traders. Director Research Dr JN Sharma signed the MoUs in the presence of Dr Anju Dhiman, Head, Department of Food Processing and Technology and the concerned scientists.

Both companies have paid an amount of Rs 50,000 each to the university as technology fee under the agreement. Besides technical expertise, the university will also help the firms to establish the enterprise. Both companies will also acknowledge the university technology on its product label.