

PSG Food Processing Centre - for cost effective post harvest technologies

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PSG Food Processing Centre, as a multidisciplinary research facility was established in the premises of PSG College of Arts and Science, Coimbatore in March 2010. The centre plays a pioneering role in developing appropriate need based and cost effective post harvest technologies and large scale dissemination of the research outcome to the user group for wider adoption. PSG College of Arts and Science, Coimbatore is one of the premier institutions of higher learning in the country which has developed an interesting and unique initiative to create infrastructure facilities to run Diploma course in Post Harvest Technology which has been approved by Bharathiar University, Coimbatore for the students who have completed SSLC/HSC or equivalent examination or any graduate. This programme intends to inculcate vocational and entrepreneurial skills to widen employment opportunities, particularly among rural youth and the disadvantaged sections of the society. It seeks to address the workforce requirements of the food processing industries and focuses on upgrading the knowledge and skills of existing workers in the fruit and vegetable processing, milk processing and ready-to-eat convenience foods.

In view of this PSG Food Processing Centre (PSGFPC) was started in the year 2011 with partial funding from Ministry of

Food Processing Industries, New Delhi. The college undertakes various kinds of useful activities for the benefit of food and agro processing industries, entrepreneurs, scientists, research institutions, govt. bodies, chambers, universities and colleges. The PSGFPC is licensed by Food Safety and Standards Authority of India (FSSAI)



Food processing incubation cum training centre

New entrepreneurs have to be technically trained by providing hands-on experiences on processing and value addition of foods in order to participate in the business of food processing. PSGFPC has a hi-tech food processing incubation cum training centre with fruit based products, vegetable based products, canning of fruits and vegetables, pasteurized and packed milk and flavoured milk production, instant mixes, masala powder production and packaging and ready to eat foods (RTE) - Retort packaging

The college is offering various professional courses like; one year Diploma in Post Harvest Technology and other short term training programmes are designed to cater to the needs of students, self help group members, entrepreneurs, farmers and NGO's. Professional consultancy is provided on different domains such as project related services, product development and technology transfers, certification and licensing, training and human resource and market opportunity and sales. Consultancy services are extended on product development and market testing. PSGFPC is also open to collaborative research with public private partnership to initiate academic-industry linkages.

Entrepreneurs can utilize PSGFPC to manufacture their value added products by paying nominal charges and market their products under their own brand names. Food business operators can also use the equipment facility at the centre for their R & D work and Product development on hourly basis. This incubation facility has helped many entrepreneurs to carve a market niche for their business and also to encourage them to set up such similar food processing units.

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