



Ministry of Micro, Small and Medium Enterprises,
Government of India



MSME TECHNOLOGY CENTRE, BENGALURU

MINISTRY OF MICRO, SMALL & MEDIUM ENTERPRISES, GOVT. OF INDIA

KIADB Industrial Estate, Devanahalli, Bengaluru

<https://www.msmetcblr.org/>

BRIEF DESCRIPTION OF TRAINING PROGRAMME

FOOD PROCESSING & PRESEVATION

Food Value-Added New Products

Processing & Preservation Techniques and methodology

1. Market Research and Opportunity Analysis
2. Packaging Materials and Techniques
3. Sustainable Sourcing of Ingredient
4. Recipe Formulation and Testing
5. Food Safety and Quality Standards, Food Preservation Methods
6. Costing and Pricing Strategies
7. Marketing and Branding for Food Products
8. Packaging and Labelling for Value-Added Foods
9. Regulatory Compliance and Licensing, Project Report Preparation
10. Distribution and Supply Chain Management
11. Setting Up a Small Food Processing Business
12. Scaling Production for Growth
13. Financing and Funding Options

14. E-commerce and Online Sales Strategies
15. Trends in Health and Wellness Food Products
16. Cold Chain Management for Perishable Foods
17. Specialty Diet and Allergen-Free Products
18. Food Preservation and Shelf-Life Extension
19. Case Studies of Successful Food Value-Added Businesses
20. How to start your food industry business
21. **Millet value Added Products business opportunities**

Date- 13 to 14 April, 2024 (2 Days, 5 PM to 8.30 PM)

1) Course Fee: Rs. 3000/- (Study material in softcopy shall be provided)

FOR MORE DETAILS PLEASE CONTACT:

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