

Peanut Blog

An ounce of information



ICAR-CIPHET Licenses Groundnut & Makhana Processing Technologies to Karnataka & Bihar-based Firms

ICAR-Central Institute of Post-Harvest Engineering and Technology, Ludhiana, continues to drive innovation in food processing by licensing advanced technologies to entrepreneurs.

Recently, the institute transferred its groundnut-based product technology to a Karnataka firm and makhana processing machinery to a Bihar enterprise. With the increasing demand for non-dairy foods, ICAR-CIPHET has been promoting healthier alternatives. Groundnut-based products provide significant health benefits, making them ideal for health-conscious consumers, vegetarians, and vegans.

Dr Nachiket Kotwaliwale, Director, ICAR-CIPHET, awarded the agreement & certificate to both entrepreneurs and assured them of all possible help for the establishment of the venture.

Mr. Harshavardhan R.N. of M/s Sarsha Imex (OPC) Private Limited, Karnataka, obtained a license for groundnut-based flavored beverages, curd, and paneer. Similarly, the rising demand for makhana in both domestic and international markets has highlighted the need for efficient processing technologies.

Traditionally, makhana processing is labor-intensive, time-consuming, and poses safety risks due to the manual handling of hot roasted nuts. ICAR-CIPHET has developed advanced makhana processing machinery, including a preliminary roaster and a makhana popping machine. These technologies were licensed to Mr. Barun Kashyap, representing M/s Videhanutra India Private Limited, Bihar.

Source: https://www.en.krishakjagat.org/india-region/icar-ciphet-licenses-groundnut-makhana-processing-technologies-to-karnataka-bihar-based-firms/#google_vignette