1	Name of the Institute	ICAR Research Complex for NEH Region
-	Traine of the Institute	Umiam Meghalaya-793103
2	Address	Street: Umroj Road
4	Auuress	City: Shillong
		Pin Code: 793103
		Telephone: 0364 2570678
		Faccimile number:
		Flastmania mail. hidraytdalya@yahaa aam
		Electronic mail. bidyutdeka@yanoo.com
2	Description of technology	Fully matured fruits were weshed with clean
3	Description of technology	tan water and surface moisture was removed
		with tissue papers. These were then packed in
		DD perforeted pupets and put in different plastic
		repetitionaled puncts and put in different plastic
		packaging materials with of without
		periorations. To each of these packets pouches
		containing 1-2% KMIIO ₄ were added. These fruits were least at room temperature $(18+2^{\circ}C)$
		nulls were kept at room temperature (10 ± 2)
		and $850/$ RH) and cold storage (04 ± 2 C and $850/$ RH). Maximum shalf life of 20 days was
		85% RH). Maximum shell life of 50 days was
		obtained in strawberry fruits packed in PP
		perforated punnets along with 2 % KMnO ₄
		covered with 200 gauge perforated PP sealed
		bag stored at cold storage.
4	Flow chart of	Uniform size of strawberry fruits
	technology/process	
		wasning with clean water
		Pamayal of surface maisture
		Packed in PP perforated nunnets along with 2%
		$KMnO_4$ and covered with 200 gauge PP
		π
		Storage in Cold storage $(04+2^{\circ}C)$ and 85% RH)
		Storage in cold storage (01-2 c and 0570 http)
5	Area of application	Value addition in Peach fruits and
		entrepreneurs may be developed.
6	Patent number & Date of	Not filed
	filing	
7	If patent is not filed, mention	Technology was developed in the year 2009-
	in which year the technology	2010.
	was developed?	
8	Did any entrepreneur has	Nil
	shown interest on this	Nil
	technology? If ves. please	
	provide the name. address of	
	the entrepreneur	
9	Eaipment required	Machinerry: Washer, and sealing machine
10	Space requirement	100X100 feet room
	- r	

Technology Profile for Shelf life Extension of Strawberry Fruits

11	Plant set up cost	Rs. 5.0 lakhs (approx.)
12	Raw material and	Total production cost of Rs. 4.0-5.0 per kg final
	production cost	product
13	Risks/opportunities involved	
	in adopting the technology	
14	Cost of available alternate	Not popular in this part of country
	technologies to similar	
	products	
15	Expected cost of technology	Rs. 1.0 lakh
	(Royalty/Equity/Revenue	
	mode	
16	Any suggestion from Project	Very simple technology which does not
	leader for commercializing	required much technical skills
	this technology	

Persons involved in technology development (names, designation & Signature)

- 1. Bidyut C. Deka, PS & Head, Div. of Horticulture
- 2. Amit Nath, Sr. Scientist, Div. of Horticulture
- 3. Mr. L.K. Mishra, Technical Officer
- 4. Miss Bandita Bakshi, Research Associate