

Date :24.08.2017

Proposed visit of APEDA to Defence Food Research Laboratory (DFRL) on 6th September, 2017 at Mysore.

APEDA is planning to visit Defence Food Research Laboratory (DFRL) on 6th September, 2017 at 11.00 a.m. at Mysore to witness various technologies which have been developed through the sustained and dedicated efforts by them. The detail about the activities of DFRL including their expertise is given below.

The Defence Food Research Laboratory (DFRL) was established on 28th December, 1961 under the aegis of Defence Research and Development Organization (DRDO), Ministry of Defence, Government of India, at Mysore especially to cater to the strategic operational requirements of the Services and to provide logistical support in the area of food supplies and varied food challenges of Indian Army, Navy, Air force and other Paramilitary Forces.

The R&D efforts at DFRL are aimed at designing and engineering lightweight, convenience pack rations for Army, Navy, Air Force and other Paramilitary Forces, which do not require any elaborate cooking or preparation at the consumer's end and remain shelf-stable under varying climatic conditions for periods ranging from six months to one year. This is the only Laboratory, which is exclusively engaged in Research and Development in the field of Food Science and Technology.

DFRL, through the dedicated efforts of its scientists and technologists, over the last five and half decades, has been able to conserve, preserve, stabilize, design, fabricate and engineer a vast array of food products of Indian dietary which are not only shelf stable under all weather conditions but also deliver adequate nutrition and energy. DFRL has developed a wide variety of food products and many of the DFRL foods, born out of innovative state-of-the-art technologies, lend themselves eminently suitable to industrial scale commercial exploitation by enterprising entrepreneurs of different genre. DFRL also has products which are exports worthy.

DFRL can be reckoned as the leader in convenience packed foods in the country. Indigenous ingenuity is the hallmark of most of the technologies developed at DFRL. They are also engaged in the development and evaluation of food products, packaging materials and field test kits and to fulfill this mandate, the laboratory is closely working with academic institutions, R&D centres and other Govt. agencies.

The various technologies and products, which have been developed through the sustained and dedicated efforts of scientists at DFRL, encompass the following:

Technologies:

Retort pouch processing technology, High temperature short time (HTST), reservation technology, Cold shock dehydration technology, Food additive technology, Accelerated freeze drying technology, Pneumatic drying technology, Flaking technology, Fluidised bed drying technology, Spray drying technology, Hurdle process technology, Intermediate moisture food processing technology, Extrusion technology, Compressed food technology, Combination dehydration technology, Stack encapsulation technology, Post harvest technologies for shelf life extension of fresh produce, Minimal processing technologies for fresh produce, Food irradiation technology, High pressure processing technology, Pulsed electric field technology, Micronisation technology

Products:

Ready to eat retort pouch processing technology:

Vegetable pulav, Plain Rice, Potato peas curry, Rajam curry, Dal fry, Paneer, peas curry, Egg curry, Chicken curry, Chicken pulav, Vegetable noodle, No preservative chapatias

Other Ready to eat (RTE) products:

Preserved and flavoured chapatias, Short term preserved chapatias, Stuffed parothas, Appetizers, Chicken biscuits, Flax cookies, Flax munch, Coco cocoa, delight bar, Composite tasty bar, Ergogenic bar, Flax oat tasty bar, High energy bar, Omega-3-rich bar, Protein rich mutton bar, Nutri food bar, Sweet & sour tasty bar

Ready to reconstitute / ready to cook products:

Puff & serve chapatias, Instant coconut chutney mix, Instant cooking pulses and dal flakes, Instant cooking rice, Instant dal curries, Instant idly sambar mix, Instant soji halwa mix, Instant upma mix, Instant whole pulse and their curries,

Variety of freeze dried fruit juice powders, Sea buckthorn based herbal tea, Flavoured Chapattis, Sea buckthorn based spiced squash, Flax chapati mix, Flax sweet mix, Millet kheer mix, Millet chapati mix, Millet roti mix, Millet dosa mix, Millet pakoda mix, Millet halwa mix, Millet dokla mix, Ragi cookie mix, Appetizer mix, Millet beverage mix etc.

Ready to drink juices and Beverages:

Tender coconut water, Aloe passion drink, Brahmi drink, Ash gourd juices, Alovera juice, Vegetable juices,

Interested exporters are, therefore, requested to send their confirmation latest by 28th August, 2017 at director@apeda.gov.in for visiting the laboratory at Mysore on 6th September, 2017 at 11.00 a.m.

The details of company's name and name of the person should be indicated in order to take requisite permission from DFRL for their visit to the laboratory.

The exporters will have to directly reach at the venue on 6th September, 2017 at 11.00 a.m. at the following address:

**Defence Food Research Laboratory
Ministry of Defence,
Siddarth Nagar,
Mysore-570 011
Karnataka**