

**DFRI's EXHIBITION – CUM – ON THE SPOT TECHNOLOGY TRANSFER**

Defence Research and Development Organization (DRDO) is a premier organization, responsible for the development of systems, to safeguard the interests of our nation. The objective of DRDO is to make our Defence Forces self sufficient in all respects, with a view to satisfy their needs as well as improve their efficiency. DFRL, Mysore is doing a pioneering work in Food Science & Technology from inception and many of the State of the Art technologies have been developed. A two day EXHIBITION – CUM – ON THE SPOT TECHNOLOGY TRANSFER on 21st and 22nd September 2017 is planned at Goa to show case the R&D achievements of DFRL. The effort is a sort of public private interaction mode and exchange of ideas and thereby facilitating to cater to the Services' food requirements and industry's helping hand in producing the required food products will surely benefit both the stakeholders. The function is likely to be attended by the Hon'ble Defence Minister and Hon'ble Chief Minister of Goa as well as the Secretary DRDO, various DGs of DRDO, etc. The occasion would give an excellent opportunity to the entrepreneurs to get exposed to newer technologies and products in the Exhibition and a B 2 B Meeting is also arranged during the event to facilitate the instant technology transfer of DFRL/DRDO technologies.

Exporters/ new entrepreneurs are therefore advised to attend and take part in the event, and also adopt the technologies of your interest on the spot. The details of DFRL Technologies are enclosed herewith.

The Meet is fixed at Hotel Mandovi, Panjim, Goa. The Inaugural function will be at 09.00 am on 21st Sep 2017.

Registration Fee for Delegates- Rs. 500/-, Members- Rs. 200/-, Students - Free For Registration Please contact GSIA: +918322438395 /+918322438210 After the inaugural function the signing of the Licensing of Agreement for Transfer of Technology ( LAToT )will be done.

2 Nos. Rs. 100 stamp papers (for each technology) with first party being you and the second party is DRDO/DFRL and the Purpose of the Paper is Licensing Agreement for Transfer of Technology (LAToT) 1. Payment through demand drafts drawn in favour of CDA(R&D), New Delhi, Payable at New Delhi only 2. A xerox copy of the Firm Registration Certificate 3. A xerox copy of the Pan Card 4. A xerox copy of the IT returns of the last 3 years

The following details are also required for the purpose of drafting LAToT.

1. Name of the firm:
2. Name and designation of the authorised signatory:
3. Postal Address of the firm:
4. Name of the Technology/(ies) of your interest For detailed information Invitation letter and Brochure of DRFL is attached.



DEFENCE FOOD RESEARCH LABORATORY  
&  
GOA STATE INDUSTRIES ASSOCIATION



PRESENTS

# FOOD TECHNOLOGIES AND INNOVATION CONCLAVE

TECHNOLOGY TRANSFER & INTELLECTUAL PROPERTY  
AVAILABLE TO BE PURCHASED & COMMERCIALISED AT VALUE COSTS



**21-22 SEPTEMBER 2017, 9:15 am to 5:45 pm**  
**HOTEL MANDOVI, PANAJI, GOA**

FOR REGISTRATION CONTACT GSIA : +91 832 2438395 / +91 832 2438210  
**Delegates - Rs. 500/-, Members - Rs. 200/-, Students - Free**  
*LIMITED SEATS.....HURRY*



## Defence Food Research Laboratory (DFRL)

was established at Mysore in December 1961 under the aegis of Defence Research & Development Organisation (DRDO) in the Ministry of Defence, Govt of India to meet the Research and Development (R & D) needs in the area of Food Science & Technology and to design light weight packed rations for Army, Navy, Air Force and Para Military Forces. During the last five decades of its existence, DFRL has emerged as one of the leading institution in the area of convenience foods and pack ration development as well as nutritional and safety evaluation of foods under various environmental conditions. DFRL has also emerged as a center of excellence in the field of food preservation, packaging, product specification, development and training in the area of Food Analysis and Quality Assurance and regularly conducts 10 months Post-Graduate Diploma Course in Food Analysis & Quality Assurance for the benefit of food industry..

Over the years, DFRL with the sustained efforts has developed process technologies for the preservation & packaging of a large number of popular food items of Indian culinary having minimum shelf life of six months to one year under all weather conditions. These products are either ready-to-eat form or ready-to-reconstitute form and provide excellent convenience to consumers.

Many of the technologies utilized for preserving the products are state of the art technologies in the field of food processing and have been developed from indigenous sources.

The Products & Technologies which are readily available for Commercialization are:

### 1.0 - READY TO EAT (RTE) FOODS

- 1.1 Preserved and Flavoured Chapaties
- 1.2 Spiced Potato Parathas
- 1.3 Green Leafy Vegetable Chapaties/Parathas
- 1.4 Short-term Preserved Chapaties
- 1.5 Shelf-stable (No Preservative) Chapaties
- 1.6 Fibre rich Bisibele bhath and Fibre rich Vegetable Pulav
- 1.7 Retort Pouch Processed Foods
- 1.8 Ready-to-eat Soy Chunks
- 1.9 Ready-to-eat and Shelf-stable Fried Chicken Leg Pieces
- 1.10 Ready-to-eat Frozen Peas 'n' Chicken Product
- 1.11 Stabilized Green Chutney
- 1.12 Soy Shirkhand
- 1.13 Hurdle Technology Preserved Fruits
- 1.14 Holibite
- 1.15 Sweetcorn Products Stabilized Kernels and Paste
- 1.16 Nata-de-coco
- 1.17 Shelf-stable, Ready-to-eat Mutton Sandwich
- 1.18 Channa Nibbles
- 1.19 Vacuum Fried Fruits & Vegetable Chips
- 1.20 Katti Rolls (Veg & Non Veg)
- 1.21 Osmo Dehydrated Fruits (Mango, Orange, Pineapple, Amala, Banana, Papaya, Apple, Guava, etc.
- 1.22 Jack Fruit Products
- 1.23 Palmyra Products (Hurdle Technology)
- 1.24 Palmyra Products (Steep Preservation Technology)
- 1.25 Food Products with Bacterial Cellulose
- 1.26 Shelf-stable Ready to eat Idlis & its Variants with Instant Coconut Chutnet Mix
- 1.27 Stabilized Ready to Eat Chutneys (Fruit/Vegetables)
- 1.28 Vegetabilized Bhujia
- 1.29 Stabilized Stuffed Vegetables
- 1.30 Soy Products (Milk, Flavoured Milk, Paneer, Chikki, etc)

### 2.0 - READY TO EAT BARS & BISCUITS

- 2.1 Albumin Bar
- 2.2 Barley Bar & Fibre Enriched Bar
- 2.3 Coco-Cocoa Delight Bar
- 2.4 Ergogenic Bar
- 2.5 Composite Cereal Bar
- 2.6 Composite Tasty Bar
- 2.7 Omega 3-Rich Bar
- 2.8 Protein Rich Mutton Bar
- 2.9 Nutri Food Bar
- 2.10 Flaxoat Tasty Bar
- 2.11 High Energy Bar
- 2.12 Soy Fortified Oat Bar
- 2.13 Sweet and Sour Tasty Bar
- 2.14 Chicken Bar
- 2.15 Groundnut Burfi

- 2.16 Egg Protein Biscuits
- 2.17 Chicken Biscuits
- 2.18 Seabuckthorn Based Baked Products
- 2.19 Moong Dhal Burfi
- 2.20 Intermediate Moisture Compressed Fruit & Vegetable Bars
- 2.21 Fruit Leather
- 2.22 Tyrosine Bar

### 3.0 - READY TO EAT APPETIZERS, MUNCHES, & JAM

- 3.1 Ready-eat Appetizers (Karpuravalli Munch, Ajwain Munch)
- 3.2 Aloe Vera Based Fruit Spread
- 3.3 Tamarind Jam

### 4.0 - INSTANTISED FOODS/MIXES

- 4.1 Instant Cooking Rice
- 4.2 Instant Cooking Pulses and Dal Flakes
- 4.3 Instant Sooji Halwa
- 4.4 Instant Upma Mix
- 4.5 Instant Idli Sambar
- 4.6 Instant Wheat Porridge Mix
- 4.7 Instant Dal Curries by Freeze Thaw Dehydration Process
- 4.8 Instant Coconut Chutney Mix
- 4.9 Instant Carrot Halwa
- 4.10 Instant Whole Pulses and their Curries
- 4.11 Instant Rava Idli Mix
- 4.12 Insta Nutro Cereal Mix - (Bisibele Bhath Mix)
- 4.13 Soy Fortified Instant Sooji Halwa & Upma Mix
- 4.14 Rice Based Products (Instant Tamrice Mix & Urd Rice Mix)
- 4.15 Instant Poha
- 4.16 Instant Vegetable Wadi Mix
- 4.17 Thermally Stable Whole/Split Legumes based Ready-to-eat Curry Concentrate
- 4.18 Flax Based Products (Flax Chapati Mix, Flax Sweet Mix, Flax Cookies Mix, Flax Tamrice Mix)
- 4.19 Flax Based Spice Powders
- 4.20 Dehydrated Curry Mix Cauliflower-Potato/Peas/Potato-Peas
- 4.21 Puff and Serve Chapaties
- 4.22 Naan Premix
- 4.23 Millet Ragi Based Products
- 4.24 Millet Dhokla Mix & Millet Bhatura Mix
- 4.25 Ready to reconstitute Freeze Dried Shelf-stable Rabri Powder
- 4.26 Vegetabilized Noodles
- 4.27 Breakfast Cereals based on Millets
- 4.28 Tomato Products
- 4.29 Compressed Curry Cubes
- 4.30 Jiffy Upma Mix
- 4.31 Jiffy Halwa Mix
- 4.32 Stabilized Vegetable Gravy Concentrates

## 5.0 - READY TO RECONSTITUTE SOUP/ BEVERAGES/JUICE POWDER MIXES

- 5.1 Appetizers Beverages Mixes - Spiced Drink Mix, Spiced Tomato Mix and Chakotha Soup Mix
- 5.2 Appetizing Mix, Ready-to-reconstitute in Cold Water
- 5.3 Moringa Products Soup Mixes and Beverages
- 5.4 Freeze Dried Beverages
- 5.5 Freeze Dried Mango Milk Shake
- 5.6 Beetroot Juice Powder Mix
- 5.7 Seabuckthorn Based Spiced Squash
- 5.8 Seabuckthorn Based Herbal Tea
- 5.9 Spray dried Fruit/Vegetable Juice Powder
- 5.10 Ready to Reconstitute Coffee Mix

## 6.0 - READY TO DRINK JUICES & BEVERAGES

- 6.1 Aloe Passion Drink
- 6.2 Brahmi Drink
- 6.3 Aloe Vera Juice
- 6.4 Noni based RTS Beverage
- 6.5 Performance Enhancement Drink
- 6.6 Beetel Leaf Juice
- 6.7 Vegetable Juices - Ashgourd Juice, Ashgourd Pudina Juice, Cucumber Juice, Bottlegourd Juice
- 6.8 Fermented Vegetable Beverages - Ashgourd Fermented Beverage, Cucumber Fermented Beverage, Cucumbert Mint Fermented Beverage
- 6.9 Ginger Beverage, Ajwain Beverage and Karpuravalli Beverage
- 6.10 Fruit Blended Noni RTS Beverages (Amla & Pine Apple, etc)
- 6.11 Fruit Beverages (Watermelon, Melons, Papaya, Mango, Lemon, Grapes, Pomegranate, Pineapple, etc)
- 6.12 High Pressure Processed Juices
- 6.13 Preserved Sugarcane Juice
- 6.14 Fruit Juice Blended Tender Coconut Water
- 6.15 Nata in Fruit Vegetable Juice

## 7.0 - FOOD PRESERVATIVES

- 7.1 Keep Fresh Salt
- 7.2 Preservative Mixture
- 7.3 Biopreservative for Extending Shelf-life of Fresh Mutton
- 7.4 Process for enhancing shelf-life of fresh mutton at room Temperature

## 8.0 - DETECTION KITS

- 8.1 Meat Testing Kit for Detection of Cold Slaughtered Meat and Microbial Quality
- 8.2 Milk Testing Kit for Detection of Adulteration & Microbial Quality
- 8.3 Frozen/Chilled Mutton/Chicken Testing Kit
- 8.4 Salmonella Testing Kit
- 8.5 Shigella Sps, Escherichia coli Detection Kit

## 9.0 - PROCESS / OTHER TECHNOLOGIES

- 9.1 Minimally Processed Vegetables in Precut and Packaged Form
- 9.2 Breathable Films for Packing Fresh Products - Enhancing Mechanical Properties
- 9.3 Standardization of Process for Making Milk Paneer and Enhancement of its Shelf-life
- 9.4 Shellac Coating
- 9.5 Stack Encapsulation Technique
- 9.6 Process for Bacterial Cellulose Production
- 9.7 Production of Lactic Acid Bacterium as B-Galactosidase Sources
- 9.8 Ethylene Absorbing Formulations for Shelf-life Extension of Fruits and Vegetables
- 9.9 Preservation Technology for Ginger Paste, Garlic Paste & combination thereof
- 9.10 Preservation Technology of Tamarind Chutney
- 9.11 Edible Cutlery
- 9.12 Stabilized Condiment Pastes
- 9.13 Environmentally Degradable Films

## 10.0 - DESIGNS & MACHINERIES

- 10.1 Biosynthesis Reactor
- 10.2 Continuous Blanching System
- 10.3 Design for Immobilized Enzyme Reactor System
- 10.4 Design for Retort/Steriliser Processing of Liquid, Semi-Solid and Solid Food Products
- 10.5 Novel Mould Design for Retort Processing of Liquid, Semi-Solid and Solid Food Products
- 10.6 On-Line Conditioning System
- 10.7 Fresh Curd Maker
- 10.8 Digitalized Hot Plates for Ship Galleys



# DFRL PRODUCTS & TECHNOLOGIES



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