

SKILL DEVELOPMENT TRAINING PROGRAM ON “PICKLE PREPARATION”

March 22, 2023: BIRAC’s BioNEST Bioincubator (B3I) Facility, NEHU Tura Campus in collaboration with the Department of Rural Development and Agricultural Production (RDAP), conducted a hands-on training program on Pickle Preparation with fifteen rural entrepreneurs on March 22, 2023, at the BioNEST Incubation Suit & Horticulture Lab of Department of RDAP, NEHU, Tura Campus. The inaugural session of the training program was graced by the presence of Prof. Sujata Gurudev, Hon’ble Campus-in-Charge, NEHU, Tura Campus; Prof. D. C. Kalita, Department of RDAP and Dr Lolly S. Pereira, Associate Professor and resource person for the day. The proceedings began with a brief introduction from Ms Alva Margareth Kharkongor, Program Manager, B3I Facility and a welcome address by Dr Suman Kr. Nandy, Chief Executive Officer, B3I Facility, NEHU, Tura Campus. Dr Nandy continued to inform the participants about the handholding program of BioNEST and the unique facilities that could be availed by the entrepreneurs. This was followed by a pep talk from Prof. D. C. Kalita who mentioned the importance of cost analysis in marketing. Dr Lolly S. Pereira lucidly briefed the gathering on the importance of the training, and the role of pickles as an appetiser in Indian households and sketched an outline of the pickle preparation journey to be conducted in two days. In the presidential address, Prof. Sujata Gurudev motivated the participants to utilise the opportunity created by the training and to start their own businesses and eventually expand it to different parts of the region. Further, she underlined the strategic advantages native to the North-Eastern region and encouraged the entrepreneurs to be on their toes to grab them fully. Prof. Gurudev further informed the gathering about the proposed marketing portal of NEHU, Tura Campus, which will provide a platform for commercialising products from the Garo Hills. The inaugural function ended with a vote of thanks from Ms Remi Dey, Technical Associate of B3I Facility, NEHU, Tura Campus.

Dr Pereira started the technical session with a thorough explanation of the procedure of pickle preparation, its prospects, quality control and legalities associated with marketing. In the next step, the participants were introduced to the ingredients of the pickle and briefed about their role in the recipe for taste enhancement and consistency of the pickle. Dr Pereira also informed precautionary measures to be adopted to avoid contamination and to ensure the long shelf life of the prepared pickle. She also explained how pickles can be stored for a long period without any chemical preservatives. Day one of the program ended with applause from the participants, with a promise to practice the craft at home and to meet again on April 3rd, 2023 for the next phase of the program.

April 03, 2023: The proceedings of the second day began with the briefings from Ms Remi Dey on FSSAI registration, its necessity, types of licenses, and mandatory labelling



requirements. Then, Ms Dey navigated the participants through the FSSAI online registration process. Ms Alva Margareth Kharkongor carried forward the discussion on branding, packaging and the marketing strategy of the pickle products. She reminded the participants that good packaging will attract the consumers but it's the consistency of the product quality that builds the brand's goodwill. This was followed by a thorough explanation of the cost analysis of the prepared pickle by Dr LS Pereira. She further elaborated on other similar pickle recipes, followed by the organoleptic tasting of the prepared pickle by the participants. Next, the program is continued to the valedictory session with a healthy exchange of mutual appreciation among participants, organisers and resource persons. The program ended with a vote of thanks

from Mr. Shanbor Sayoo, Technical Associate of B3I Facility, NEHU, Tura Campus with a pledge to meet again with some unique pickle, and jam recipes of indigenous fruits, vegetables and organic produce of Garo Hills.

