



2 days - Hands on Training on “Production of Tomato & Onion Powder”

Date: 12.05.2026 to 13.05.2026

Last date for receipt of application: 11.05.2026

Venue: Committee Room, BESST-HORT, ICAR-IIHR, Bengaluru.



Hurry Up !!

Limited seats available

Course Director: Dr. Bhuvaneswari S.

Course Co-Director: Dr. Pushpa Chethan Kumar, Dr. Raghu & Dr. Bhargavi.

Course Co-Ordinators: Dr. Dhananjaya M. V., CEO, BESST-HORT, Dr. Kalaivanan D. Treasurer, BESST-HORT.

Objectives of the training

1. To provide detailed information about drying process, nutritional quality, packing of Onion & Tomato powders.
2. To impart hands-on training on production of tomato and onion powder & their product preparation.
3. To provide information on Onion & Tomato varieties suitable for processing.
4. To guide on licensing requirements and Market connect.

Who are eligible?

Aspiring entrepreneurs interested in starting Micro Food Enterprises, Start-ups in food processing, SHGs, Homemakers, Researchers, UG, PG, PhD students.

How to apply?

Registration link: <https://forms.gle/gHvBFmCj6RGRs3zx7>

Charges for training: Rs. 5,800/- per participant; Registration is compulsory

Training fees includes Accommodation, snacks, tea, lunch, certificate & training manual

Contact Details: BESST-HORT: 7760883948, 8028466202, lvr No: 9403891704 & 9353399288

Mail ID: bessthort@gmail.com & BESST-HORTwebsite: www.bessthort.in

About BESST-HORT:

BESST-HORT is a Technology Business Incubator of ICAR-IIHR, Catalysed & supported by NSTEDB Division, DST, Gol , New Delhi.



Organized by
Business Entrepreneurship and Start-up Support through
Technology in Horticulture (BESST-HORT),
A TBI of ICAR-IIHR,
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