

ICAR-CIPHET Licenses Groundnut & Makhana Processing Technologies to Karnataka & Bihar based Firms

ICAR-CIPHET Ludhiana, continues to drive innovation in food processing by licensing advanced technologies to entrepreneurs. Recently, the institute transferred its groundnut-based product technology to a Karnataka firm and makhana processing machinery to a Bihar enterprise.

With the increasing demand for non-dairy foods, ICAR-CIPHET has been promoting healthier alternatives. Groundnut-based products provide significant health benefits, making them ideal for health-conscious consumers, vegetarians, and vegans. Mr. Harshavardhan R.N. of M/s Sarsha Imex (OPC) Private Limited, Karnataka, obtained a license for groundnut-based flavoured beverage, curd, and paneer.

Similarly, the rising demand for makhana in both domestic and international markets has highlighted the need for efficient processing technologies. Traditionally, makhana processing is labor-intensive, time-consuming, and poses safety risks due to the manual handling of hot roasted nuts. ICAR-CIPHET has developed advanced makhana processing machinery, including a preliminary roaster and a makhana popping machine. These technologies were licensed to Mr. Barun Kashyap, representing M/s Videhanutra India Private Limited, Bihar. The licensing activity was coordinated by Dr. Ranjeet Singh. Dr. Nachiket Kotwaliwale Director, ICAR-CIPHET, awarded the agreement & certificate to both the entrepreneurs and assured them that all possible help will be extended for establishment of the venture.



