



Extending Shelf Life of Vegetable Crops through Brining Technology

Technological background

Salting or brining is an inexpensive and easy way to preserve vegetables. Salted or brined vegetables retain a fair amount of their nutritive value. There are four different ways to salt or brine vegetables.

Four process parameters were optimized with;

- a small amount of salt
- a large amount of salt
- a weak salt brine plus vinegar
- a strong salt brine plus vinegar, based on the different vegetables to be preserved

Advantages of the product /technology

- Increase shelf life of vegetables upto 6 months under ambient conditions
- Processing viability under cold desert region
- Great market potential in modern lifestyle



Brining Unit



Packaging machine



Peas Brining



Carrot Brining

Technology dissemination approaches

- Local NGO's/SHGs/Clusters/ Society of the high altitude region for their livelihood generation
- Utilization of local food resources, enhancement of the capability of local inhabitants through training pertaining to vegetable preservation and dissemination of the know-how by preparing SOPs manual or brochure

Impact of developed products

- Low cost and easy adaptable preservation unit for small scale enterprises
- Design is suitable for green leafy vegetable, peas, okra, turnip, garlic, onion, peas, carrot and cauliflower in pet jars, PE pouches and glass bottles
- Processing unit will be easy to operate with minimum maintenance cost and more durability in all the conditions

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