

Preservative free Ready To Eat ethnic foods of Himalaya: Kangri Dham

Technology background

- Kangri Dham is one of the most important or famous cuisine of Kangra region of Himachal Pradesh
- These products are authentically prepared and served during marriages, family occasion and religious events in local Himalayan region

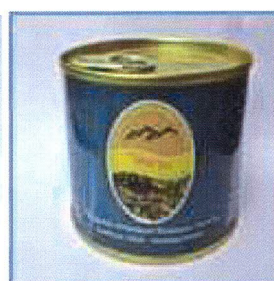
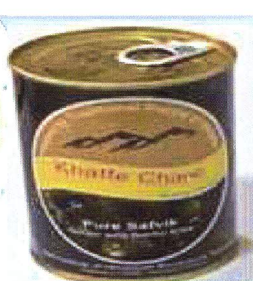
Advantages of the product /technology

- Provides high quality, economically viable technology for ready to eat (RTE) Kangra Dham
- Prepared products using a special manufacturing process that retains traditional taste and flavour

- The prepared products are preserved by sealing them hermetically in tin cans followed by thermal processing to attain longer shelf life
- Opportunity to generate employment
- Shelf life up to six month at room temperature
- Prepared foods have Pre-biotic and other health promoting properties
- The processing technologies include information as to how to retain the health promoting attributes of natural resources



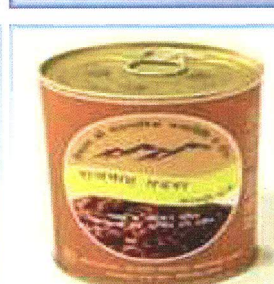
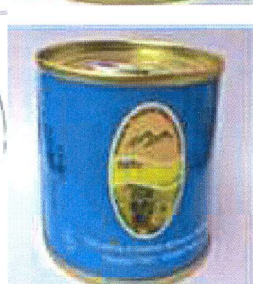
Khatte chane



Tailiye mah



Retta



Rajmah ka madra

Market Potential

- Indian ready to eat market valued was at INR 225 crore in 2013
- Expected to grow at 25-30% over the period of next five years the RTE market is expected to grow to INR 3200 crore by 2016.

Technology Transfer

Technology has been transfer to M/s. Sai Food, Baijnath (HP) on non-exclusive basis and product has launch dated on 8, August, 2016 and now product available in the market.



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