

Community Canning & Training On Fruit PreservationAre you sure you want to sign out?CancelSign InOutEngEnglish/à¸à¸­à¸à¸à¸Sign InBackDetailsBenefitsEligibilityApplication ProcessDocuments RequiredFrequently Asked QuestionsSources And ReferencesFeedbackSomething went wrong. Please try again later.OkYou need to sign in before applying for schemesCancelSign InSomething went wrong. Please try again later.OkIt seems you have already initiated your application earlier.To know more please visit CancelApply NowCheck EligibilityAssamCommunity Canning & Training On Fruit PreservationCommunity CanningFruit PreservationTrainingDetailsThe office of the Deputy Director of Agriculture (Fruit Preservation) Assam runs under the scheme of Community Canning and Training in fruit preservation with a view to disseminate to the people specially the women section about the techniques of preparation of various preserved items such as Jam, Jelly, Pickles, Squash, Sauce, Chutney etc. from locally available seasonal fruits and vegetables. For this purpose trainings are conducted both at field levels and also in the centers itself with active guidance by staffs in the centers. At present there are 21 (Twenty one) Community Canning and Training Centers covering 19 (Nineteen) districts (The Diphu center is under the control of District council). Each of these centers are headed by one officer in the rank of Sub- Divisional Agricultural Officer (SDAO). Since inception these Community Canning and Training Centers have gained considerable popularity among public who have received the benefits on fruits and vegetable preservation in their respective areas. Apart from forwarding the facilities for preparation of various preserved items training programs are also undertaken by this centers and various ladies group, organization and N.G.Oâ€™s have been immensely benefited from such functions of the centers. Out of the activities of these centers some revenue is also earned and which is deposited to Govt. account at time to time.BenefitsTo forward facilities to the public, in particular to ladies and housewives, throughout the state, for preservation of fruits and vegetables.Home scale preservation and canning of seasonal fruits and vegetables under expert technical supervision and guidance for consumption in lean periods.To encourage the preparation of value added produce such as Jam, Jelly, Squash, Juice, Sauce, Chutney, Pickles etc. at nominal charges.To impart training on home scale preservation of fruits and vegetables for 1 days, 3 days and 6 days to the ladies, housewives through various organization like Mahila samity, SHG, College girls etc. specially in rural areas (Dairly processing comes under 1 day training). To train personals to start small scale cottage industries in fruits and vegetables for self employment. The duration of these training will be of 7 to 15 days. To provide certificates to the trained personals so that they can start their own enterprise.ï¿¼EligibilityTo impart training on home scale preservation of fruits and vegetables for 1 days, 3 days and 6 days to the ladies, housewives through various organization like Mahila samity, SHG, College girls etc. specially in rural areas (Dairly processing comes under 1 day training). To train personals to start small scale cottage industries in fruits and vegetables for self employment. The duration of these training will be of 7 to 15 days. To provide certificates to the trained personals so that they can start their own enterprise.Application ProcessOfflineThe Beneficiaries are requested to contact their own district Community Canning and Training Centers.ORThe Director of Agriculture (F.P) Assam, Ulubari, Guwahati-07.Documents RequiredAadhaar Card.Voter Card.Pan Card.A valid Bank Account. And Rests as per own district Community Canning and Training Centers.Frequently Asked QuestionsWhat is preservation of fruit in horticulture?Preservation - â€œthe techniques of extending the storage life of the produce without deteriorating its edible quality for further useâ€. Horticultural produce is biological entity with various physiological activities like transpiration and respiration continuing even after harvesting.What is the status of horticulture in Assam?Area: Horticulture Crops: Vegetables: Assam data was reported at 306.240 ha th in 2022. This records a decrease from the previous number of 334.500 ha th for 2021.What are the high value crops in Assam?High value crops like Straw berry, Passion fruit and Apple ber are gradually becoming popular for cultivation because of higher return. In addition Mushroom production is being considered as profitable farming activities for unemployed youths.What is canning in fruit preservation?Canning, the process of placing foods in jars or cans and heating properly to a specified temperature, is a way to preserve many different foods. The high heat destroys microorganisms and inactivates enzymes to preserve the safety and quality of the food.What are the 4 ways of preserving fruits?You can preserve late-summer fruits and vegetables in four basic ways. These include freezing, canning, pickling and drying or dehydrating. Freezing is the simplest way to save produce.Which state is no 1 in in horticulture?In fiscal year 2021, Uttar Pradesh produced the largest share of horticultural crops in India, accounting for 13 percent. West Bengal came in second at over ten percent.What are the requirements for horticulture in Assam?Eligibility criteria: Minimum 55% marks or 5.5/10 CGPA or equivalent at Graduation level. Qualifications: B.Sc (Agriculture) / B.Sc (Horticulture) with knowledge of computer (MS Word/ Excel/ Power Point etc.).What is the national fruit of Assam?The national fruit of Assam is the delicious and nutritious Golden Apple, also known as the Mishing Kothal. Explanation: The tasty and nourishing Golden Apple, also known as the Mishing Kothal, is the state fruit of Assam, a region in northeastern India.Which crop is largest producer in Assam?Assam is the largest producer of Tea in India, followed by West Bengal, Himachal Pradesh and other states of North India.Which fruit crop is high value?Citrus is the highest valued fruit crop. Citrus orchards flourish well in light soils with excellent drainage properties.What are the 2 types of canning? There are two home canning methods: water bath canning and pressure canning.Sources And ReferencesGuidelinesGuidelinesOkWas this helpful?News and UpdatesNo new news and updates availableShareSomething went wrong. Please try again later.OkYou need to sign in before applying for schemesCancelSign InSomething went wrong. Please try again later.OkIt seems you have already initiated your application earlier.To know more please visit CancelApply NowCheck EligibilityAssamCommunity Canning & Training On Fruit PreservationCommunity CanningFruit PreservationTrainingDetailsBenefitsEligibilityApplication ProcessDocuments RequiredFrequently Asked QuestionsThe office of the Deputy Director of Agriculture (Fruit Preservation) Assam runs under the scheme of Community Canning and Training in fruit preservation with a view to disseminate to the people specially the women section about the techniques of preparation of various preserved items such as Jam, Jelly, Pickles, Squash, Sauce, Chutney etc. from locally available seasonal fruits and vegetables. For this purpose trainings are conducted both at field levels and also in the centers itself with active guidance by staffs in the centers. 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