

FACILITIES & SUPPORT ACTIVITIES IN CRYO-KITCHEN INCUBATOR HUB

Shelf-life Studies of Tomatoes based on temperature and humidity inputs from IITM; design of experiments (DoE) with IITM industrial engineer with help of Simulation Chamber (Temp, humidity & time) Note: building of a 'new simulation chamber' will be provided by IITM

Facilities should be available with Cryo-Kitchen incubator hub

1. Technical person to manage lab and support the studies as per **Design of experiment shared by IITM**
2. Basic Kitchen facilities for Processing (Vegetable & Fruits)
3. Equipped Training Centre with Projector, Computers and seating arrangement for min 30 People which to be used for Knowledge transfer to farmers/FPOs/SME
4. Providing technical inputs for spoilage reduction (best practices)
5. Thermal Insulation properties Testing of Prototype (Insulating box which will be developed by IITM)
6. Cryogenic Freezer & Chiller to Handle 200Kg/Hr capacity (Tomatoes) with Liquid Nitrogen Storage Tank
7. Worktable allocation for one person (from IITM side) in Cryo-Kitchen incubator hub for 3-month period
8. Cryo Kitchen Incubator Hub should be located centrally between Chennai & Hyderabad for carrying out activities as per project requirement.