

## ARKA FRESH CUT VEGETABLES

### *Salient features*

- Integrating pre-treatment using GRAS chemicals with packaging (including MAP)
- Increases shelf life from 6-22 days under refrigerated conditions depending on the vegetable
- Available for Carrot, Garlic, Coriander, Cabbage, Capsicum, French beans, Radish and Cucumber

### *Advantages*

- ✓ Convenient for stores



### *Process Technology / Product developed by*

Dr. K. Ranjitha, Division of Post Harvest Technology & Agricultural Engineering,  
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### *Year*

2016

### *Source of funding*

ICAR funded

### *More information*

#### **Status of commercialization / Patent / Publications**

Licensing fee Rs.5,000/- + GST + Demonstration Fee

#### **Technology transfer**

Technology transferred to

M/s. Darren Agro. Belgaum, Karnataka

M/s. 5S and M foods LLP, Indore, Madhya Pradesh

M/s. Shree Kenchamba Industries, Bangalore