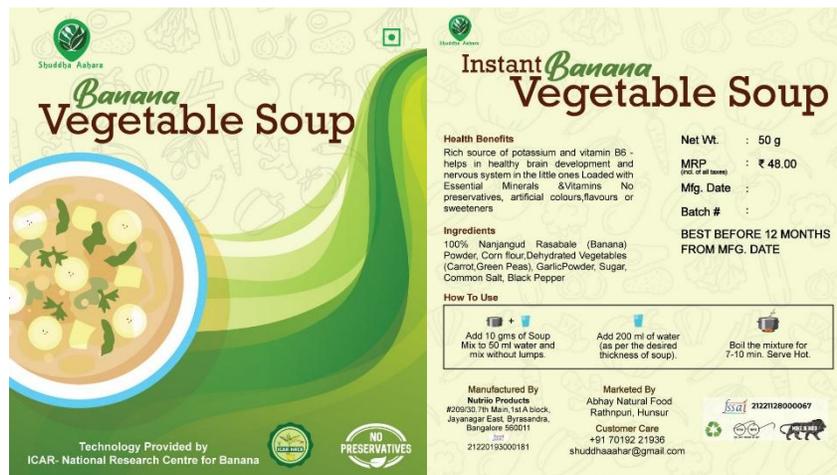


Post-harvest technology

1. Mr. Naveen H.M, M/s. Abhay Natural Food Processing Unit, Mysore, Karnataka.

Mr. Naveen is a weekend natural farmer and project manager with 15+ years of experience in investment research analytics and project management. Hailing from a village Rathanapuri near Hunsur - Mysore district, he is always passionate about Natural food, food processing, and the creation of market opportunities. During the lockdown period, he learnt a lot about Banana processing opportunities and now has become the first PMFMEODOP Banana beneficiary from Karnataka under the scheme. He has taken training and license for the production of value-added products from banana in ICAR - National Research Centre Banana (NRCB) through technology transfer. The new product line produced from banana in Abhay Natural Food Processing Unit with “Shuddha Aahar” brand name.



2. Mrs. Anita Roy, M/s. Mythili Enterprises, Kushinagar, Uttar Pradesh

ICAR - NRCB has licensed and transferred an eco-friendly technology for banana fibre processing to Mrs. Anita Roy, women entrepreneur and District Trainer, PMFME scheme of Kushinagar, Uttar Pradesh. In India, the banana has huge area under cultivation and production

banana generate huge volume of the biomass. She now started to utilize the banana pseudostem for extraction fibre to produce banana fibre products and currently producing 500 Kgs of banana fibre per month.



Technology Provided by ICAR - NRCB

Banana Fibre Products



Vocal for local
SHREE MYTHILI ENTERPRISES
Banana Food & Fibre Products
Banraha pachim patti, Seorahi, Kushinagar, (U.P) - 274406



Customer Care
anithasingh108@gmail.com
+916393064705

Technology Provided by ICAR - NRCB

Banana central core stem RTS

Parameter	Value (100 g)
Carbohydrate (%)	12.56
Protein (%)	0.10
Sugar (%)	11.35
Acidity (%)	0.42
Energy (kcal)	55.67



Vocal for local
SHREE MYTHILI ENTERPRISES
Banana Food & Fibre Products
Banraha pachim patti, Seorahi, Kushinagar, (U.P) - 274406



Customer Care
anithasingh108@gmail.com
+916393064705

(Including all taxes)
Net Weight 100 ml
Best Before 6 Months





Vocal for local
SHREE MYTHILI ENTERPRISES
Banana Food & Fibre Products



Banraha pachim patti, Scorahi, Kushinagar, (U.P) - 274406



किसानों की आय दूनी करने का प्रयास करें

किसानों की आय दूनी करने का प्रयास करने के लिए सरकार ने किसानों को सूचित किया है। किसानों को सूचित किया है कि सरकार ने किसानों की आय दूनी करने का प्रयास करने का प्रयास किया है। किसानों को सूचित किया है कि सरकार ने किसानों की आय दूनी करने का प्रयास करने का प्रयास किया है।

300 करोड़ की प्रकल्पित कर विभागीय बचत की दर

300 करोड़ की प्रकल्पित कर विभागीय बचत की दर। सरकार ने किसानों की आय दूनी करने का प्रयास करने का प्रयास किया है। किसानों को सूचित किया है कि सरकार ने किसानों की आय दूनी करने का प्रयास करने का प्रयास किया है।

कैसे के उपाय बनाव किसान कठिनाई को दूर सुधिया

कैसे के उपाय बनाव किसान कठिनाई को दूर सुधिया। किसानों को सूचित किया है कि सरकार ने किसानों की आय दूनी करने का प्रयास करने का प्रयास किया है। किसानों को सूचित किया है कि सरकार ने किसानों की आय दूनी करने का प्रयास करने का प्रयास किया है।

ओडिओपी योजनांतर्गत 90 प्रतिशत तक का अनुदान

ओडिओपी योजनांतर्गत 90 प्रतिशत तक का अनुदान। किसानों को सूचित किया है कि सरकार ने किसानों की आय दूनी करने का प्रयास करने का प्रयास किया है। किसानों को सूचित किया है कि सरकार ने किसानों की आय दूनी करने का प्रयास करने का प्रयास किया है।

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कृषि

कृषि के क्षेत्र में नए उपकरणों का प्रयोग करने से किसानों की कार्यक्षमता बढ़ेगी। किसानों को सूचित किया है कि सरकार ने किसानों की आय दूनी करने का प्रयास करने का प्रयास किया है।

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3. Mr. C. Arivumani, M/s. Imaya Marketing, Trichy, Tamil Nadu

Mr. C. Arivumani is a sole proprietor of Imaya Marketing and having 20 years of experience in FMCG sector as a distributor in marketing. With the aim of starting his own production cum marketing value chain he approached the ICAR – NRCB. The banana central core stem, once viewed as a mere byproduct, is emerging as a valuable resource in various sectors. Entrepreneurs who recognize its potential and are willing to explore innovative ways to use this often-overlooked part of the banana plant can find exciting opportunities for business growth and sustainability. He was given with the Banana central core stem juice along with pickles from banana flower. He is incubated at ABI and currently producing 2000 liters of RTS / month which is having the value of 1.5 lakhs / Month. NRCB extended its support for his trade mark registration.



4. Mr. K. K. Ajith Singh, M/s. K.K Bananas, Kanniyakumari, Tamil Nadu

Mr. Ajith Singh is a graduate farmer from Kanniyakumari district of Tamil Nadu has urge to have his own startup company. He step into ICAR - NRCB with no idea of choosing right value added product. After discussion, we understands that he is from the area were they have more Nendran banana under cultivation, which more ideal for chips is making. He was transferred with NRCB's low fat flavoured banana chips production technology. Now he is processing about 50 kgs of chips / day having the market value of Rs.20000.00. He has his own retail outlet at Vattavilai and has connection with major retail outlets in all districts of Tamil Nadu and few parts of Kerala. Now he is planning to expand his business to process other value added banana products such as banana central core stem juice, dehydrated banana, banana flower pickle etc. Other than this, he is currently selling marthandam GI tagged honey under the brand name Bharathi Marthandam honey. NRCB is helped him in obtaining state license of FSSAI food products.

BANANA CHIPS
Technology Provided by
ICAR-NRCB

Ingredients:
Nendran Banana, Pure Coconut oil,
Red chilli powder, Salt.

Manufacturing by:
K K Bananas
14/103A, Vattavilai, Chitharal
Kanniyakumari Dist,
Tamilnadu, India - 629151

fssai :12422009000535

Customer Care :
Mob : 88714 82714
Email : kkbananas01@gmail.com

Nutrition facts:

Parameter	Value (100g)
Moisture (%)	9.10
Carbohydrate (%)	65.50
Fat (%)	20.81
Energy (Kcal/100g)	480.0

Net Wt :
MRP :
Batch No :
Date Of Mfg :
Best Before 5 months



5. M/s. Shivani Agri Horti Primary Processing Centre, Trichy, Tamil Nadu

M/s. Shivani Agri Horti Primary Processing Centre at Trichy was established at the budget of Rs.10 crores with the funding support from Ministry of Food Processing Industries (MoFPI) under the scheme Pradhan Mantri Kisan Sampoda Yojana. The large-scale industry obtained the both raw and ripe banana processing techniques such as 1. Banana flour based low glycemic prebiotic extruded snacks like noodles, pasta 2. Banana Grits / Suji 3. Extraction of banana starch & starch modification 4. Low fat fortified banana chips 5. Cost effective ripe banana powder from ICAR - NRCB. The company is planning to produce Banana Sugar (Ripe banana powder) a unique novel product from banana for both domestic and international market.



6. Mrs. K. P. Uma Maheswari, M/s. MAC & MIC, Sivakasi, Tamil Nadu

Mrs. K. P. Uma Maheswari is the sole proprietor of MAC & MIC, a start-upspecializing in functional food products. She has a wholesale and retail fruit sales as a family business. With the goal of establishing her own integrated production and marketing value chain, she approached ICAR - NRCB for support. The banana central core stem, previously considered a byproduct, is now recognized for its value across various industries. Entrepreneurs who see its potential and explore innovative applications of this underutilized resource can unlock significant opportunities for growth and sustainability. She was provided with the technology for processing banana central core stem juice, as well as raw and ripe banana flour. She currently produces 500 liters of ready-to-serve (RTS) juice per month, generating a revenue of ₹40,000. NRCB has also supported her in obtaining the FSSAI license to further expand her business.



7. Mrs. K. Savitha, M/s. Jeevitham Enterprises, Erode, Tamil Nadu

Mrs. K. Savitha, M/s. Jeevitham Enterprises, a women entrepreneur manufacturing the banana flower based value added products under the brand name Sri Banana Plus, the enterprise based in Kodumudi, Erode, Tamil Nadu, stands out as a successful example of how ICAR-NRCB technologies can be effectively adopted for rural entrepreneurship and agri-based innovation. Leveraging the processing protocols and value-addition technologies developed by ICAR - National Research Centre for Banana (NRCB), Sri Banana Plus has transformed underutilized banana by-products, particularly banana flowers, into a wide range of nutritious, shelf-stable products such as banana flower malt, thokku, vadagam, and health powders. These products, crafted without preservatives or artificial additives, align with current consumer demand for natural and functional foods. The enterprise sources its raw materials directly from local farmers, ensuring freshness, reducing post-harvest waste, and enhancing farm incomes by creating value from what was previously discarded. The adoption of ICAR - NRCB's scientifically developed technologies has enabled Sri Banana Plus to improve processing efficiency, product quality, and shelf life, while simultaneously creating a viable commercial model rooted in sustainable and inclusive growth. She currently produces 600 Kgs of banana flower-based value-added products per month, and generating a revenue of ₹ 1.5 lakhs / month.

Website:<https://sribananaplus.com/>



The Banana Plus

BANANA FLOWER Malt
with Goodness of 100% Natural Red Banana

Remember, it's not just a drink, it's a step towards a healthier you!

For Best Results, Consume Daily!

Ingredients: Banana Flower, Red Banana, Jaggery, Cashew Nut, Almond.

Nutritional Facts (as per 100g)

Energy	108Kcal
Dietary Fibre	7g
Total Fat	5g
Saturated Fat	2g
Trans Fat	0g
Cholesterol	0g
Total Carbohydrates	8g
Total Sugar	73g
Added Sugar	62g
Protein	1g
Sodium	5mg
Iron	4mg
Potassium	125mg

How to Use

- Take 1 glass of hot/cold milk. Mix 1 table spoon malt. Enjoy!
- For better taste, simmer the hot malt drink for 1 minute in low flame after preparation.

Malt can also be added to juices, smoothies, porridge, etc...

NOTE: *If required add jaggery. *Avoid adding malt to raw milk and boiling it.

Other Benefits

- Aids digestion and relieves from constipation
- Raises Haemoglobin level
- Treat infections in natural way
- Controls muscle contractions

Manufactured & Marketed by, Jeevitham Enterprises
71, Main Street, Vellottamparappu
Erode - 638154, Tamilnadu, India.
FSSAI Lic No. 22424061000047
Call: +91 98427 48484
Web: www.thebananaplus.com

For Orders & Enquiry
+91 9442768484
+91 9994936354

Scan to Follow us

Net Content : 500g
Date of Mfg. : (Best before 6 months)
M.R.P. : (Incl. of all taxes)

Regulates Menstrual Cycle | Supports Fertility | Stimulates Enzymes
www.thebananaplus.com

8. M/s. Aaptam Foods LLP, Sirsi, Karnataka

AAPTAM Foods LLP, a new agri-based enterprise from Sirsi, Uttara Kannada (Karnataka), has emerged as a promising player in the banana value-addition space, aligning its operations with the broader vision promoted by ICAR - National Research Centre for Banana. Drawing from the potential of banana and its underutilized parts such as green bananas and banana flowers, AAPTAM Foods has developed a range of minimally processed, health-focused products like banana powder and dehydrated ripe banana. These offerings reflect the kind of value-added innovations supported by ICAR-NRCB. The company transform banana waste into wealth through farmer-friendly processing methods. By sourcing locally and focusing on clean-label, plant-based nutrition, AAPTAM not only creates healthier food choices but also supports banana farmers by increasing the commercial value of what would otherwise be discarded. They currently generating a revenue of ₹ 1 lakh / month.

Website: <https://aaptamfoods.com/>



9. Mrs. Shanthi Nandakumar, M/s. Mridula Handmade Creations, Bangalore, Karnataka

Mrs. Shanthi Nandakumar, founder of M/s. Mridula Handmade Creations in Bengaluru, Karnataka, represents a successful example of how entrepreneurial vision combined with scientific support can lead to impactful value addition. With guidance and technology support from ICAR - National Research Centre for Banana, she has diversified her product range by incorporating banana-based ingredients into handcrafted food and wellness products. Leveraging ICAR-NRCB's technologies related to raw and ripe banana powder processing, banana pseudostem utilization, and banana-based health products, she has introduced innovative offerings that align with growing consumer demand for natural, plant-based, and sustainable products. Through her platform on Guhaya Products, she markets these value-added goods to a wider, eco-conscious audience, turning traditional knowledge and agricultural resources into modern, market-ready solutions. She currently generating a revenue of ₹ 1 lakh / month.

Website:<https://guhayaproducts.com/>



Common Incubation Centre, MoFPI, PMFME Scheme

The Common Incubation Centre (CIC) at the ICAR-NRCB is a state-of-the-art facility designed to promote entrepreneurship and innovation in the banana & food processing. It offers infrastructure, technical expertise, and machineries for the production of value-added banana and food products. It has five processing lines with all required machineries such as I. Primary processing of fruits and vegetables II. Juice and beverages and intermediate moisture food processing section III. Flour and flour-based bakery products IV. Twin screw extruder and accessories V. Pickles and related products along with Food testing and quality control lab. The CIC plays a vital role in enhancing income opportunities and promoting sustainable practices in the banana and food processing. Interested individuals can access these facilities by reaching out to ICAR-NRCB.

**I. Primary processing of fruits and vegetables
- Production line - I**



**III. Flour and flour based bakery products
- Production line - III**



V. Pickles and related products - Production line - V



**II. Juice and beverages and intermediate moisture
food processing section - Production line - II**



**IV. Twin screw extruder and accessories
- Production line - IV**



Food testing and quality control lab



M/s. Imaya Marketing, Trichy

