



Manipur Technology Innovation Hub at

Two Days Workshop Cum Exhibition on Innovations and Entrepreneurs in Food Processing

**Pilot Plant, CAU Central Farm,
Lamphelpat, Imphal**

Date: 20th - 21st July 2024

Prepared by

**MANIPUR TECHNOLOGY
INNOVATION HUB**

NATIONAL TECHNOLOGY DAY 2024 AND TWO DAYS WORKSHOP CUM EXHIBITION ON INNOVATIONS AND ENTREPRENEURS IN FOOD PROCESSING



Organized by : College of Food Technology in collaboration with Manipur Organic Mission Agency, Department of Horticulture & Soil Conservation, Govt. of Manipur

Date : 20th - 21st July 2024

No. of Stalls : 34

Venue : Pilot Plant, CAU Central Farm, Lamphelpat, Imphal

INTRODUCTION

On the occasion of National Technology Day, a Two-Day Workshop cum Exhibition on Innovations and Entrepreneurs in Food Processing was organized with the theme “From Schools to Startups: Igniting Young Minds to Innovate.” The event took place from 20th to 21st of July 2024 at the Food Processing Pilot Plant of the College of Food Technology, CAU, Lamphelpat, Imphal. This workshop aimed to inspire and nurture innovation and entrepreneurship among young minds, bringing together students, startups, academic institutions and industry professionals to explore and develop the food processing sector.

The workshop featured a variety of activities, including technical sessions and an exhibition showcasing the latest innovations in food processing. A total of 34 stalls were set up, representing different colleges, various Farmer Producer Organizations (FPOs), Farmer Producer Companies (FPCs) and individual entrepreneurs.

Participants gained insights from industry experts, learned about government support for food processing enterprises, and networked with peers and potential collaborators, fostering an environment of learning, innovation and entrepreneurial growth.

OBJECTIVES

- **Celebrating National Technology Day:** Commemorate National Technology Day by showcasing how technological advancements are transforming the food processing industry and driving national development.
- **Showcasing Innovations:** Provide a platform for innovators and entrepreneurs to exhibit their latest advancements and technological solutions in food processing.
- **Networking Opportunities:** Create a conducive environment for networking, collaboration and partnership development among startups and academic institutions.
- **Encouraging Entrepreneurship:** Inspire aspiring entrepreneurs with success stories, mentorship opportunities, and insights into the journeys of successful food processing ventures.
- **Exploring Funding and Support:** Connect participants with potential investors, funding agencies and support organizations to help turn innovative ideas into viable business ventures.

PROGRAM HIGHLIGHTS

INAUGURAL SESSION

The Inaugural session of the workshop was attended by Dr. Anupam Mishra, Vice Chancellor, CAU Imphal as Chief Guest, Prof. Ng Iboyaima, Dean, College of Food Technology as President while Thangjam Joykumar, Managing Director, Thangjam Agro Industries Private Limited, K Devdutta Sharma, Director (Horticulture and Soil Conservation), Dr. Indira Sarangthem, CAU Director of Extension, Dr. LM Gyanic, CAU Director of Research and Dr. Ph Ranjit Sharma, CAU Director of Extension Education were present as Guest of Honours.

During the inaugural session, four publications were also released as part of the programme. They were 1) Souvenir cum Abstract Book of the programme 2) Equipment Catalogue of College of Food Technology 3) Booklet on Technology for Commercialisation and 4) College Brochure of College of Food Technology, CAU, Imphal



PROGRAM HIGHLIGHTS

- In the opening remark, Dr. Anupam Mishra emphasized that the goal is to unite entrepreneurs, Farmer Producer Organizations (FPOs) and Farmer Producer Companies (FPCs) under one platform. This initiative aims to develop the food industry in the state by encouraging emerging young entrepreneurs and raising awareness about various schemes initiated by both the state and central governments in the food processing sector. Dr. Mishra urged young entrepreneurs to take advantage of these government schemes and highlighted the high demand for unique state products such as Chak-hao, Tamenglong oranges, Kachai lemon, pineapple and U-morok in external markets.
- **Technical Session:** The first technical session featured insightful presentations by Thangjam Joykumar, Managing Director, Thangjam Agro Industry Pvt. Ltd. Th Kiran, NABARD District Development Manager and Prof. Ng Joykumar, College of Food Technology. The experts discussed various aspects of food processing and marketing, providing valuable knowledge and practical insights to the participants.

PROGRAM HIGHLIGHTS

- The exhibition section features a diverse array of 34 stalls, showcasing the innovative products and solutions from different colleges, various Farmer Producer Organizations (FPOs), Farmer Producer Companies (FPCs) and individual entrepreneurs. This vibrant display highlights the collaborative efforts and creativity within the food processing sector, offering attendees a comprehensive view of the latest advancements and entrepreneurial ventures.



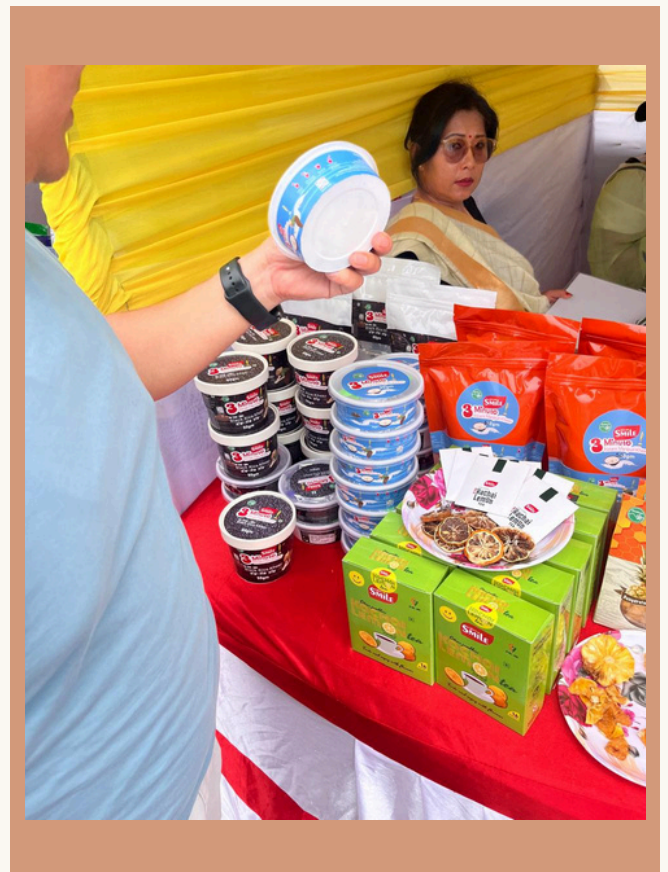
SN	Name of college or University	No. of students	No. of Faculty
1	Dhanamanjuri Community college	24	4
2	Manipur University	28	2
3	Dept. of Food Technology, S. Kula Women's College, Nambol	11	3
4	School of Horticulture, Pandit Deen Dayal Upadhyay Institute of Agricultural Sciences, Uilo, Bishnupur	5	
5	Naorem Birahani College, Khundrakpam	6	4
6	Shree Shree Gour Gobind Girls College, Khurai	4	7
7	Department of Home Science, Dhanamanjuri University, Manipur (GP women's college)	1	5
8	GP college		
9	T.S. Paul Manipur Women's College		2
10	Waikhom Mani Girls' College, Thoubai Okram		2
11	South East Manipur College, Komlathabi		2
12	Dept of Home Science, Kumbi College, Kumbi		2
13	Ideal Girl's College, Akampat		1
14	College of Food Technology	60	15
		138	48



MANIPUR TECHNOLOGY INNOVATION HUB PARTICIPATION

The Manipur Technology Innovation Hub was a prominent participant in the Two-Day Workshop cum Exhibition on Innovations and Entrepreneurs in Food Processing. As a crucial player in the regional innovation ecosystem, the Hub showcased its role in advancing technological innovations and supporting startups in the food processing sector. Through an interaction session, MTI Hub highlighted their efforts in nurturing startups, providing incubation support and fostering a collaborative environment for innovators.

In addition, Manipur Technology Innovation Hub facilitated follow-on interactions with startup participants. Following the workshop, several startup representatives visited MTI Hub's office to explore potential collaborations and receive further guidance. These visits provided an opportunity for in-depth discussions about specific projects, access to technical expertise and insights into available resources and funding opportunities.



STALL INTERACTIONS WITH MTI-HUB

During the workshop, there were significant interactions between the exhibitors and the Manipur Technology Innovation Hub (MTI Hub) team at the stalls.

The MTI Hub team visited various stalls to engage with participants, discussed the showcased products and innovations and explored potential areas for collaboration, providing exhibitors with information on how the Hub could assist in refining their technologies, scaling their operations, and accessing resources. Additionally, the MTI Hub team highlighted the support services available at the Hub, including incubation, mentorship and connections to funding opportunities.



MTI-HUB AT POSTER PRESENTATION

The workshop also featured a poster presentation session showcasing a diverse range of topics presented by various participants. Manipur Technology Innovation Hub actively participated in the poster presentation by engaging with presenters, which included innovators, researchers, students and teachers to explore a wide range of innovative ideas and research findings related to the food processing industry. MTI Hub team provided valuable feedback, asked insightful questions and offered suggestions for further development and application of the presented projects.

MTI Hub team also identified potential collaborations and offered support to further develop and commercialize innovative ideas. Their presence at the poster presentation underscored their commitment to nurturing talent and supporting the region's innovation ecosystem, highlighting the crucial role they play in bridging the gap between research and practical application in the food processing sector.



OUTCOMES

The workshop achieved several key outcomes:

- **Enhanced Knowledge and Skills:** Participants gained in-depth knowledge of the latest trends and technologies in the food processing industry, including practical skills from technical sessions and expert-led discussions.
- **Increased Awareness of Government Schemes:** Attendees were informed about various state and central government schemes and initiatives available to support entrepreneurship in the food processing sector, helping them understand how to access funding and other resources.
- **Networking and Collaboration Opportunities:** The workshop facilitated networking among students, entrepreneurs, academics, and industry professionals, leading to potential collaborations, partnerships, and business ventures within the food processing industry.
- **Showcasing and Promoting Local Innovations:** The exhibition provided a platform for showcasing unique local products and innovations, raising awareness of regional specialties and encouraging market expansion for products like Chak-hao, Tamenglong oranges, Kachai lemon, pineapple and U-morok.

CONCLUSION

The Two-Day Workshop cum Exhibition on Innovations and Entrepreneurs in Food Processing concluded with great success, fulfilling its objective of fostering innovation and entrepreneurship among young minds. The event provided a comprehensive platform for knowledge exchange, skill development and networking, significantly enriching the participants understanding of the food processing industry.

The diverse representation from academic institutions, Farmer Producer Organizations (FPOs), Farmer Producer Companies (FPCs), and individual entrepreneurs underscored the collaborative spirit of the event. The technical sessions offered valuable insights into current industry trends, technological advancements and the opportunities available through government schemes.

Overall, the workshop successfully ignited the entrepreneurial spirit, inspired innovation and laid the groundwork for future collaborations and ventures in the food processing industry.

SNAPSHOTS

