



Rayat Shikshan Sanstha's

Yashwantrao Chavan Institute of Science, Satara

(Autonomous College), Sadar Bazar, Satara – 415001, Maharashtra, India,
(Lead College of Karmaveer Bhaurao Patil University, Satara)

• Uni. Affil. No. UKF/565/U/5

Prin. Dr. B. T. Jadhav M.Sc., M.Phil., Ph.D.

Estb: 1965

- NAAC Reaccredited: 'A' Grade with CGPA 3.57 • UGC-CPE • DST-FIST • DBT-STAR, • UGC-PARAMARSH
- ISO-9001-2015 Certified • RUSA Component 8 • NIRF, IIC, ARIIA Rankings • UNAI Membership

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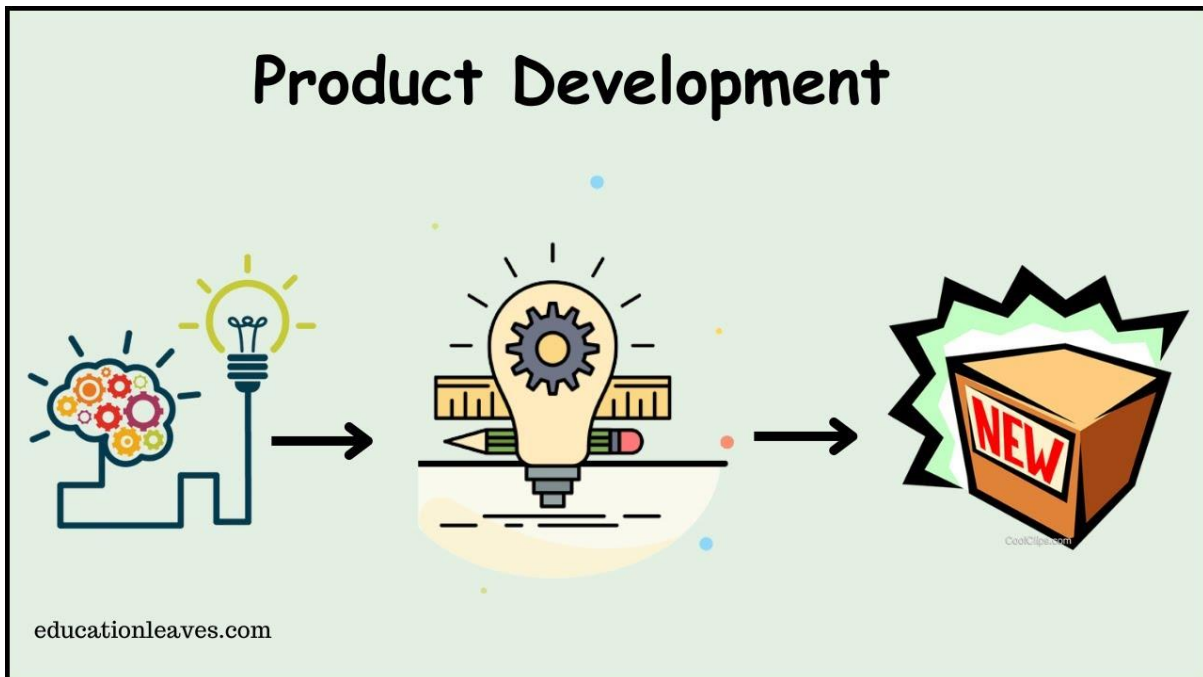


DOCUMENTATION

Criterion II: Teaching-Learning and Evaluation

PRODUCT DEVELOPMENT

The students are encouraged to design and develop products which are of commercial value. Electronics and Food Processing Departments are pioneers in this aspect in our institute. More than 6 products of our students are now licensed and out in the market.



Rayat Shikshan Sanstha's

Yashavantrao Chavan Institute of Science (Autonomous), Satara

Department of Food Processing and Packaging

Commercialised of food products (2022-23)

Department of Food Processing and Packaging of Yashavantrao Chavan Institute of Science (Autonomous), Satara is always supporting students to become an entrepreneur. Recently Priyanka Nalawade from M.Sc. I of Food Processing and Packaging Department formulated and standardized twelve food products such as Chicken curry masala and Mutton rassa masala & others. which is a mixture of various ingredients such as Tomato powder, Onion powder, Ginger powder etc which shows a great human health benefit and these products were commercialised on behalf of Hon. Principal Dr. B.T. Jadhav Food Processing and Packaging Department Co- Ordinator Asst. Prof. Mrs. V. S. Patil, Incharge Asst. Prof. Pandurang Dure and all the faculty members from the Asst. Prof. Ms. Shraddha Shinde, Asst. Prof. Ms. Supriya Patil, Asst. Prof. Ms. Pooja Shitole, Asst. Prof. Ms. Shrutika Kadam, Asst. Prof. Ms. Geeta Kulkarni, Asst. Prof. Ms. Medha Bodhe, Asst. Prof. Ms. Madhavi Chavan, Asst. Prof. Ms. Meghna Deshmukh played a key role by supporting student in every possible way and are also encouraging students to set up new start up industry. Chicken curry masala and Mutton rassa masala which are commercialised recently, both the food products do not contain food preservative and food color. So now this new food products are going to make possible to cook chicken curry and mutton rassa instantly without consumption of time.

List of Product	Date of commercialization	Products Launched by,
Ready-To-Cook chicken curry masala	19 January 2022	Hon. Principal Dr. B.T. Jadhav Sir.& All Faculty members of Food Department.
Ready-To-Cook Mutton rassa masala	19 January 2022	Hon. Principal Dr. B.T. Jadhav Sir.& All Faculty members of Food Department.
Ready-To-Cook Paneer Gravy Masala mix.	18 February 2022	Hon. Principal Dr. B.T. Jadhav Sir, Manisha Patil Ma'am, Deshpande Sir, V.S. Patil Ma'am, P.R. Dure Sir & Guests.
Ready-To-Cook Paneer Butter masala mix.	18 February 2022	Hon. Principal Dr. B.T. Jadhav Sir, Manisha Patil Ma'am, Deshpande Sir, V.S. Patil Ma'am, P.R. Dure Sir & Guests.

Ready-To-Cook Mutter Paneer Masala Mix	18 February 2022	Hon. Principal Dr. B.T. Jadhav Sir, Manisha Patil Ma'am, Deshpande Sir, V.S. Patil Ma'am, P.R. Dure Sir & Guests.
Groundnut Chutney	18 February 2022	Hon. Principal Dr. B.T. Jadhav Sir, Manisha Patil Ma'am, Deshpande Sir, V.S. Patil Ma'am, P.R. Dure Sir & Guests.
Sesame chutney	18 February 2022	Hon. Principal Dr. B.T. Jadhav Sir, Manisha Patil Ma'am, Deshpande Sir, V.S. Patil Ma'am, P.R. Dure Sir & Guests.
Onion Garlic masala	18 February 2022	Hon. Principal Dr. B.T. Jadhav Sir, Manisha Patil Ma'am, Deshpande Sir, V.S. Patil Ma'am, P.R. Dure Sir & Guests.
Red chilli powder	18 February 2022	Hon. Principal Dr. B.T. Jadhav Sir, Manisha Patil Ma'am, Deshpande Sir, V.S. Patil Ma'am, P.R. Dure Sir & Guests.
Flax seed chutney	18 February 2022	Hon. Principal Dr. B.T. Jadhav Sir, Manisha Patil Ma'am, Deshpande Sir, V.S. Patil Ma'am, P.R. Dure Sir & Guests.
Dry Garlic Coconut Chutney	18 February 2022	Hon. Principal Dr. B.T. Jadhav Sir, Manisha Patil Ma'am, Deshpande Sir, V.S. Patil Ma'am, P.R. Dure Sir & Guests.
Niger seed chutney	18 February 2022	Hon. Principal Dr. B.T. Jadhav Sir, Manisha Patil Ma'am, Deshpande Sir, V.S. Patil Ma'am, P.R. Dure Sir & Guests.



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Co-ordinator
Food Processing & Pack
YCIS, Satara (Autonomous)

Photos of Launching of Products in Market-



Labelling of Products-

1. . Ready-To-Cook Mutton Rassa masala.

घटक : कांदा, टोमॅटो, आलू, लसून, खोबरे, तेज, कोथिंबीर, पुदिना, गिरची पावडर, गरम मसाला, हळद, मीठ.

Ingredients : Onion, Tomato, Ginger, Garlic, Coconut, Refined Sunflower oil, Coriander, Mint, Red Chilli Powder, Garam Masala, Turmeric, Salt

कृती :

- ५०० ग्रॅम मटणाचा १/२ घमचा हळद व १/२ घमचा मीठ, (२-३ टॉन) लावून ५ मिनिटासाठी मॅरीनेट करा.
- भाज्यात आंबवकालेनुसार तेल गरम करून एक चिरलेला कांदा भाजून त्यामध्ये मॅरीनेट केलेले मटण घालून एकजित करा.
- १०००-१२०० मि.लि. गरम पाण्यामध्ये मटण मऊ होईपर्यंत मिळवून घ्या.
- मटण मसाल्याचे संपूर्ण पॅकेट घालून १० मिनिटे उकळी आणा.

Recipe :

- Take 500 gram Mutton
- Marinate Mutton with 1/2 tsp Salt & 1/2 tsp Turmeric (2-3g) For 5 Mins
- Heat oil (As required) in pan. Add one Chopped onion & Fry until Brown
- Add Marinated Mutton & Stir well cook the mutton with 1500 ml Hot water until soft the mutton
- Add 1 sachet of mutton masala & boil for 10 mins

Nutritional Information per 100 grams approx.	
Energy	405 kcal
Protein	7 g
Fat	22 g
Carbohydrates	30 g

Net Wt 80 gm
MRP 45/-Rs
MFG Date

Manufactured & Marketed by
Department of food processing & Packaging
S.No. 188 YCIS College, At. Godol, Satara Maharashtra - 415001
Customer Care : 9922953869

Best Before 6 Months From Packing Date STORE IN COOL & DRY PLACE

2. Ready-To-Cook Chicken curry Masala Mix.

घटक : कांदा, टोमॅटो, आलू, लसून, खोबरे, तेज, कोथिंबीर, पुदिना, गिरची पावडर, गरम मसाला, हळद, मीठ.

Ingredients : Onion, Tomato, Ginger, Garlic, Coconut, Refined Sunflower oil, Coriander, Mint, Red Chilli Powder, Garam Masala, Turmeric, Salt

कृती :

- ५०० ग्रॅम चिकनचा १/२ घमचा हळद व १/२ घमचा मीठ, (२-३ टॉन) लावून ५ मिनिटासाठी मॅरीनेट करा.
- भाज्यात आंबवकालेनुसार तेल गरम करून एक चिरलेला कांदा भाजून त्यामध्ये मॅरीनेट केलेले चिकन घालून एकजित करा.
- १००० मि.लि. गरम पाण्यामध्ये चिकन मऊ होईपर्यंत मिळवून घ्या.
- चिकन मसाल्याचे संपूर्ण पॅकेट घालून ५ मिनिटे उकळी आणा.

Recipe :

- Take 500 gram Chicken
- Marinate Chicken with 1/2 tsp Salt & 1/2 tsp Turmeric (2-3g) For 5 Mins
- Heat oil (As required) in pan. Add one Chopped onion & Fry until Brown
- Add Marinated Chicken & Stir well cook the Chicken with 1000 ml Hot water until soft the Chicken
- Add 1 sachet of Chicken masala & boil for 5 mins

Nutritional Information per 100 grams approx.	
Energy	418 kcal
Protein	8 g
Fat	23 g
Carbohydrates	40 g

Net Wt 80 gm
MRP 45/-Rs
MFG Date

Manufactured & Marketed by
Department of food processing & Packaging
S.No. 188 YCIS College, At. Godol, Satara Maharashtra - 415001
Customer Care : 9922953869

Best Before 6 Months From Packing Date STORE IN COOL & DRY PLACE

3. Ready-To-Cook Paneer Butter Masala Mix.

Allergen Contain : Nuts & Milk Solid

Ingredients : Onion, Cashew Nut, Milk Solids, Sugar, Ginger, Garlic Common Salt, Tomato, Corn Starch, Dry Fenugreek Leaves, Bay Leaf, Black Pepper, Green Cardamom, Cinnamon

Preparation : Paneer Cubes (200g), 2 Tomato (150g) puree, Milk 1 Cup (100ml), Water 2 Cup(200ml), Butter 3-4 spoon(45g)

प्राथमिक तयारी : पनीर २०० ग्रॅम , २ टोमॅटो(१५० ग्रॅम) प्युरी, दूध १ कप(१०० मिली) ३-४ चमचे बटर (४५ ग्रॅम) , २ कप पाणी(२०० मिली).

Recipe :

- Make a Paste of Royal Paneer Butter Masala mix with 1 Cup of Milk.
- Heat oil in a frying pan, Add Tomato Puree and Cook for 3-4 minutes till the oil Separate.
- Add Paste & Cook for 2-3 minutes.
- Add Paneer, 2 Cup (200ml) Water, Butter & Simmer For 5-6 minutes or till the gravy thickens Garnish with chopped coriander Leaves.

कृती :

- १ कप दूधपायी सॉस पनीर बटर मिक्स मसाल्याची पेस्ट करून घ्या.
- काढीमध्ये उभयचकतेनुसार तेल गरम करून टोमॅटो प्युरी घालून ३ ते ४ मिनिटे तेल सुटायला भाजा.
- सॉस पनीर बटर मिक्स मसाल्याची पेस्ट घालून २ ते ३ मिनिटे भाजा.
- पनीर , २ कप (२०० मिली) पाणी, बटर घालून ५ ते ६ मिनिटे पट्टु होईपर्यंत मिजवा व कोरिंधीर घालून सजावा.

No Added Artificial colours, Flavours & Preservatives

Net Wt : 50g
MRP : 45/-Rs
MFG Date :

Nutritional Information per 100 grams approx.	
Energy :	410kcal
Carbohydrates :	95g
Protein :	14g
Fat :	9g

Manufactured & Marketed by
PRIYA FOOD AND SPICES
HOUSE No.387 AT POST WADHE, Satara,
Maharashtra - 415001
Customer Care : 9922953869
Email : nalawadepriya06@gmail.com

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21522195000384

BEST BEFORE 6 MONTHS FROM MFG DATE **STORE IN COOL & DRY PLACE**

4. Ready-To-Cook Mutter Paneer Mix.

Allergen Contain : Nuts & Milk Solid

Ingredients : Onion, Cashew Nut, Milk Solids, Tomato, Ginger, Garlic Coriander, Chilli, Corn Starch, Sugar, Garam Masala, Common Salt

Preparation : Paneer Cubes (150g), 2 Tomato (150g) puree , Blanched peas (100g)

प्राथमिक तयारी : २ टोमॅटो(१५० ग्रॅम) प्युरी, पनीर १५० ग्रॅम, काकबतेने हिरवे मटर (१०० ग्रॅम)

Recipe :

- Make a Paste of Royal Mutter Paneer Mix with 1 Cup of Water.
- Heat oil in a frying pan, Add Tomato Puree and Cook for 3 - 4 minutes till the oil separate
- Add Royal Mutter Paneer mix paste & Saute for 3-4 minutes
- Add Blanched peas & Saute for 2-3 minutes
- Add Paneer 2 cup water (200 ml) & Simmer for 5-6 minutes or till the gravy thickens & Garnish with chopped coriander leaves.

कृती :

- १ कप पाण्यापायी (१०० मिली) सॉस मटर पनीर मिक्स घालून पेस्ट तयार करा.
- काढीमध्ये उभयचकतेनुसार तेल गरम करून टोमॅटो प्युरी घालून ३ ते ४ मिनिटे तेल सुटायला भाजा.
- सॉस मटर पनीर मिक्सची पेस्ट घालून ३ ते ४ मिनिटे भाजा.
- काकबतेने मटर टाळून २-३ मिनिटे भाजा.
- पनीर २ कप पाणी (२०० मिली) घालून ५ ते ६ मिनिटे पट्टु होईपर्यंत मिजवा व कोरिंधीर घालून सजावा.

No Added Artificial colours, Flavours & Preservatives

Net Wt : 50g
MRP : 45/-Rs
MFG Date :

Nutritional Information per 100 grams approx.	
Energy :	440kcal
Carbohydrates :	17g
Protein :	50g
Fat :	11g

Manufactured & Marketed by
PRIYA FOOD AND SPICES
HOUSE No.387 AT POST WADHE, Satara,
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Customer Care : 9922953869
Email : nalawadepriya06@gmail.com

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BEST BEFORE 6 MONTHS FROM MFG DATE **STORE IN COOL & DRY PLACE**

5. Ready-To-Cook Paneer Gravy Masala Mix.

ख्रमंग

Royal

पनीर ग्रेव्ही मसाला मिक्स
PANEER GRAVY MASALA MIX

Ready To Cook

Just Add Milk, Paneer & Tomato

सातारी

Allergen Contain : Nuts & Milk Solid

Ingredients : Onion, Cashew Nut, Milk Solids, Tomato, Ginger, Garlic Coriander, Chilli, Corn Starch, Sugar, Garam Masala, Common Salt

Preparation : 2 Tomato (150 g) puree , Paneer Cubes (200g)
Milk 1 Cup (100ml), Water 2 Cup (200ml)

प्रारम्भिक तयारी : २ टोमॅटो (१५० ग्रॅम) प्युरी, पनीर २०० ग्रॅम, दूध १ कप (१०० मिली), पानी २ कप (२०० ml)

Recipe :

- Make a Paste of Royal Paneer Gravy Masala with 1 Cup of Milk.
- Heat oil in a frying pan. Add Tomato Puree and Cook for 3-4 minutes till the oil separate.
- Add Royal Paneer Gravy Masala Paste & Saute for 2-3 minutes.
- Add Paneer, Water & Simmer For 5-6 minutes or till the gravy thickens Garnish with chopped coriander Leaves.

कृती :

- १ कप दूधासोबत रॉयल पनीर ग्रेव्ही मसाल्याची पेस्ट करून घ्या.
- कढईमध्ये आभयवादीद्वारा तेल गरम करून टोमॅटो प्युरी घालून ३ ते ४ मिनिटे तेल वृद्धोपर्यंत भाजा.
- रॉयल पनीर ग्रेव्ही मसाल्याची पेस्ट घालून २ ते ३ मिनिटे भाजा.
- पनीर व पानी घालून ५ ते ६ मिनिटे घट्ट होईपर्यंत शिजवा व कोरिंडीचीर घालून सजवा.

No Added Artificial colours, Flavours & Preservatives

Net Wt : 50g
MRP : 45/-Rs
MFG Date :

Nutritional Information Per 100 Grams Approx	
Energy :	425 kcal
Carbohydrates :	47g
Protein :	16g
Fat :	10g

Manufactured & Marketed by
PRIYA FOOD AND SPICES
HOUSE No.387 AT POST WADHE, Satara,
Maharashtra - 415001
Customer Care : 9922953869
Email : nalawadepriya06@gmail.com

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BEST BEFORE 6 MONTHS FROM MFG DATE **STORE IN COOL & DRY PLACE**

6. Groundnut Chutney.

ख्रमंग

शेंगादाणा चटणी
GROUNDNUT CHUTNEY

Net Wt : 80g
MRP : 45/-Rs
MFG Date :

**Ingredients : Groundnut, Red Chilli,
Cumin, Salt**

No Added Artificial colours, Flavours & Preservatives

Manufactured & Marketed by
PRIYA FOOD AND SPICES
HOUSE No.387 AT POST WADHE, Satara,
Maharashtra - 415001
Customer Care : 9922953869
Email : nalawadepriya06@gmail.com

BEST BEFORE 3 MONTHS FROM MFG DATE

Royal

Nutritional Information per 100 grams approx	
Energy	545.16kcal
Carbohydrates	64g
Protein	15.9g
Fat	29.5g

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Store In Cool & Dry Place

7. Niger Seed Chutney

Royal

रजमंग

कारळे चटणी

NIGER SEEDS CHUTNEY

Net Wt : 80g
MRP : 45/-Rs
MFG Date :

Ingredients : Niger Seeds, Red Chilli, Garlic, Cumin, Salt
No Added Artificial colours, Flavours & Preservatives

Nutritional Information per 100 grams approx.	
Energy	470kcal
Carbohydrates	30g
Protein	14g
Fat	32.09g

Manufactured & Marketed by
PRIYA FOOD AND SPICES
 HOUSE No.387 AT POST WADHE, Satara,
 Maharashtra - 415001
 Customer Care : 9922953869
 Email : nalawadepriya06@gmail.com

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BEST BEFORE 4 MONTHS FROM MFG DATE **Store In Cool & Dry Place**

8-Flax Seed Chutney

Royal

रजमंग

जवस चटणी

FLAX SEEDS CHUTNEY

Net Wt : 80g
MRP : 45/-Rs
MFG Date :

Ingredients : Flax Seeds, Red Chilli, Cumin, Salt
No Added Artificial colours, Flavours & Preservatives

Nutritional Information per 100 grams approx.	
Energy	350 kcal
Carbohydrates	57g
Protein	7.6g
Fat	5g

Manufactured & Marketed by
PRIYA FOOD AND SPICES
 HOUSE No.387 AT POST WADHE, Satara,
 Maharashtra - 415001
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 Email : nalawadepriya06@gmail.com

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BEST BEFORE 5 MONTHS FROM MFG DATE **Store In Cool & Dry Place**

9. Onion Garlic Masala.

Royal

रजमंग

कांदा लसूण मसाला

ONION GARLIC MASALA

Net Wt : 250g
MRP : 80/-Rs
MFG Date :

Ingredients : Onion, Ginger, Garlic, Dry Coconut, Sesame seeds, Spices, Isotized, Salt, Red chilli, Refined Sunflower Oil.

Allergen Contains : Sesame seeds

No Added Artificial colours, Flavours & Preservatives

Nutritional Information per 100 grams approx.	
Energy	375kcal
Carbohydrates	22g
Protein	0.65g
Fat	8g

Manufactured & Marketed by
PRIYA FOOD AND SPICES
HOUSE No.387 AT POST WADHE, Satara.
Maharashtra - 415001
Customer Care : 9922953869
Email : nalawadepriya06@gmail.com

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BEST BEFORE 6 MONTHS FROM MFG DATE **Store In Cool & Dry Place**

10.Red Chilli Powder.

Royal

रजमंग

लाल मिर्ची पावडर

RED CHILLI POWDER

Net Wt : 80g
MRP : 40/-Rs
MFG Date :

Ingredients : Red Chilli

No Added Artificial colours, Flavours & Preservatives

Nutritional Information per 100 grams approx.	
Energy	270kcal
Carbohydrates	45g
Protein	0.55g
Fat	6g

Manufactured & Marketed by
PRIYA FOOD AND SPICES
HOUSE No.387 AT POST WADHE, Satara.
Maharashtra - 415001
Customer Care : 9922953869
Email : nalawadepriya06@gmail.com

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BEST BEFORE 6 MONTHS FROM MFG DATE **Store In Cool & Dry Place**

11. Dry Garlic Choconut Chutney.

Net Wt : 80 g
MRP : 45 /- Rs.
MFG Date :

Ingredients : Garlic, Dry Coconut, Red Chilli Powder, Refined Sunflower oil, Cumin, Salt.
No Added Artificial colours, Flavours & Preservatives

Nutritional Information per 100 grams approx	
Energy :	532 kcal
Carbohydrates :	26.71 g
Protein :	7.9 g
Fat :	43.72 g

Manufactured & Marketed by
 PRIYA FOOD AND SPICES
 HOUSE No.387 AT POST WADHE, Satara,
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 Customer Care : 9922953869
 Email : nalawadepriya06@gmail.com

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BEST BEFORE 3 MONTHS FROM MFG DATE **Store In Cool & Dry Place**

12. Sesame Chutney.

Net Wt : 80g
MRP : 45/-Rs
MFG Date :

Ingredients : Sesame Seeds, Red Chilli, Groundnut, Cumin, Salt.
Allergen Contains : Sesame Seeds, Groundnut
No Added Artificial colours, Flavours & Preservatives

Nutritional Information per 100 grams approx	
Energy :	395kcal
Carbohydrates :	23g
Protein :	15g
Fat :	20g

Manufactured & Marketed by
 PRIYA FOOD AND SPICES
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 Maharashtra - 415001
 Customer Care : 9922953869
 Email : nalawadepriya06@gmail.com

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BEST BEFORE 3 MONTHS FROM MFG DATE **Store In Cool & Dry Place**

Final Packaging of products-



Datta

Co-ordinator
Food Processing & Packaging
YCIS, Satara (Autonomous)

Rayat Shikshan Sanstha's

Yashavantrao Chavan Institute of Science (Autonomous), Satara

Department of Food Processing and Packaging

In Collaboration with

Institution Innovation Council (IIC), YCIS, Satara.

Report on -

Commercialization of food product (2023-24)

**Launching of Food product of Miss. Anushka Karande and Miss. Tejas Sapkal
under the guidance of Department of Food Technology**


Department of Food Processing and Packaging of Yashavantrao Chavan Institute of Science (Autonomous), Satara is always supporting students to become an entrepreneur. Recently Anushka Karande and Tejas Sapkal from B.Sc. III of Food Processing and Packaging Department formulated and standardized "Sugar free fasting modak" food product which is without any added sugar as well as suitable for fasting people. Product is a mixture of various ingredients such as coconut ion powder, Ginger powder etc which shows a great human health benefit and this product was commercialised on behalf of Hon. Principal Dr. B.T. Jadhav, Asst. Prof. Mrs. V. S. Patil, Food Technology Department Co-Ordinator. Mr. S.R. Pol Chairman, Institutions Innovation Council (IIC) and all faculty members of Food Technology department played a key role by supporting student in every possible way and are also encouraging students to set up new start up industry. Sugar-free fasting modak which are commercialised recently, do not contain added sugar, food preservative and food color. The product will be a good choice for people who fast during festival season, and is sweet without any added sugar so, a good product for diabetic patients as well, to give them festival feel as modak is traditional Maharashtrian Sweet prepared during Ganesh Utsav. So now this new food product made with dates and coconut, rich in nutrients and natural Sweetness is formulated and commercialized.




Satish
Co-ordinator
Food Technology
YCIS, Satara (Autonomous)

Name of Product	Date of commercialization	Product Launched by,
"Sugar-free Fasting Modak"	21 September 2023	Hon. Principal Dr. B.T. Jadhav Sir. YCIS, Satara (Autonomous) Mrs. V.S. Patil Co-ordinator, Department of Food Technology Mr. P.R. Dure Incharge, Department of Food Technology Mr. S.R. Pol Chairman, Institutions Innovation Council (IIC)& All Faculty members of Food Technology Department.


Photos of Launching of Products in Market-




Rayat Shikshan Sanstha's
Yashwantrao Chavan Institute of Science, Satara (Autonomous)
Department of Food Technology
In Collaboration with Institution's Innovation Council(IIC), YCIS, Satara




Launch the Food product of Ms. Anushka Karande & Ms. Tejas Sapkal under the guidance of Asst. Prof. Mr. P. R. Dure & Asst. Prof. Ms. P. I. Nalawade
"Sugar free fasting modak"
On 21st September 2023 at 1pm




Mr. S.R. Pol
Chairman
Institutions Innovation Council(IIC)



Mrs. V. S. Patil
Co-ordinator
Dept. of Food Technology




Dr. B. T. Jadhav
Director
YCIS, Satara



Satara, Maharashtra, India
M2M6+WJ3, SH 58, Powai Naka, Satara, Maharashtra
415002, India
Lat 17.684743°
Long 74.011643°
21/09/23 01:25 PM GMT +05:30

Labelling



Ingredients:-
Dates,grated
coconut,almonds,
cashew nuts
cardamom
powder,ghee


Nutritional Value approx per 100 gm	
Energy	503.78
Carbohydrates	46.08
Proteins	10.5
Fat	31.73

Manufactured and Marketed by
Department of food Technology
S.No.188 YCIS, At Godoli,
Satara Maharashtra-415001
Customer Care:8600179488 / 8999326801

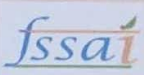
Yc Foods

Sugar Free




"FASTING MODAK"



Net.wt.:
MRP:
MFG Date:
Exp Date:



21521195000352

No added artificial flavours, colours and preservatives

Final Packaging of products-



Dat
Co-ordinator
Food Technology
YCIS, Satara (Autonomous)

Rayat Shikshan Sanstha's

Yashavantrao Chavan Institute of Science (Autonomous), Satara

Department of Food Processing and Packaging

In Collaboration with

Institution Innovation Council (IIC), YCIS, Satara.

Report on -


Commercialization of food product (2023-24)

Launching of Food product of Mr. Akash Gaikwad under the guidance of
Department of Food Technology

Department of Food Processing and Packaging of Yashavantrao Chavan Institute of Science (Autonomous), Satara is always supporting students to become an entrepreneur. Recently Mr. Akash Gaikwad from B.Sc. II of Food Processing and Packaging Department formulated and standardized "Mix Chocolates Pack" food product which is without any added sugar. Product is a mixture of various ingredients such as dark chocolate, white chocolate and dryfruits etc with additional flavours which shows a great human health benefit and this product was commercialised on behalf of Hon. Principal Dr. B.T. Jadhav, Asst. Prof. Mrs. V. S. Patil, Food Technology Department Co- Ordinator. Mr. S.R. Pol Chairman, Institutions Innovation Council (IIC) and all faculty members of Food Technology department played a key role by supporting student in every possible way and are also encouraging students to set up new start up industry. "Mix Chocolates Pack" which are commercialised recently, do not contain added sugar, food preservative and food color.


Name of Product	Date of commercialization	Product Launched by,
"Mix Chocolates Pack"	08 November 2023	Hon. Principal Dr. B.T. Jadhav Sir. YCIS, Satara (Autonomous) Mrs. V.S. Patil Co-ordinator, Department of Food Technology Mr. P.R. Dure Incharge, Department of Food Technology Mr. S.R. Pol Chairman, Institutions Innovation Council (IIC)& All Faculty members of Food Technology Department.




Photos of Launching of Products in Market-



Rayat Shikshan Sanstha's
Yashwantrao Chavan Institute of Science, Satara (Autonomous)
Department of Food Technology
in Collaboration with Institution's Innovation Council(IIC), YCIS, Satara

Launch the Food product of B.Sc.II Student Akash Gaikwad under
the guidance of Asst. Prof.Mr. P. R. Dure & Asst. Prof. Ms. P. I.Nalawade
"Mix Chocolates Pack"
On 08/11/2023 at 11.30am




Mr. S.R. Pol
Chairman
Institutions Innovation Council(IIC)


Mrs. V. S. Patil
Co-ordinator
Dept. of Food Technology

Dr. B. T. Jadhav
Director
YCIS, Satara



GPS Map Camera

Satara, Maharashtra, India
M2M6+WJF, SH 58, Powai Naka, Satara, Maharashtra 415002, India
Lat 17.684799°
Long 74.011641°
09/11/23 03:30 PM GMT +05:30




Datta

Co-ordinator
Food Technology
YCIS, Satara (Autonomous)

Rayat Shikshan Sanstha's
Yashavantrao Chavan Institute of Science, Satara
(Autonomous)

Department of Food Technology
In Collaboration with
Incubation Cell, YCIS, Satara.

Title of Activity -Inauguration of Kisan Processing Unit

Day & Date – Thursday, 07 December 2023

Description of Activity-

Introduction- The alumni Student of Department of Food Processing and Packaging Mr. Ashish Mane has started the Soyabean processing industry named 'Kisan Processing Unit' under the collaboration with Department of Food Technology and Incubation cell, YCIS, Satara. Various products from Soyabean such as soyamilk, tofu, curd are manufactured. The inauguration was done by the MLA of satara district Shrimant Chatrapati Shivendraraje Bhosale. The Guidance of Mr. P. R. Dure sir (Assistant Professor, Dept of Food Technology) was valuable for successful startup.

Objectives –To promote the students to use their technical skills and knowledge and became successful entrepreneur. Also support students for their startups of business. This is the output of departmental best practice.

Address by Chief Guest –the MLA of satara district Shrimant Chatrapati Shivendraraje Bhosale

Outcome: Students are starting their business

• **Photographs:**

मुझे निर्माण
MO : 98 81 55 82 22 / 771 60 20 779

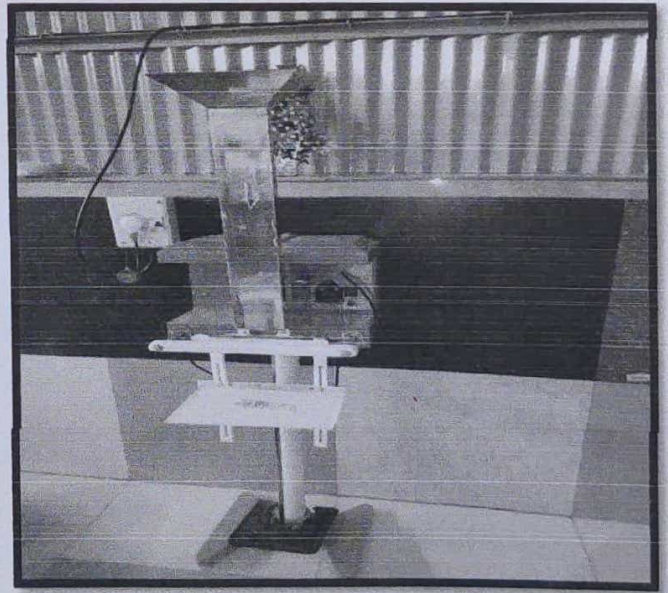
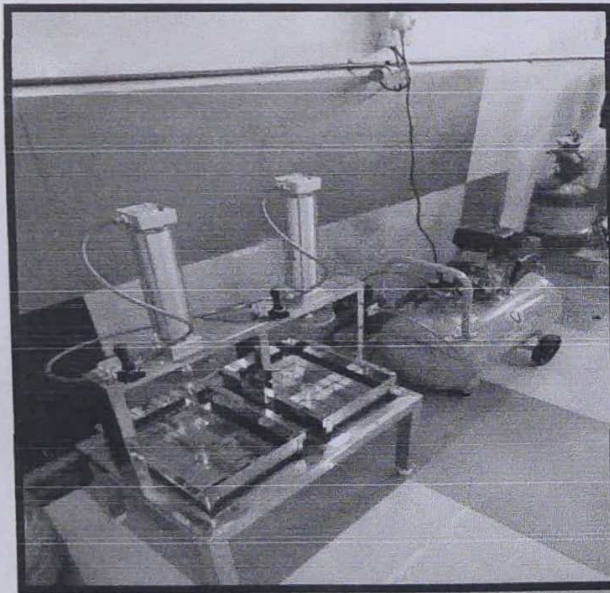
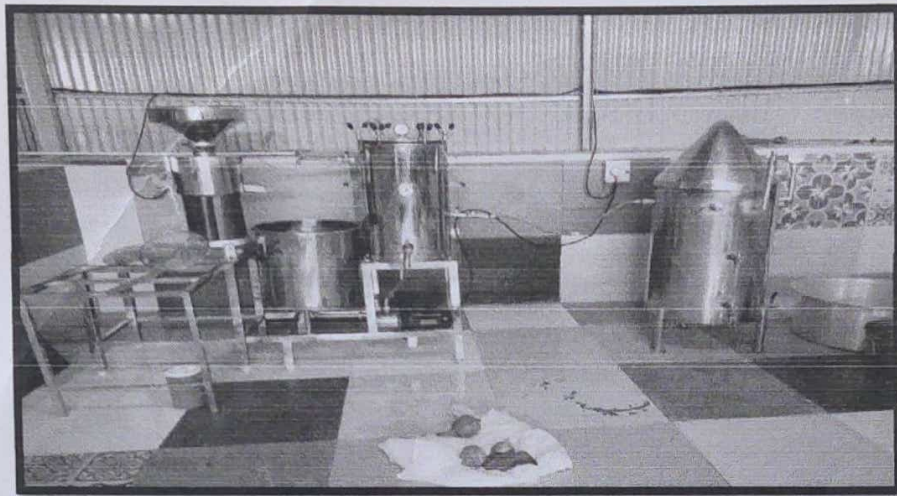
किसान प्रोसेसिंग युनिट
सोयाबीनची दर्जेदार उत्पादने
। फलेवर मिल्क (एनर्जी ड्रिंक) । दही । पनीर (टोफू)
३१/१ जकातवाडी (शहापूर), ता. जि. सातारा - ४१५००२

भव्य शुभारंभ

आपणांस कळविण्यात आनंद होत आहे की, आमच्या
किसान प्रोसेसिंग युनिट
चा भव्य शुभारंभ गुरुवार दिनांक : ७ डिसेंबर २०२३ रोजी
सकाळी ११.०० वा करण्याचे योजले आहे तरी
आपण सर्वांनी उपस्थित राहून कार्यक्रमाची शोभा वाढवावी ही विनंती....
निमंत्रक : । सुभाष माने । आशिष माने

शुभहस्ते
मा.आ. श्रीमंत छत्रपती
शिवेंद्रसिंहराजे भोसले

स्थळ : ३१/१ जकातवाडी, साठेवाडीरोड, कॅनॉल जवळ जकातवाडी (शहापूर)



Swaf
Co-ordinator
Food Technology
YCIS, Satara (Autonomous)

**Rayat Shikshan Sanstha's
Yashavantrao Chavan Institute of Science (Autonomous), Satara
Department of Food Technology**

**In Collaboration with
Incubation Cell, YCIS, Satara.**

**Report on -
Commercialization of food product (2023-24)**

**Launching of Food product of Miss. Siddhi Phalke under the guidance of
Department of Food Technology**

Department of Food Processing and Packaging of Yashavantrao Chavan Institute of Science (Autonomous), Satara is always supporting students to become an entrepreneur. Recently Miss. Siddhi Phalke from M.Sc. I of Food Technology formulated and standardized "Siddhi's Chocolates" food product which is without any added sugar. Product is a mixture of various ingredients such as dark chocolate, white chocolate and dryfruits etc with additional flavours which shows a great human health benefit and this product was commercialised on behalf of Hon. Principal Dr. B.T. Jadhav, Asst. Prof. Mrs. V. S. Patil, Food Technology Department Co- Ordinator. Mr. P. R. Dure Chairman, Incubation Cell and all faculty members of Food Technology department played a key role by guiding, supporting student in every possible way and are also encouraging students to set up new start up industry.

"Siddhi's Chocolates" which are commercialised recently, do not contain added sugar, food preservative and food color. For this start-up Incubation cell of college provide funds for FSSAI & MSME Licence and also for Incubation registration fees. As a result of above efforts she had commercialized Siddhi's Chocolates on 09/01/2024.

Name of Product	Date of commercialization	Product Launched by,
"Siddhi's Chocolates"	09 January 2024	Hon. Principal Dr. B.T. Jadhav Sir. YCIS, Satara (Autonomous) Mrs. V.S. Patil Co-ordinator, Department of Food Technology Mr. P.R. Dure Chairman, Incubation Cell & All Faculty members of Food Technology Department.

Photos of Launching of Products in Market-



Rayat Shikshan Sanstha's
Yashwantrao Chavan Institute of Science, Satara (Autonomous)
Department of Food Technology
In Collaboration with Incubation Cell and ED cell.



Launch the Food product of Ms. Siddhi S. Phalke under
the guidance of Asst. Prof. Mr. P. R. Dure & Ms. P. I. Nalawade
"Siddhi's Chocolate"
On 9th Jan 2024 at 3:30pm



Mr. P.R.Dure
Chairman
Incubation cell



Mrs. V.S. Patil
Co-ordinator
Food Technology



Dr. B.T. Jadhav
Principal
Y.C.I.S. Satara



Laxmi
Co-ordinator
Food Technology
YCIS, Satara (Autonomous)

Rayat Shikshan Sanstha's
Yashavantrao Chavan Institute of Science (Autonomous), Satara

Department of Food Processing and Packaging

In Collaboration with

Incubation Cell, YCIS, Satara.

Report on -

Commercialization of food product (2023-24)

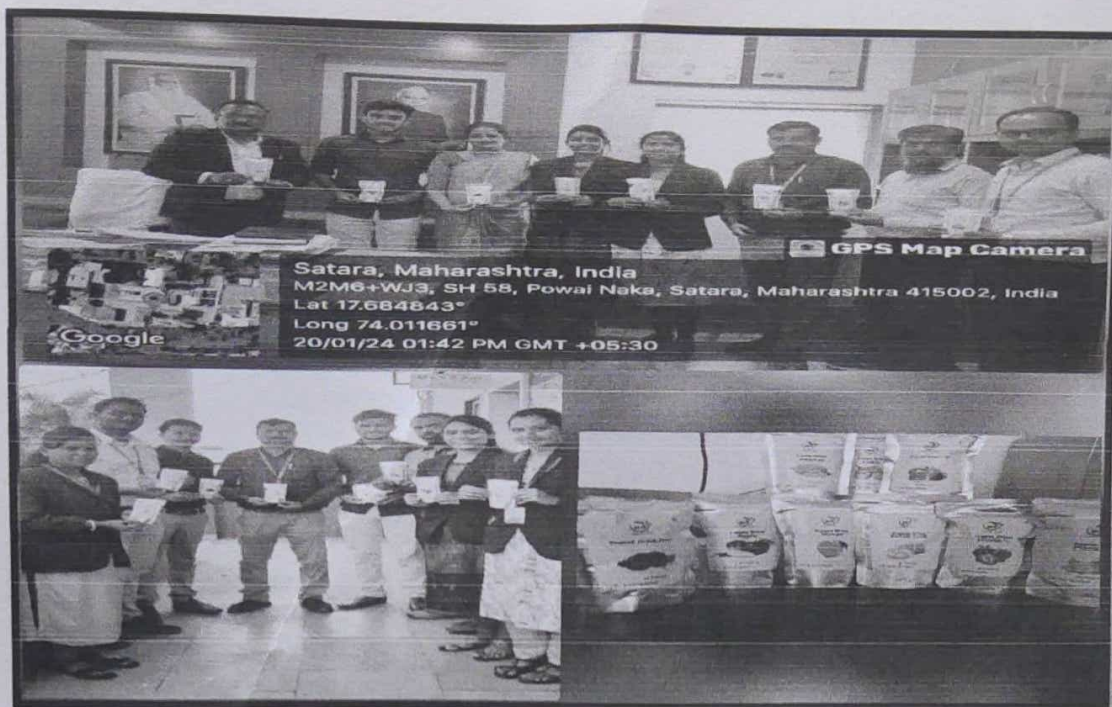
**Launching of Food product of Mr. Vinit Dhamal under the guidance of
Department of Food Technology**

Department of Food Processing and Packaging of Yashavantrao Chavan Institute of Science (Autonomous), Satara is always supporting students to become an entrepreneur. Recently Mr. Vinit Dhamal who is an alumni student of Food Processing and Packaging formulated and standardized "Dhamal Agro" Freeze dried Fruits which is available throughout the year and do not contain added sugar, food preservative and food color which shows a great human health benefit and this product was commercialised on behalf of Hon. Principal Dr. B.T. Jadhav, Asst. Prof. Mrs. V. S. Patil, Food Technology Department Co-ordinator. Mr. S. H. Mujawar, Dean Research and Development, Mr. P. R. Dure, Chairman Incubation cell of college and all faculty members of Food Technology department played a key role by supporting student in every possible way and are also encouraging students to set up new start up industry.

"Dhamal Agro" Freeze dried Fruits which are commercialised recently, do not contain added sugar, food preservative and food color. Mr. Vinit Dhamal is a pass out student of 2021-22 of Food Processing and Packaging department. This project is mentored by Mr. P. R. Dure, Chairman Incubation Cell. Mr. Vinit Dhamal is a registered student of Incubation cell of YCIS. His project is mentored by Mr. P. R. Dure Chairman Incubation Cell YCIS, Satara

Name of Product	Date of commercialization	Product Launched by,
"Dhamal Agro" Freeze dried Fruits	20 January 2024	Hon. Principal Dr. B.T. Jadhav Sir. YCIS, Satara (Autonomous) Mrs. V.S. Patil Co-ordinator, Department of Food Technology Mr. P.R. Dure Chairman Incubation cell of college & All Faculty members of Food Technology Department.

Photos of Launching of Products in Market-

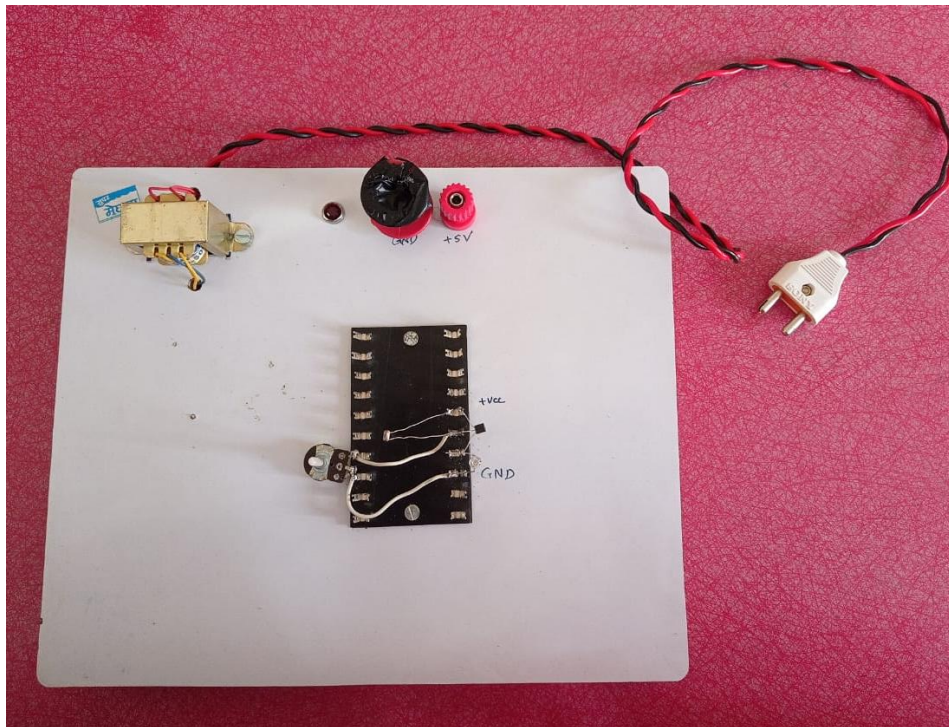


[Signature]
Co-ordinator
Food Technology
YCIS, Satara (Autonomous)

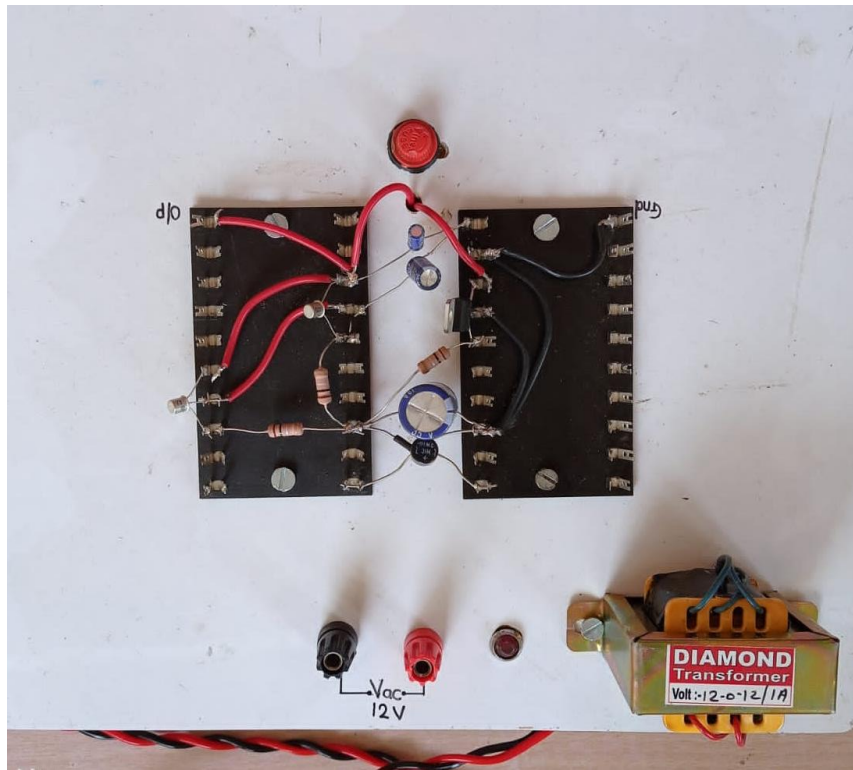
Rayat Shikshan Sanstha's
Yashvantrao Chavan Institute of Science, Satara
(Autonomous)
Department of Electronics

Design and Development of Electronic products

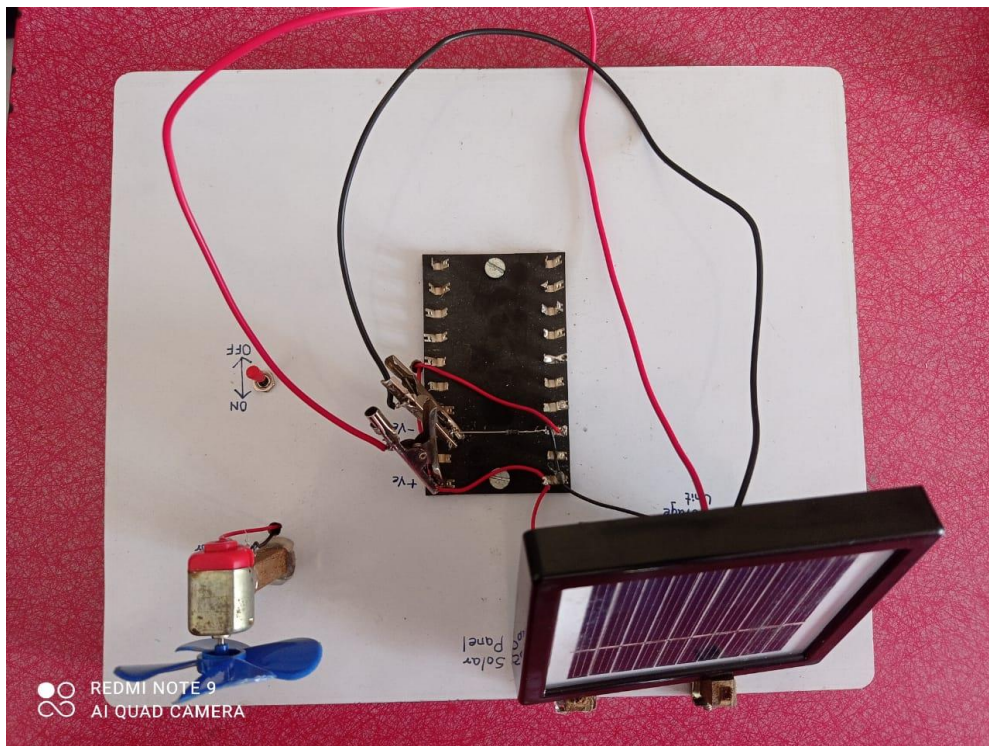
Sr. no	Student Name	UID No.	Case Study
1	PriyankaRamchandra Mane	2021908122	Design and calibrate light intensity meter using photodiode or LDR the necessary signal conditioning and display.
2	Shailessh rajendra jangam	202098118	Design switch mode power supply.
3	Shrihari Shrinivas gubbala	202098102	Design solar power system.
4	Rutuja balkrushan kumbhar	202098105	Design power supply using transistor.
5	Maya Santosh Kadam	2021908111	To study of IR transmitter and receiver for object detection using TSOP1738.



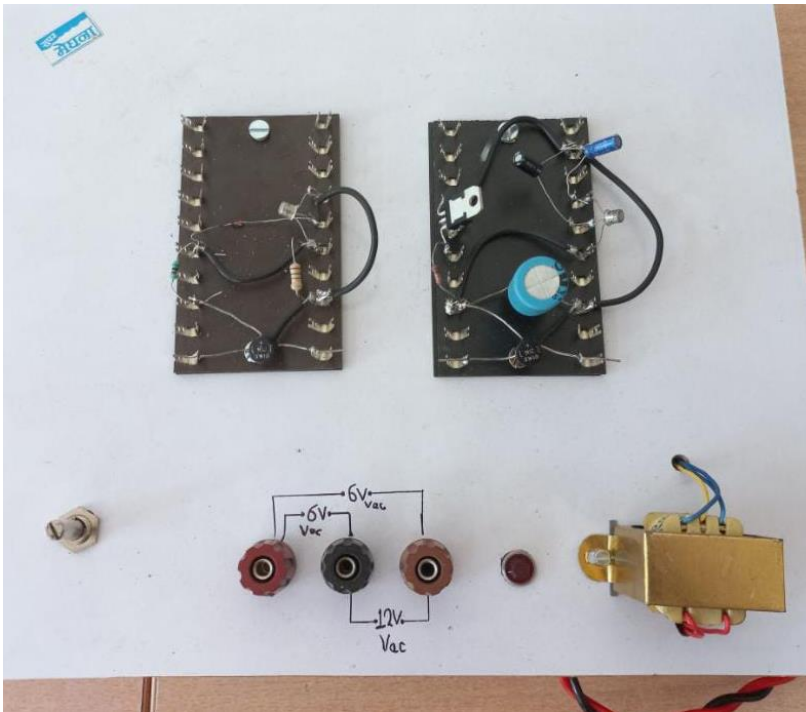
Product No. 1



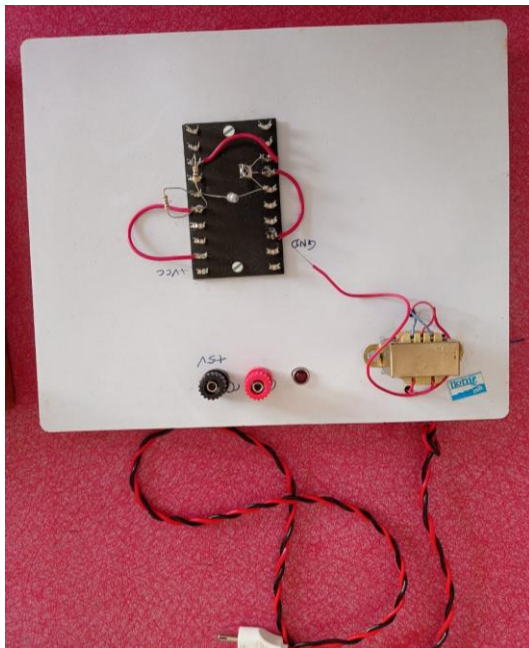
Product No. 2



Product No. 3



Product No. 4



Product No. 5