

Transfer of Technology to produce “Ready-to-cook, preserved Taro, free from acidity”

Team of tribal farmers from Joida Talluk, Uttara Kannada district visited Chemical Engineering Department, NITK Surathkal to see the demonstration of technology to produce Ready-to-cook, preserved Taro, free from acidity on 3.01.2019.

Kunabi tribes of Joida talluk are growing a unique variety of Taro (Dasheen type) since ages and “Talluk Kunabi Samaj Abhivradhi Sangh” had received a “Plant genome savior community award 2014-15” and a cash prize of Rs. 10.00 Lakh for preserving Dasheen type of Taro from Ministry of Agriculture and Farmers welfare, Govt. of India.

Dr. Prasanna Belur, Associate Professor in Department of Chemical Engineering has developed a novel technology to produce Ready-to-cook, preserved Taro, free from acidity. The novel technology was the result of 3 years of extensive work by Dr. Prasanna Belur and his team. Under the leadership of Mr. Balachandra Hegde, Sayimane and Dr. Jayananda Derekar, tribal farmers from Joida visited the lab of Dr. Prasanna, held extensive discussions and met Prof. Sripati Acharya, Dean (R&C). Dr. Prasanna handed over the technology to the farmers and taught how to implement it. Dr. Jayanand Derekar handed over a “**taro tuber**” to Dr. Prasanna as a token of appreciation. The farmers have decided to take up pilot scale production of Ready-to-cook, preserved-non-acrid Taro under the guidance of Dr. Prasanna.



From left to right: Prasanna Gavada, Dr. Prasanna Belur receiving Dasheen type Taro from Dr. Jayananda Derekar, Mr. Balachandra Sayimane, Vishnu Derekar, Mahantesha Gavada
