

**Office: The Deputy Director of Agriculture (Fruit Preservation) Assam, Ulubari, Guwahati-07**

**Overview of the Office:** The office of the Deputy Director of Agriculture (Fruit Preservation) Assam was created in 1978, under the Directorate of Agriculture and in 2008 it was transferred to the Directorate of Horticulture and Food Processing. The office runs under the scheme of Community Canning and Training in fruit preservation with a view to disseminate to the people specially the women section about the techniques of preparation of various preserved items such as Jam, Jelly, Pickles, Squash, Sauce, Chutney etc. from locally available seasonal fruits and vegetables. For this purpose trainings are conducted both at field levels and also in the centres itself with active guidance by staffs in the centres.

At present there are 21 (Twenty one) Community Canning and Training Centres covering 19 (Nineteen) districts (The Diphu centre is under the control of District council). Each of these centres are headed by one officer in the rank of Sub- Divisional Agricultural Officer (SDAO) and these centres are looked after by one Dy. Director of Agriculture (F.P) at state level.

**The list of these centres along with their districts are given below:**

SL. NO.	Name of Centre	District
1.	Ulubari C.C. T.C	Kamrup (M)
2.	Dispur -do-	Kamrup (M)
3.	Tezpur -do-	Sonitpur
4.	Nagaon -do-	Nagaon
5.	Jorhat -do-	Jorhat
6.	Dibrugarh -do-	Dibrugarh
7.	Tinsukia -do-	Tinsukia
8.	Golaghat -do-	Golaghat
9.	Sivasagar -do-	Sivasagar
10.	North Lakhimpur -do-	Lakhimpur
11.	Silchar -do-	Cachar
12.	Karimganj -do-	Karimganj
13.	Bongaigaon -do-	Bongaigaon
14.	Dhubri -do-	Dhubri
15.	Barpeta -do-	Barpeta
16.	Nalbari -do-	Nalbari
17.	Mangaldoi -do-	Mangaldoi
18.	Goalpara -do-	Goalpara
19.	Kokrajhar -do-	Kokrajhar
20.	Hojai -do-	Nagaon
21.	Diphu -do-	Karbi Anglong

Since inception these Community Canning and Training Centres have gained considerable popularity among public who have received the benefits on fruits and vegetable preservation in their respective areas. Apart from forwarding the facilities for preparation of various preserved items training programmes are also undertaken by this centres and various ladies group, organization and N.G.O's have been immensely benefitted from such functions of the centres. Out of the activities of these centres some revenue is also earned and which is deposited to Govt. account at time to time.

**The main functions of the Community Canning and Training Centres are:**

1. To forward facilities to the public, in particular to ladies and housewives, throughout the state, for preservation of fruits and vegetables.
2. Home scale preservation and canning of seasonal fruits and vegetables under expert technical supervision and guidance for consumption in lean periods.
3. To encourage the preparation of value added produce such as Jam, Jelly, Squash, Juice, Sauce, Chutney, Pickles etc. at nominal charges.
4. To impart training on home scale preservation of fruits and vegetables for 1 days, 3 days and 6 days to the ladies, housewives through various organization like Mahila samity, SHG, College girls etc. specially in rural areas (Dairly processing comes under 1 day training).



5. To train persons to start small scale cottage industries in fruits and vegetables for self employment. The duration of these training will be of 7 to 15 days.
6. To provide certificates to the trained persons so that they can start their own enterprise.

**List of Charge Rate of various preserved fruit and vegetable items:**

SL. No.	Preserved Item	Fruits / Vegetables Used	Charge Rate
1.	Squash	Ripe Mango, Green Mango, Pineapple, Litchi, Blackberry, Orange, Pomallo, Grapes, Woodapple, Passion fruit etc.	Rs. 32/- per litre juice
2.	Lemon Squash	Assam lemon, Lime	Rs. 25/- per litre juice
3.	Preserved Juice	Same as Squash	Rs. 22/- per litre juice
4.	Sauce/ Puree	Tomato	Rs. 25/- per kg raw material
5.	Jam	Ripe Mango, Apple, Papaya, Pineapple, Grapes, Orange, Plum, Banana etc.	Rs. 30/- per kg processed fruit
6.	Jelly/ Marmalade	Guava, Orange, Apple, Blackberry etc.	Rs. 30/- per kg processed fruit
7.	Sour Pickle	Green Mango, Olive, Green Chilli, King Chilli, Mix vegetable ( Cauliflower, Carrot, Pea etc.), Lemon etc.	Rs. 20/- per kg of processed fruit
8.	Sweet Pickle	Olive, Bogori, Brinjal (small) etc.	Rs. 30/- per kg of processed fruit
9.	Chutney	Green Mango, Tomato, Pineapple etc.	Rs.30/- per kg of processed fruit

**Note:** Charge Rate of Canning is Rs. 50/- per cane with making charge.

**Contact Us:**

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**Note:** Beneficiaries are requested to contact their own district C.C and T.C.