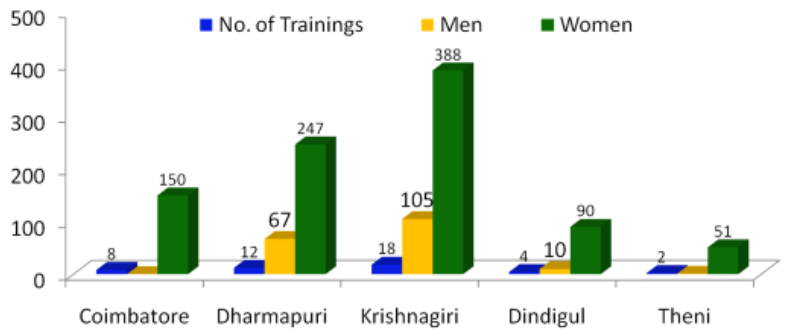
Value Addition Training

Mango is a seasonal fruit being produced and supplied between April and July. Some of the farmers produce off–season mangoes in October- November. In this scenario, there are plenty of mangoes dropped at the beginning of the season (Feb- Mar) which affects the price in the market. In order to use the wastage during the beginning of the season and rejected fruits from the main season, efforts were undertaken to train the women farmers on "Value Added Products of Mango". The Global affairs Canada and IDRC jointly funding the project to TNAU entitled "Enhanced Preservation of Fruits using Nano Technology" in which value addition training was an important component. This was done utilizing the services of MYRADA, an NGO that is associated with this project.

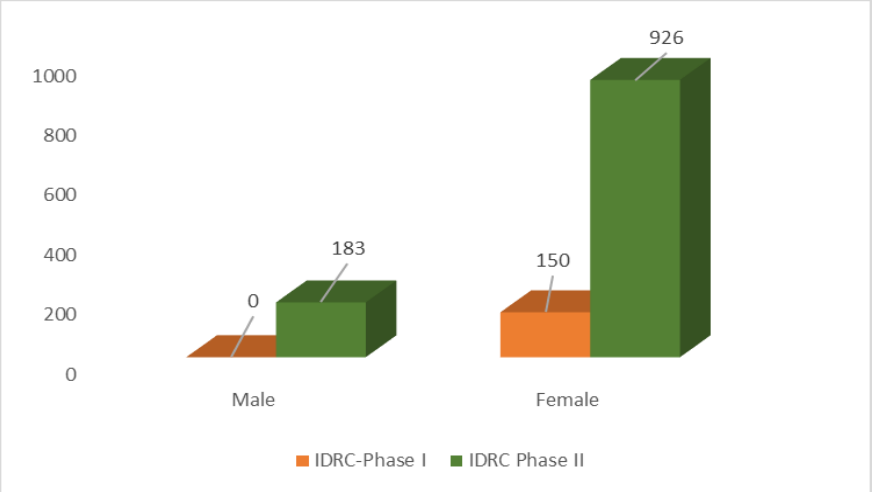
During the past five years' value addition trainings have been conducted regularly to benefit women farmers of Krishnagiri, Dharmapuri, Theni and Dindigul districts of Tamil Nadu. A total of 1109 farmers (926 Women and 183 Men) have been trained to make various value added products of mango (Mango pickle, Vaddu mangai, Mango Chips, Amuchur Powder, Mango Jam, RTS, Squash, Halwa and Mango Bar). The feedbacks about value addition training, acquisition of skills perceived from beneficiaries has been collected immediately after training. Technology adaptation of participants was estimated by conducting follow-up survey from the beneficiaries. Prior to the training, the participants had knowledge in pickle, thokku and vaddu mangai for household purpose only. On completion, they acquired knowledge on commercial production of value added products of mango. The study revealed that, 12.8% of beneficiaries are very much interested to adopt the commercial scale business through collaboration. The beneficiaries got awareness about hygienic and preservative measures during preparation of value added products. The trainees, expressed concerns on marketing the products. They also need financial support for investment, guidelines for product development, infrastructure facilities to execute macro-scale level entrepreneurship. The study recommends the policy should emphasize: increasing agricultural and post-harvest knowledge content in formal education, developing and manifesting a positive attitude and improving skills of potential producers, as well as improving producer's access to resources. The preparation of value added mango food products like pickle, jam, RTS/RTE, mango bar by the members of the Mango Producer's Group (MPGs) resulted in additional savings for the household expenditure. If they adopt pickle preparation as a commercial level per season, they earn Rs. 19,200 per ha as a profit by using mango wastage drawn from one hectare of farm. Overall, the study suggests that value addition training has helped the women farmers to become a successful entrepreneur.

S.No	Location	Trainings	Men	Women	Total
	IDRC Phase II				
1	Dharmapuri	12	67	247	314
2	Krishnagiri	18	105	388	493
3	Dindigul	4	10	90	100
4	Theni	2	1	51	52
Total		36	183	776	959

Value Addition Training and Participants



Gender in Mango Value Addition Trainings

S.No	Location	Men	Women
	IDRC I		
1	TNAU,CBE	-	150
	IDRC II		
2	Dharmapuri	67	247
3	Krishnagiri	105	388
4	Dindigul	10	90
5	Theni	1	51
Total		**183**	**926**

Gender disaggregated participation in Phase I & II Trainings