

Training manual for collection center operation



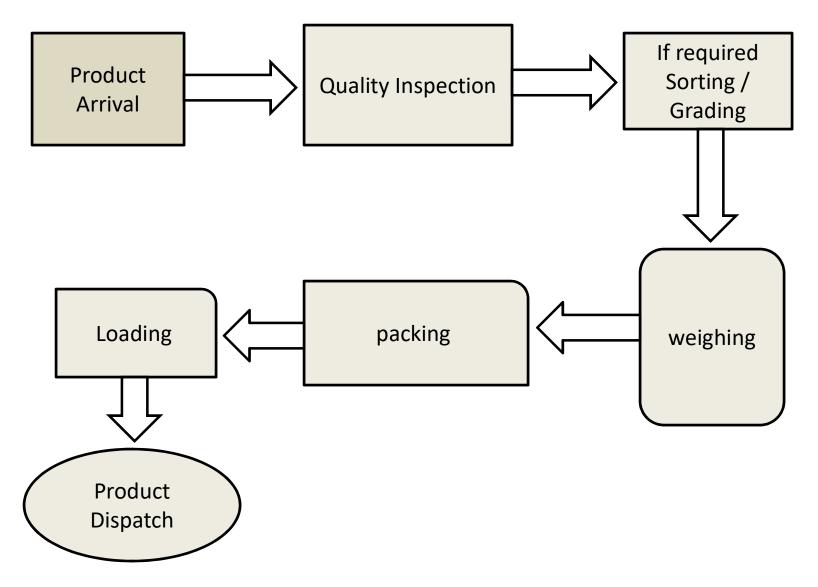


Collection center

- It is the place where vegetables and fruits received from farmers and from other sources are stored for a while and then goes through processing process.
- Objective of collection center is to bring fresh and good quality of fruits and vegetables from farmer's directly
- Processing of fruits and vegetables means their cleaning, separating rotten ones and their packaging.
- Usually fruits and vegetables maximum storing duration in collection center is one day, means in one day the complete recycling of fruits and vegetables does complete.
- It is easily understandable because in case of vegetables they start to rot after two or three days under normal condition.



Processing flow in collection center





Process Flow from field to Collection center

Transportation of the produce to pick up point and/or Pick up vans will be CC produce The other option is to

Farmers have the option of brining the produce to the CC or pick up points in their own vehicle

sent to the identified locations to collect the

sent vehicles or pick up vans on pre determined route to collect the produce from the farms. The van will have a weighing scale to weigh the produce.

The route would be decided in the morning depending on the delivery schedule

Visual **Inspection for** quality at the **CC** or Pickup point Acceptance of the produce



Product Arrival



Arrival of product from field to collection center



Quality Inspection

Visual Inspection for quality at the Collection center

Resort and grade sell the rejected produce at lower price or return the produce

At the CC the produce can be re sorted and grading can be re done and accordingly prices can be fixed

Responsibility

Delhi Kisan Mandi Team

Return and recover cost if possible

The produce on physical inspection if not found of desired quality may be returned to the farmer and price only for the accepted quality would be given

Responsibility

Delhi Kisan Mandi Team



Quality Inspection



General Characteristics:

Color: Whitish Curds with fresh green colored jacket leaves

Size: The curd must be at least 4 inches (10 cm) in diameter with a weight of 400-800

Grams per Curd.

Texture: The surface of the curd should be compact and firm

Different Grades Available

- 1. Bigger Curd: More than 1 kg/Curd.
- 2. Medium curd: 700-800 grams/Curd.
- 3. Small curds: Less than 400 Grams/Curd

Quality Specifications for Ideal Cauliflower:

- •It should be white/cream color and should have shape characteristics of variety.
- •Curd should be free from bruises and blemishes
- •Curd should be sound and free from any type of disease and insect infestation.
- •Cauliflower stem should be maximum 8-10 cm. long from the lowest periphery of the curd and leaf should be trimmed up to the level of curd surface.

•Reject Curds with black or yellow spots

•Reject yellow or pink colored Curds

Criteria for Rejection:

curds are rejected.

attached to the curds

•Reject Curds infested with green worms (Larvae)

•Extra large and over-mature (Spreading Curds)

•Reject curds having hollow stem structure

*Quality Parameter for Inspection



Sorting & Grading



collection center in the present of Delhi



Weighing



Weighment of accepted volume

Weighment of the produce accepted at the CC will be done for which Weighing machine will be provided

Responsibility

Delhi Kisan Mandi Team



Packing





Loading & Dispatch of vehicle



*Loading and dispatch of vehicle to the buyer's place.



Thank You