

ENHANCING INCOME THROUGH VALUE ADDITION OF BLACKGRAM WITH HERBS (NUTRI PAPAP)

1. Name and Address:

Smt. Arundayanti Naorem
Age 56 years
Address - Oinam Kangjeibung Mapal,
Bishnupur district, Manipur.



2. Category: Value addition

3. Background: Her first venture was as a fruit vendor at Ima Keithel at Imphal. She left her vending business to start her new venture as a food processor with a limited budget at her own home in the year 2012. She started her production activities by producing pickles, candy with locally available raw materials. She sold the products through the local retailers and friend circle.

4. Training and motivational support: In order to enhance the productivity and acceptability of her products, it was felt that she needed technical knowledge to produce her products in a scientific way. She was inducted in 3 days on campus hands on training on papad making conducted by KVK Bishnupur Scientist. She was given further practical exposures in training activities held at SEVA Manipur which is sponsored by NABARD and technically supported by KVK Bishnupur. In the training programmes she was given first hand experience in demonstrating the preparation of papad. Thereafter, she started production of papad black gram by adding Allium hookeri, Allium Adorosum known as green papad. Her papad which is not only an innovative product but enhance nutritive value compared with plain papad.

5. Impact in the area: Prior to KVK Bishnupur intervention, her income was very less. But now after the introduction of the new papad product known as Green papad, her income has increased considerably. Last year she had started earning a net income of about Rs 50000.00 (fifty thousand) per month which translates into Rs 6.00 lakh per annum approximately. Meanwhile in recognition of her performance, she got selected for start up Manipur Idea stage in 2019 and got financial aid of Rs 3.00lakh as subsidy.

6. Award & recognition:

- Recognition by KVK Bishnupur in the field of food processing, under the programme Mahila Kishan Divas held on 15th Oct. 2017.
- Appreciation by SEVA Manipur (NGO) in May 2019 as a food processing trainer/Entrepreneur.
- DIC empaneled her as master trainer in food processing and bee keeping.

7. Contributing/enabling factors:

After acquiring training from KVK, she has given training to several trainee in collaboration with KVK. Some of her trainees have already started producing papad by taking semi processed raw materials from her. During the Pandemic lockdown period when there was shortage of imported papad, the demand has increased manifold and she is working overtime to meet the demand. She could supplement the supply of papad in the market in an appreciable manner.

End Product

