#### **Innovative Way To Enhance Farmer's Income** By Unique Food Preservation Process Solar Conduction Dryer

Vaibhav Tidke, S4S Technologies and Institute of Chemical Technology, Mumbai www.s4stechnologies.com



## Solar Conduction Dryer

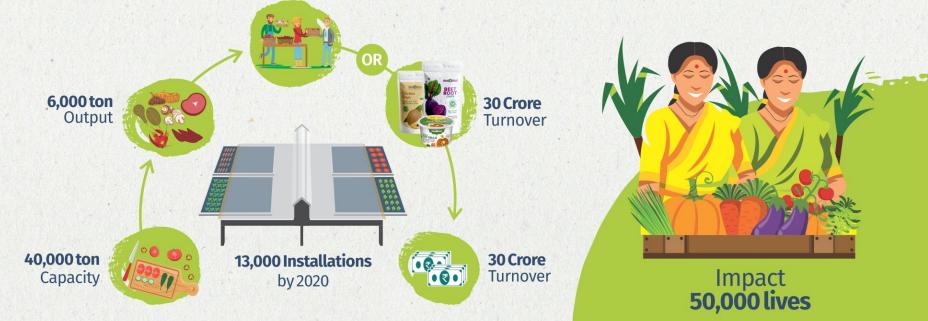
Solar Conduction Dryer (SCD) is a solar powered food dryer to reduce moisture content in agro-marine produce to increase their shelf life up to 1 year without using any chemicals.



Indian Patent: 740/MUM/2011 | International Patent No. : PCT/IN2012/000843

## Executive Summary





#### Solar Conduction Dryer: **Technology**

SCD is the first solar dryer that uses all the modes of heat transfer together (conduction, convection and radiation) giving one of the best drying efficiency of **22%.** 

#### Principle: Heat supply by conduction v/s convection

**Convection Dryer:** Air for mass transfer only, heat supply by conduction and radiation **Conduction Dryer:** Air for heat transfer and mass transfer

#### Outcome: Air requirement drops by 10X, thus no need of fans or blowers, eleminating need of electricity



#### Benefits:



No fan, no electricity



Uniform drying and highest efficiency: 50% +



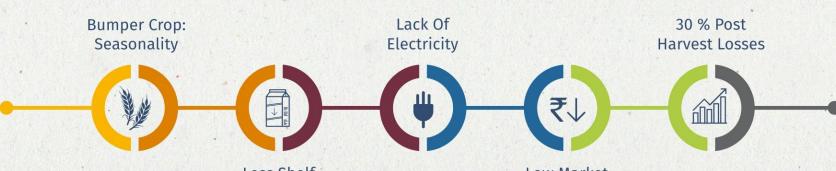
Microbial food safety: 10x lesser than norms



Better nutrition: 20-50%

## Customer Need: Background





Less Shelf Low Market Life Price

#### Value Proposition by S4S Technologies

Zero Maintenance Technology

**40%** reduction in post harvest losses

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50% increase in profit



Provide **Market Linkage** for dehydrated products

Increase in shelf life to **6-12 months** 

Employment for women farmers



# Competitive Advantage



	Unorganized	Organized	SCD	
Current Situation - Agri Produce	Sell the produce in fresh form at very low rate OR	Dry with steam based or electric dryers	Accessible, affordable, accelerated drying	
	Dry in the open sun	Contract farming	Modular system	
	Sell the dried products locally	Export 90% of the dried produce	Access to market for dried products	
Weaknes	Slow, Unhygienic process	Capacity constraint High infrastructure cost	Making profitable business with social impact is always the challenge.	

## Market Segment

Market Potential: SCD and Dried Produce





2020: Target 2% Onion Market and 5% Ginger Market in India

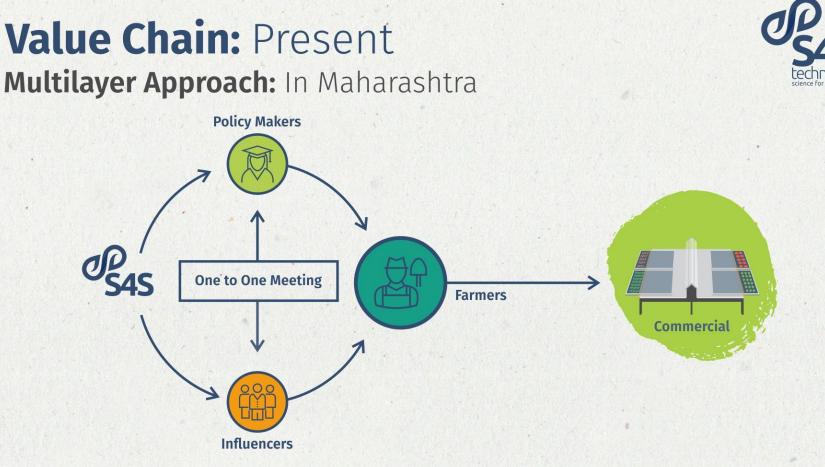
# Social Impact





### Solar Conduction Dryer in Action





# Value Chain: Pilot Stage



**Multilayer Approach:** Scale up in other states

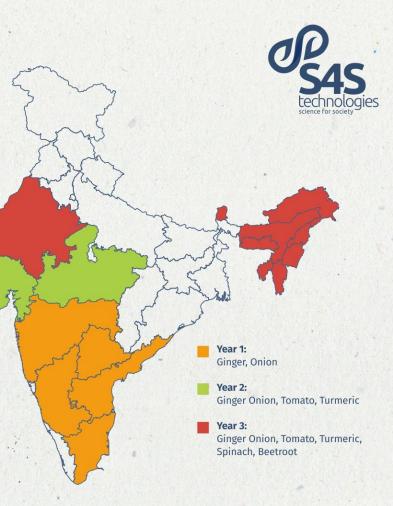
#### **Crop Specific Approach**

- Integrated Value Chain: Crop/ Geography Specific approach
- Strategic food partnership: ITC, 24 Mantra



#### **Government Lead Mega Project**

- Nepal: 500 SCD project
- Nandurbar: 500 SCD project for tribes



### S4S Team



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