



2.1 Development of resources on value chain development

a. Resource documents

1. Manual on Improving the Quality of Grains During Harvest, Storage and Handling

2. Guidance Manual on Non-Chemical Management of Pests in the Storage, Processing and Handling of Foods

3. Reference Standard Operating Procedures (SOPs) for Food Business Operators (FBOs) Engaged in Pesticide-Free Food Chains

These SOPs indicate the ways by which Zero Pesticide Use Agriculture & Foods (ZPUAF) Standards can be practised systematically by FBOs. Reference SOPs for major aspects an FBO needs to give attention to, including i) procurement, ii) storage, iii) processing, iv) packing & labelling, v) cleaning the unit, vi) pest management & vii) waste management are given

4. Toolkit for developing customised SOPs by FBOs in pesticide-free space

5. Guidance Manual on Financial Linkages to FPOs

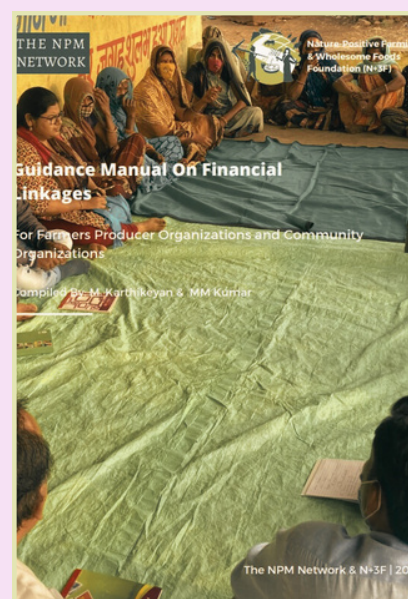
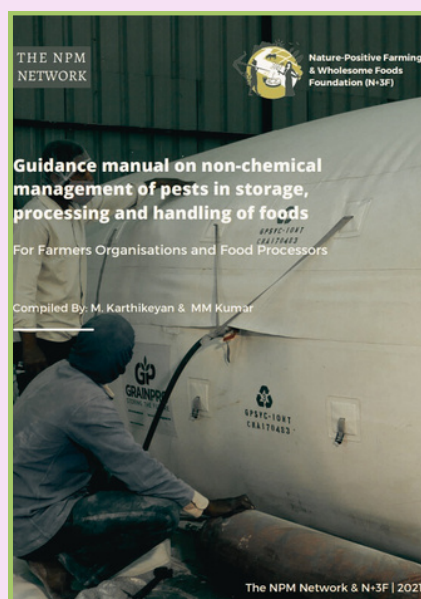
6. A Booklet on the Legal Compliances of FPOs

7. Technical Manual on Primary Processing of Cereals, Millets, Pulses, and Oilseeds

8. Technical Manual on the Packaging of Foods

9. Manual on Post-Harvest Handling of Perishable Produce

10. Manual on Business Planning for Small-Scale Food Processing Industry





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b) Educational film

Marketing of Pesticide-free Safe Foods by Ram Rahim Pragati Producer Company Limited - A short film
 - It covers the supply chain practices & protocols followed by Ram Rahim Pragati Producer Company Limited (RRPPCL), Madhya Pradesh, while procuring, storing, processing & marketing of pesticide-free produce.



c) Educational posters

- On-farm post-harvest protocols to be followed for avoiding contamination and commingling
- Best warehouse management practices for non-perishable produce
- Non-chemical management of pests in storage – traditional and modern methods
- Hermetic storage of foods

POST-HARVEST PROTOCOLS TO BE FOLLOWED ON-FARM FOR AVOIDING CONTAMINATION AND COMMINGLING

- Clean the harvesting and threshing equipment well before use
- Keep aside first two batches and consider them as 'Conventional'
- Clean the store thoroughly before storing the NPM grains
- Use new bags for storing the grains
- Wash and sundry the old bags before putting the grains
- Store NPM and Non-NPM produce in separate containers/bags
- Ensure sufficient space between NPM and Non-NPM products, if stored in the same premises
- Use separate machine for the processing of NPM produce
- Or clean the processing machine thoroughly and dry run for a while to remove the left out material
- Clean and wash the vehicle with fresh water before loading the produce
- Or must cover the floor with a tarpaulin before loading the produce

For more details: Training manual for improving quality of grains during harvest, storage, and handling, N+3F, 2021

BEST GODOWN/WAREHOUSE MANAGEMENT PRACTICES FOR NON-PERISHABLE PRODUCE-2

Routine cleaning of the store

Routine inspection of the grain

For more details: Training manual for improving quality of grains during harvest, storage, and handling, N+3F, 2021

