



Acel-54(54-24)

**SMC COLLEGE OF DAIRY SCIENCE  
ANAND AGRICULTURAL UNIVERSITY  
ANAND – 388 110 (GUJARAT) INDIA**

**Read: Resolution of 53<sup>rd</sup> Meeting of Board of Management of Anand Agricultural University held on 11-11-2020, vide Item No. 53.12.**

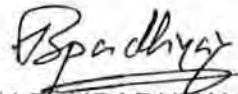
**Approve the rates of technologies developed by  
SMC College of Dairy Science.**

**NOTIFICATION**

It is hereby notified to all concerned that 53<sup>rd</sup> Meeting of the Board of Management of Anand Agricultural University, Anand held on 11-11-2020, vide Item No. 53.12 has resolved as under:

"It is resolved that the Board of Management approves to the rates along with the terms and conditions of different technologies developed by SMC College of Dairy Science as given in Annexure-I as per the motive of "Atam Nirbhar Bharat" of Govt. of India.

No. AAU/DSC/ 1431 /2020  
Date: 16-12-2020

  
(J.B. UPADHYAY)  
PRINCIPAL & DEAN  
FACULTY OF DAIRY SCIENCE

**Copy F.W. Cs. to:**

1. All Members of Board of Management of this University.
2. All officers of this University.
3. All Deans / Principals of this University
4. Unit / Sub Unit Officers of this University.

**Copy to:**

1. P.S. to Hon. Vice-Chancellor, Anand Agricultural University, Anand.
2. P.A. to Registrar Anand Agricultural University, Anand.
3. Academic Branch, Registrar Office, Anand Agricultural University, Anand (10 copies).
4. All the HoDs of this college.
5. Select file / Notification file.

## ANNEXURE-I

### SMC COLLEGE OF DAIRY SCIENCE, AAU, ANAND

#### List of Technologies and price

Sr no.	Title	Price (Rs.) lakhs
1	Technology for manufacture of <i>Thabdi and Thabdi peda</i>	1.0
2	Process knowhow for <i>Halwasan</i>	1.0
3	Technology for shelf-stable <i>paneer</i>	1.0
4	Technology for manufacture of 'low-calorie, sugar-free' <i>Shrikhand</i>	1.0
5	Process standardization for instant ready mix carrot <i>Halwa</i>	1.0
6	All-natural mulberry ice cream	0.5
7	Modified process for reduced-fat mozzarella cheese	1.0
8	Technology for shelf-stable dried cheddar and mozzarella cheeses as convenience food	1.0
9	Mozzarella cheese prepared using modified homogenization technique	1.0
10	Technology to manufacture iron fortified <i>Kulfi</i>	1.0
11	'Choco-cheese' ice cream- a novel combo flavour	1.0
12	Process protocol for basil (tulsi) flavoured herbal ice cream	1.0
13	Process standardization for manufacture of ready-to-reconstitute <i>kheer</i> mix	1.0
14	Technology for ready to reconstitute <i>shrikhand</i> powder	1.0
15	Technology for manufacture of carbonated lime whey beverage	1.0
16	Lemon flavoured <i>petha</i> ice cream	1.0
17	Probiotics and starter cultures for preparation of probiotic and fermented milk products	1.0 per culture
18	Probiotic and starter culture tablets, sachets and capsules	1.0
19	Probiotic Greek type yogurt	1.0
20	Finger millet enriched probiotic fermented milk product	1.0
21	Whey medium for production of probiotic/starter culture biomass	0.5
22	Honey enriched probiotic lassi	1.0
23	Bacterial culture for the treatment of dairy effluent	0.5
24	Standardization of process for manufacture of annatto butter colour	0.25
25	Standardization of formulations for preparation of ice candy type frozen product using whey	0.25
26	Prediction of shelf life of ghee at ambient temperature	0.25
27	Utilization of paneer whey in cultured butter milk	0.25
28	Qualitative tests for detection of common adulterants in milk	Negotiable
29	Utilization of paneer whey in synbiotic sherbet candy	0.25
30	Engineering interventions for commercial production of <i>kheer</i>	1.0
31	Use of anaerobic fixed film reactor for treatment of dairy effluent using commercial packing media	0.5
32	Mechanization and optimization of parameters for preparation of burfi in multipurpose scraped surface heat exchanger	1.0
33	Batch type <i>Halwasan</i> making machine (BHM)	1.0

34	Continuous <i>Basundi</i> making machine (CBM)	1.0
35	Development of commercial process for manufacture of 'Carrot halwa & Bottle gourd halwa'	1.0
36	Batch type khoa making machine	1.0
37	Technology for manufacture of carrot <i>rabri</i>	0.5
38	Technology for development of <i>Moraiyo (Panicum miliare)</i> kheer	0.5

### Terms and Conditions

1. Each technology will be sold/transferred on non-exclusive basis only.
2. The rates are exclusive of any taxes. Taxes will be charged extra as applicable from time to time.
3. The rates indicated are for regular companies. However, only 20% of the indicated fees will be charged to start-ups, SSIPs or companies under bio-incubator facilities or promoted by SAU's or ICAR institutions.
4. The fees indicated in Sr. No. 17 is for patented strains only. Other strains are available at a regular price in liquid as well as freeze dried forms.
5. Tests indicated under Sr. No. 28 are for preparation of a kit. Any company, interested in preparing a kit can contact us and negotiate on price. The same tests are being recommended by FSSAI and are under process for inclusion in their manual.
6. While marketing the product developed using our technology, the companies will be required to indicate on the label "Technology Developed by AAU, Anand".
7. AAU will not be responsible for any matter related to legal compliance court mater for the products manufactured/sold using our technology/culture.
8. These technologies are available for use in India. For use out side India, rules and regulations as specified by Indian Council of Agricultural Research or Gujarat State Government or Government of India will be applicable.
9. The company/party/individual who purchases the technology is not authorized to sale or transfer our technology to the third party.
10. The technologies will not be sold to brokers or agents or middleman.
11. The revenue generated from this sales will be deposited in the any of the revolving funds account of SMC College of Dairy Science, AAU, Anand.