2023 Batch Students Visit To Fig Processing Unit at Pasaluru

An educational exposure visit to Fig Processing Unit at Pasaluru was conducted on 06.05.2026 with 3rd year students (2023 batch) of SKCHS under guidance of AD sir along with faculty members Dr. Vidya, Ms. Chaitra, Dr. Basavaraj T. and Dr. Raju Naik with the objective of providing practical insights into commercial fig cultivation, post-harvest management, value addition, and sustainable processing technologies. The visit proved to be highly informative and enlightening, enabling the students to bridge the gap between theoretical knowledge and field-level applications.

The host farmer is a successful entrepreneur managing approximately 10 acres of well-maintained fig orchard cultivated with the 'Diana' variety, which is widely recognized for its superior suitability for dry fig preparation owing to its desirable fruit texture, sweetness, and drying efficiency.

During the visit, the farmer elaborately explained the entire processing chain adopted in the unit for the preparation of high-quality dry figs. The harvested fruits initially undergo primary sun drying. Subsequently, the semi-dried fruits are subjected to controlled mechanical drying. The students were exposed to the operational aspects of the drying unit, including temperature regulation, hygienic handling and quality maintenance protocols followed during processing.

An important highlight of the visit was the farmer's integrated cold storage facility. After attaining the desired moisture level, the dried figs are carefully stored under cold storage conditions to maintain freshness, texture, and market quality. The farmer explained that pressing and packaging operations are carried out only upon receiving market orders, thereby ensuring product freshness and minimizing storage-related quality deterioration.

The most remarkable feature of the processing unit was its complete reliance on solar energy for operating various components of the enterprise. The farmer has successfully integrated solar-powered systems for running the processing and storage operations, thereby substantially reducing energy costs and promoting environmentally sustainable agriculture.

The interaction session with the farmer was highly motivational, as he shared his entrepreneurial journey, challenges faced during establishment of the unit, market opportunities in dry fig processing, and the economic benefits derived from value addition. Students actively participated in discussions and gained practical knowledge regarding processing technologies, supply chain management, post-harvest handling, and entrepreneurship development in horticultural crops.

Overall, the exposure visit to the fig orchard and processing unit at Pasaluru was highly successful and educationally enriching. The visit significantly enhanced the students' understanding of commercial fig production, value addition and renewable energy integration. These exposure visits are immensely beneficial in developing technical competence, entrepreneurial outlook and practical exposure among students in the field of horticulture sciences.