

# NABARD MADURAI AGRIBUSINESS INCUBATION FORUM

An Initiative of NABARD & TNAU



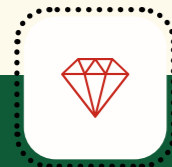
INSPIRED TO HELP YOUR  
**FOOD & AGRI STARTUPS**

**Start!**

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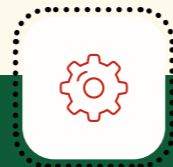


Madurai Agribusiness Incubation Forum, an incubation facility supported by NABARD and housed at TNAU, Madurai is incorporated as a section 8 company under Companies Act, 2013 on 9<sup>th</sup> May 2018. Madurai Agribusiness Incubation Forum foundation stone was laid on 13<sup>th</sup> April 2018. MABIF is conceived in a unique way as a value chain incubator, which focuses on nurturing innovative early stage enterprises that have growth potential to become a competitive agribusiness/Startups by serving, adding value or linking to Farmer Producer Organisations (FPOs). By increasing competitiveness and bridging the gap between Farmers / FPOs and markets through developing synergies and partnerships with Startups and agribusiness enterprises will ensure that farm production is responsive to the market demand and value addition is increased and shared among the stakeholders in the chain.



## VISION

Develop the first ever seamlessly integrated agribusiness Incubator with network linkages to food value chain model and showcase South Tamil Nadu as one of the pioneers in India's food processing sector revolution by incubating agribusiness enterprises of world quality in a sustainable opportunity space.



## MISSION

Create MABIF as an incubation hub for Food & Agri based enterprising solutions by creating a world-class infrastructure, knowledge, human resources and above all the culture of competition and cooperation essential for values in backward and forward linkages.

## ADMINISTRATION

### Working Space for Incubatee



Office with 180 Sq.ft / 234 Sq. ft  
Executive Table  
Chair (3 Nos)  
Desktop  
Internet Facility

### Reception cum Product Display Gallery



Showcase Incubatee Products  
Sales Promotional Outlet

### Conference Hall



Training  
Video Conferencing  
Meeting

### Intellectual Property Facilitation Centre



Trademark  
Patent  
Copyright  
Geographical Indications

### Cluster Based Business Organization



Cluster Identification  
FPO Formation  
Convergence  
Business plan Implementation  
Market linkages

### Regulatory Compliance



FSSAI  
Udyam  
DPIIT  
IE Code  
Bar Code  
APEDA

## DAIRY PROCESSING UNIT

Milk Processing Unit



Milk Collection  
Milk Storage  
Milk Cooling  
Pasteurization  
Homogenization / Standardization  
Milk Packaging (Pocket/Bottle)

Ghee Processing Unit



Butter Preparation  
Clarification  
Skimming  
Filtering  
Cooling

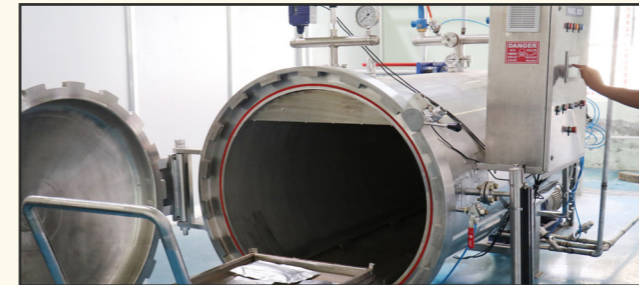
Ice Cream Processing Unit



Ingredient Selection  
Mixing and Homogenization  
Pasteurization  
Cooling & Ageing  
Freezing and Hardening

## READY TO EAT PROCESSING UNIT

Retort Processing Unit



Loading trolley into chamber (Solid / liquid)  
Pre heating  
Sterilization  
Precooling  
Unloading

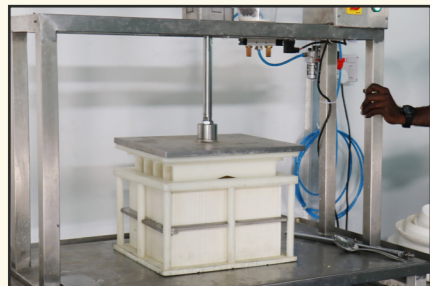
Heat Pump Dryer Unit



Capacity: 300kg  
Pressing the low temperature to remove moisture from the product (all kind of Vegetables & Fruits)  
PLC controlled.  
60% energy efficiency

## COOKING UNITS

Paneer Processing Unit



Coagulation and Curdling  
Draining & Shaping  
Pressing  
Vacuum packing

Automatic Bottle Filling Machine



Automatic PLC Control  
No bottle No filling  
25 - 30 Bottles / min

Curd Incubation Unit



Conversion of Milk into curd  
Feeding  
Preheating 45 degree temp.  
Discharging

Steamer (60 Kg)



Pre cooking  
Temperature: 60-95 degree

Vacuum Kettle (200 kg)



Steam Kettle  
Capacity: 200 lits.  
PLC Controlled  
Automatic Tilting  
Temperature Indicator

Multipurpose Cooking Vessel (300 Kg)



Capacity: 300 Lits.  
Fuel: Gas  
Tilting option.  
Temperature Indicator.

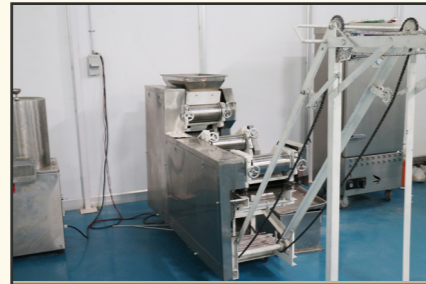
## VALUE ADDED MACHINES

**Bakery Unit**



Flour Mixing  
Dough Making  
Baking

**Noodles Making Unit**



Flour Mixing  
Dough making  
Rolling & Cut into noodles shape  
Steaming & drying

**Chikki Processing Unit**



Roasting  
Skin Removing  
Mixing & Heating  
Sheeting & Cutting

**Health Mix Processing Unit**



Roasting  
Pulverizing  
Mixing & Blending  
Powder Packing

**Millet Processing Unit**



Destoner: Removing of dust, Other impurities  
Dehusking  
Dehulling

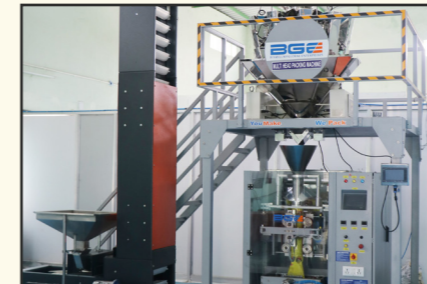
**Animal Feed Manufacturing Unit**



Removing of dust, Other impurities  
Sorting & Grading  
Mixing  
Pulverizing  
Bulk Bag packing

## PACKING MACHINE

**Multihead Packing Machine (50 g- 1kg)**



PLC controlled  
Loading & Feeding Conveyor  
Packing Range (50g-1kg)  
Products: Grains / Solids  
Nitrogen filling & Printer attached

**Form Filling Machine**



PLC controlled  
Loading & Feed Conveyor  
Packing Range-200g-1kg  
Products: Powder Items

**Band Sealing Machine**



Conveyor adjustment for pouch sealing  
Nitrogen Attachment

**Flow Wrapping Machine**



PLC Controlled  
Product: Chikki, Cookies, etc.,

**Vacuum Packing Machine**



Double chamber  
Products: Paneer, Rice

**Two Head liquid filling Machine**



Semi Automatic  
Capacity: 20 Bottles per minute.

## STORAGE

Cold Storage



Temperature range : 8 - 10° C  
Capacity: 5MT  
For Milk & Milk Products

Freezer Unit



Temperature range :-18 to 4° C  
For Ice Cream

Packhouse



Providing Sorting, Grading of  
Vegetables & Fruits  
Domestic Supply

## OTHER FACILITIES

RO Plant



Capacity: 2000 Litre

ETP Plant



Capacity: 25000 Litre/day

Biofloc Unit



For Urban fish Farming  
3 tanks  
Capacity : 300 to 350 kg / 6 Months

## FOOD TESTING LAB

NUTRITIONAL ANALYSIS LAB



» Carbohydrate  
» Protein  
» Crude fibre  
» Total fat  
» Total fat  
» Total Sugar  
» Ascorbic Acid  
» Vitamin A  
» Calcium  
» Iron  
» Potassium  
» Sodium

CHEMICAL ANALYSIS LAB



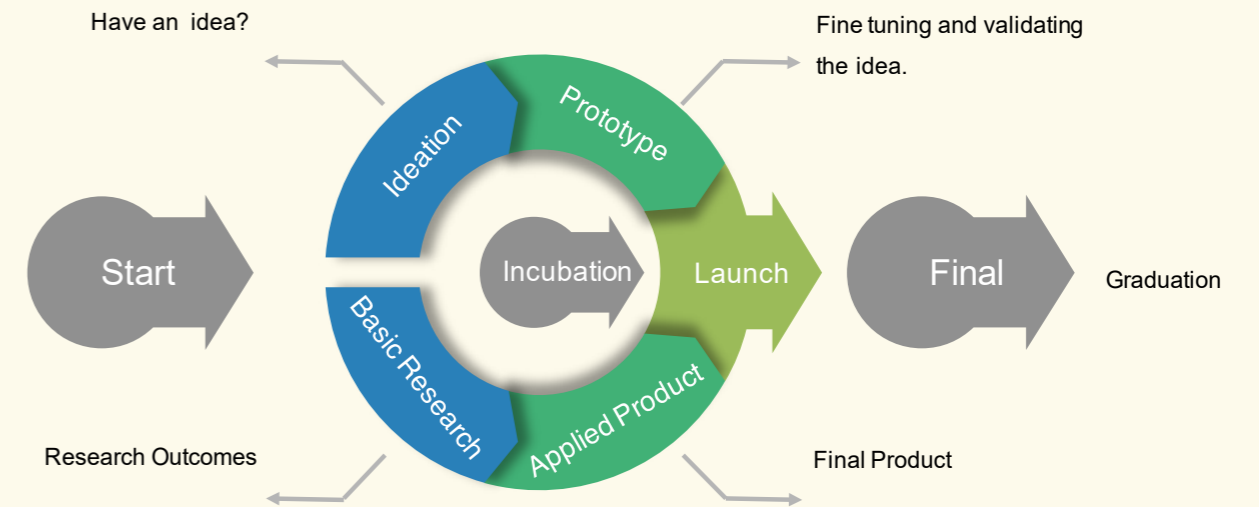
Reducing Sugars  
Non-Reducing Sugars  
Acid Number  
Iodine Number  
Saponification Number  
Peroxide Value  
Moisture  
pH  
Acidity

MICROBIOLOGY LAB



Total Plate Count  
E. Coli  
Yeast & Mold  
Coliforms

## HOW THE INCUBATION FORUM WORKS ?



## Major Activities

Entrepreneurships : Individual / Farmers/ FPOs/ Students/ Woman

Post-Harvest & Food Processing

Technology Commercialization

Intellectual Property Rights

Market Linkage / Networks

Incubation & Investments

Information Technology

Regulatory Compliance

Infrastructure Support

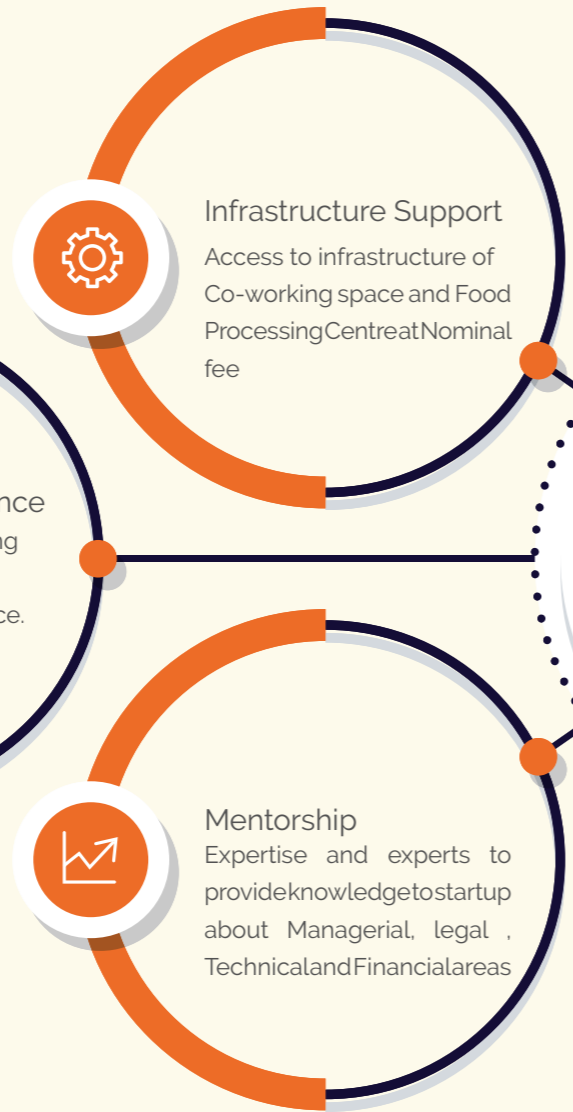
Financial Support

Mentorship



# Incubation Support

**We Work for Your Future Company**



## Other Allied facilities from Colleges

### Agricultural College & Research Institute

- » Training on Mushroom Production
- » Soil Testing Laboratory facility

### Community Science College & Research Institute

- » Research and Development of new food products
- » Formulation of New Value added food products
- » Training on Value added food products
  - Millets, Fruits & Vegetables bakery products
  - Fruits & Vegetable processing line
  - Quality assesment of foods
  - Dhal processing unit



## Contact Us

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