



**RAYAT SHIKSHAN SANSTHA'S,  
KARMAVEER BHAURAO PATIL COLLEGE, VASHI  
[AUTONOMOUS]**

Reaccredited by NAAC with A+ (CGPA- 3.53)

ISO 9001:2015 Certified Institute

**Department Of Food Technology  
&  
Entrepreneurship & Innovation Cell  
Organizes**

**"Training Program on  
Fruit Wine Start Up"**

ON

**2<sup>nd</sup> February 2022, Wednesday**

**11:00 – 2:00 pm**

**Platform: Google Meet**

*[Under the aegis of Rashtriya Uchchatar Shiksha Abhiyan  
(RUSA)]*

**RESOURCE PERSON:**

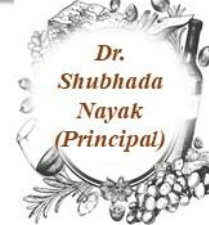
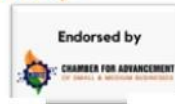


**Mr. Nilesh Lele**

*(Founder, Foodtech Pathshala)  
contact@foodtechpathashala.com*

**AGENDA:**

- ✓ Introduction
- ✓ Fruit selection and process flow
- ✓ Processing and analysis machinery
- ✓ Licensing
- ✓ Financials
- ✓ Recipes





Estd. : July 1979

I/C Principal  
Dr. Shubhada Nayak

NAAC GRADE 'A+'  
CGPA 3.53  
(SINCE 2017)

DBT-STAR STATUS  
GOVERNMENT OF INDIA  
(SINCE 2019)

MHRD - RUSA GRANT  
GOVERNMENT OF INDIA  
(SINCE 2019)

DST-FIST SCHEME  
GOVERNMENT OF INDIA  
(SINCE 2013)

BEST COLLEGE AWARD  
UNIVERSITY OF MUMBAI  
(2013-14)

ISO 9001:2015  
INTERNATIONAL  
ACCREDITATION FORUM  
(SINCE 2017)



Rayat Shikshan Sanstha's

# KARMAVEER BHAURAO PATIL COLLEGE, VASHI

(AUTONOMOUS COLLEGE)

Sector 15-A, Vashi, Navi Mumbai - 400 703. (Maharashtra)

(O) : 022-2766 1210 (Fax) : 022-2789 1210

Email : principal@kbpcollegevashi.edu.in ■ Web : www.kbpcollegevashi.edu.in

FOUNDER : Padmabhushan Dr. Karmaveer Bhaurao Patil, D. Litt.

Date : 31 / 1 / 2022

Ref. No.: 1085/2021-2022/50

To,  
Mr. Nilesh Lele  
President, CASMB  
Balarama Building Basement  
Bandra(E), Mumbai.

Subject: Invitation for the startup training as a Chief Speaker on the  
topic **Fruit Wine Training Start-up Training**

Dear Sir,

It gives me a great pleasure to inform you that, our Rayat Shikshan Sanstha's Karmaveer Bhaurao Patil College, Navi Mumbai which is the first 'Autonomous College' in Navi Mumbai, Maharashtra. Established in 1979, it is reaccredited for the third cycle by NAAC with A+ grade and CGPA 3.53 in 2017. This is an ISO9001:2015 certified institute. It gives me great pleasure to inform you that our College, has started B.Voc Food Technology from the academic year 2018-2019

I on behalf of the Food Technology Department and Entrepreneurship and Innovation Cell wish to invite you as a Guest Speaker and also request you to deliver a session on the Fruit **Wine Training Start-up Training** on 2<sup>nd</sup> February 2022 at 11am to 2pm through Google platform. It will help us to guide our students for future endeavour.

We are anticipating your reply and looking forward to your knowledgeable lecture.

Thank you.

Yours Sincerely,

  
I/C Principal

**Rayat Shikshan Sanstha's**  
**Karmaveer Bhaurao Patil College, Vashi**  
(Autonomous College)

**“Training Program on Fruit Wine Start-Up”**

**List of Registered Students**

**Total No. of students- 141**

Date: 2<sup>nd</sup> February 2022

<b>Sr. No</b>	<b>Full Name</b>	<b>Course Name</b>	<b>Stream</b>
1	Shivraj Uddhavrao Kanase	Agriculture	Science
2	Kanshiram awaghade	Food technology	Science
3	Prajwal Harishchandra Patil	FYB.VOC Food Technology	Science
4	Anjali shankar kolekar	Food technolgy	Science
5	Sayali sampat gaikwad	Food technology	Science
6	Shruti Satyawar Sable	Food Technology	Science
7	Falate Akanksha Pratap	Food technology	Science
8	Ruchita Popat Waghmode	Bachlors In Vocation in Food technology	Science
9	Pranita Dhole	Food Technology	Science
10	Sakshi Umesh Desai	Food technology	Science
11	Aditya Ravindra Khulat	Food technology	Science
12	Karan sagar waghmare	Food technology	Science
13	Muskan Dastagir Mulani	Food Technology	Science
14	Varsha Bhau Hinge	BVOC Food Technology	Science
15	Dipali prakash shete	S.Y.B.VOC (FOOD TECHNOLOGY)	Science
16	Nanda kondiba Parekar	B Voc Food Technology	Science
17	Sahil Arjun Mahajan	Food Technology	Science
18	Sayli Suresh salekar	Food technology	Science
19	Shubham subhash salunkhe	Food technology	Science
20	Rajini Kumari Yaddula	Biotechnology	Science
21	Aishwarya Ramakant Vibhute	Food technology	Science
22	Poonam Vilas Janaskar	BVOC Food Technology	Science
23	Arti sopan khatpe	B.voc food technology	Science
24	Siddhi Vijay Khedekar	Food Technology	Science
25	Sanjana Sanjay Lokhande	Food Technology	Science
26	Ishika Dilip Mhatre	Sybiotech	Science
27	Samiksha khatpe	Biotechnology	Science
28	GAURI DHIVARE	Biotechnology	Science
29	Prajakta Bhimrao londhe	Biotechnology	Science
30	Rina Ismail Inamdar	Biotechnology	Science



31	Rajmala Rajkumar Malse	Biotechnology	Science
32	Kiran Subhash jathot	Food technology	Science
33	GAURI DHIVARE	Biotechnology	Science
34	Ashika patil	Biotechnology	Science
35	Pallavi Nivas Tole	Biotechnology	Science
36	Kirti Balu Bodke	B.Sc.Biotechnology	Science
37	Bhagyashree Subhash Tarchakban	B.voc Food Technology	Science
38	Mokshada Abhimanyu Bhoir	Biotechnology	Science
39	Kshitija Shantaram Sapkal	Biotechnology	Science
40	Pritam Prakash Wagh	Biotechnology	Science
41	Mansi Santosh Bhoir	Biotechnology	Science
42	Vaibhavi Ashok Yadav	Biotechnology	Science
43	Megha Babaji Pawade	Biotechnology	Science
44	Bhakti Mahesh Khose	8828586529	Science
45	Purva manohar patil	Ty. Bsc biotechnology	Science
46	Arpita babaji pokharkar	Bsc Biotechnology	Science
47	Purva anand bhor	Tybsc biotechnology	Science
48	Vasundhara	Ty biotechnology	Science
49	Janhavi Waghmare	Food technology Bvoc	Science
50	Sneha Akaram Bhole	Tybsc biotechnology	Science
51	Darshna dilip Chikne	Biotechnology	Science
52	Vaishnavi	Biotechnology	Science
53	Sanket suresh gaykar	Fy voc food technology	Science
54	Sangeeta	Nil	Science
55	Anish Randhir	Biotechnology	Science
56	Dhanshri Dhoble	Bsc Biotech	Science
57	Shraddha Chandrakant Mahamulkar	biotechnology	Science
58	Arpita Anil Ghadge	Biotechnology	Science
59	Sanjana Balaram Nandvikar	Biotechnology	Science
60	Divya dilip bansode	Biotechnology	Science
61	Gayatri Sanjay Bhise	Food technology	Science
62	Paras Sanjay Bhise	Food technology	Science
63	Swapnil bharaat pradhan	Food technology	Science
64	Prajakta Rajendra Patil	Biotechnology	Science
65	Rishikesh Mohan Dalvi	Food technology	Science
66	Arpita Aniruddh Patil	Biotechnology	Science
67	Kedar hemant parte	B.VOC FOOD TECHNOLOGY	Science
68	Rohan Bobade	B.VOC Food Technology	Science
69	Mrunali Satish Dawre	Biotechnology	Science
70	Agnimitra fadatare	Biotechnology	Science
71	SHAILESH SUNIL KANSE	Bvoc food technology	Science
72	Vijendra hemraj chorotiya	Bvoc (food technology)	Science

73	Gitanjali Dilip Gite	Food Technology	Science
74	Dipti Thakur	Food technology	Science
75	Jadhav Arjun Anil	Food Technology	Science
76	Rushabh Sunil Sonawane	BVOC FOOD TECHNOLOGY	Science
77	Sindhunanda Behera	Biotechnology	Science
78	Akshada Yashvant Chaudhari.	Biotechnology	Science
79	Sakshi Sambhaji Deshmukh	Food technology	Science
80	Raviraj Gajanana suryawanshi	Food technology	Science
81	Diksha Mandhre	Biotechnology	Science
82	Akshata Uday Shigwan	Biotechnology	Science
83	Siddhi vasant parulekar	Biotechnology	Science
84	Pavan. Sitaram Chorath	Good technology	Science
85	Joshua Mendonsa	Biotechnology	Science
86	Pratik Dilip Kadav	Biotechnology	Science
87	Aditya Shekhar Dhole	Food Technology	Science
88	Neha omprakash rai	Biotechnology	Science
89	Amey Pravin Amte	Bsc Biotechnology	Science
90	rohit suryavanshi	biotechnology	Science
91	Abhishek Gupta	Biotechnology	Science
92	Jadhav sumit babaso	Biotech	Science
93	Snehal kadam	Food technology	Science
94	Tithee Parab	Biotechnology	Science
95	Viraj jogdand	Food Technology	Science
96	Aditya Khulat	Food technology	Science
97	Chetan dhansing matkar	Bvoc food technology	Science
98	Sakshi Tyagi	Fybcs	Science
99	Vaishnavi Rajendra Patil	Fybcs Microbiology	Science
100	Gaurav Tiwari	Math	Science
101	Neelam Pavitra Singh Sindhu	M.sc physics	Science
102	Sachin Sitaram Shinde	Plane Bsc	Science
103	Hrutika Bhise	Biotechnology	Science
104	Prachi Singh	Accounting and finance	Commerce
105	QURESHI SANIYA ARIF	BAF	Commerce
106	Zoya Ibrahim Shaikh	BAF	Commerce
107	Ashwini Rajesh Pokharkar	BAF	Commerce
108	Apeksha Shashikant Mahadik	BAF	Science
109	Kulsum Anees Shaikh	BAF	Commerce
110	Ganesh pralhad kadam	Bsc	Science
111	Purva Ramdas Pawar	Baf	Commerce, Science
112	Rohini Bhausahab Sangale	FYBAF	Commerce
113	Yadnya manoj mukadam	Fybaf	Commerce
114	Priyanka sanjaya pawar.	BAF	Commerce
115	Nikita Rajabhau Kotmale	FYBAF	Commerce

116	Shruti Vilas Kadam	Microbiology	Science
117	Sujata Gorakh Margale	BSc	Science
118	Sweety Mayappa khandekar	Bsc microbiology	Science
119	Asmita Parad	Food technology	Science
120	Pranali Umesh Pawar	Bsc	Science
121	Karan Baliram Gone	FY. BAF	Commerce
122	Apurva Pradeep Ekawade	Baf	Commerce
123	Isha sampat kerkar	Fybsc	Science
124	Kadam Tejal Tanaji	Bsc	Science
125	Kunal Sanjay Hundare	TYBsc physics	Science
126	Gholap Sejal Pandharinath	BAf	Commerce
127	Dhumal Abhay Appaso	<a href="#">B.sc</a>	Science
128	Dhumal Abhay Appaso	<a href="#">B.sc</a>	Science
129	More Omkar Rajaram	<a href="#">FyB.sc</a>	Science
130	Disha Somnath Madhavi	<a href="#">B.sc</a>	Science
131	Mohd Danish mohd abusolim shaikh	FYBAF	Commerce
132	Sejal Subhash Dhanawade	FYBAF	Commerce
133	Anisha R Thorat	Baf	Commerce
134	Rashmi Mahesh Mahale	BAF	Commerce
135	Harshali Dilip Khedekar	BAF	Commerce
136	Imran Khan	Baf	Commerce
137	PRANAY VISHWAS WAGHULE	BAF	Commerce
138	Anisha Ramdas Thorat	BAF	Commerce
139	Anisha R Thorat	Baf	Commerce
140	Siddhi Bhagat	Bachelor in commerce	Commerce
141	Jedhe Harshad Devidas	FYBSC	Science

**Rayat Shikshan Sanstha's**  
**Karmaveer Bhaurao Patil College, Vashi**  
(Autonomous College)

**“Training Program on Fruit Wine Start-Up”**

**Feedback by Participants**

**Total No. of feedback by participants- 57**

Date: 2<sup>nd</sup> February 2022

<b>Sr. No</b>	<b>Full Name</b>	<b>Class</b>	<b>How was the training?</b>	<b>Rating (Out of 5)</b>
1	Dhanshri Dhoble	Sy BSc biotech	Good	5
2	Darshna dilip Chikne	Sy BSc biotechnology	Good	4
3	Diksha Mandhre	Ty BSc biotechnology	Good	3
4	Bhakti Mahesh Khose	Sy BSc biotechnology	It was a very informative session	1
5	GAURI DHIVARE	SY BSc biotechnology	Very informative	5
6	Arpita babaji pokharkar	Sy	Good	1
7	Abhishek Gupta	SY Biotechnology	Good	5
8	Pranita Mangesh Dhole	S. Y	Good	1
9	Agnimitra fadatare	Biotech	Fine	2
10	Ruchita Popat Waghmode	B.VOC in Food technology	Good	4
11	Arti sopan khatpe	T.Y B voc food technology	Excellent	5
12	Divya dilip bansode	Ty biotechnology	Good	5
13	Joshua Mendonsa	SYBT	Good	3
14	Sanjana Balaram Nandvikar	Ty bsc biotechnology	Good	5
15	Rajini kumari	faculty	very informative	5
16	Pallavi Nivas Tole	T. Y B.Sc Biotechnology	Good	5
17	Kirti Balu Bodke	S. Y B.Sc Biotechnology	Good	3
18	Vaibhavi Ashok Yadav	SY BSC Biotechnology	It was very informative	5
19	Neha omprakash rai	Biotechnology	It was very informative	1
20	Vaishnavi Ashok jadhav	Sy biotech	Nice	5
21	Arpita Anil Ghadge	SYBSCBT	Nice session	4
22	Shraddha chandrakant mahamulkar	SYBSc biotech	nice	2
23	Asmita Parad	Ty.bvoc	Best	2

24	Siddhi Vijay Khedekar	Food technology	Very good	5
25	Sanjana Sanjay Lokhande	T.Y.B.Voc Food Technology	The training was Informative.	5
26	Nourin Malik	Fy.bvoc food technology	Nice	4
27	Aishwarya Ramakant Vibhute	Tybvoc food technology	Informative	5
28	Aditya Ravindra Khulat	SYBVOC	Good	4
29	Gitanjali Dilip Gite	TYBVoc food technology	Very knowledgeable	5
30	Poonam Janaskar	TYBVOC Food technology	Excellent	1
31	Sakshi Sambhaji Deshmukh	FY food technology	Nice	4
32	Sakshi Umesh Desai	SY	Good	5
33	Dipali prakash shete	S.Y.B.VOC (FOOD TECHNOLOGY)	Very good and interesting	5
34	Swapnil Bharat Pradhan	SyBvoc	Very Good	5
35	KEDAR HEMANT PARTE	B.VOC FOOD TECHNOLOGY	Excellent very informative	5
36	Kshitija Ashok Naik	B. Voc. F. Y. Food technology	Good	3
37	Hrutika Bhise	Ty biotechnology	Good	5
38	Karan sagar waghmare	Sy Food Technology	Detail explanation.	5
39	Mahesh Dipak Gujar	Food Technology	Excellent	5
40	SHAILESH SUNIL KANSE	Bvoc food technology	Very good	4
41	ANISH RANDHIR	SYBsc biotechnology	Good	3





*Rayat Shikshan Sanstha's*  
Karmaveer Bhaurao Patil College, Vashi  
(Autonomous)

**DEPARTMENT OF FOOD TECHNOLOGY &  
ENTREPRENEURSHIP AND INNOVATION CELL  
IN COLLABORATION WITH  
FOODTECH PATHSHALA**

Organized  
**Training on Fruit Wine Startup**

**(2<sup>nd</sup> February 2022)**

Resource Person:

**Nilesh Lele**

*(Founder, Foodtech Pathshala)*

## REPORT ON TRAINING ON FRUIT WINE STARTUP

Date: 5<sup>th</sup> February 2022

A program on Fruit Wine Start-up Training was organized by Department of Food Technology & Entrepreneurship and Innovation Cell in Collaboration with Foodtech Pathshala on 2<sup>nd</sup> Feb 2022 started at 11.30 AM. The chief speaker invited for the training was Mr. Nilesh Lele, Founder of Foodtech Pathshala, Bandra. The resource person had expertise in Fruit Wine. The agenda for the training was as follows: -

- Introduction to Wine
- Fruit selection and process flow
- Processing and analysis machinery
- Licensing
- Financials
- Recipes

India ranks second in fruits and vegetables production in the world, after China. As per National Horticulture Database published by National Horticulture Board, during 2016-17 India produced 86.602 million metric tonnes of fruits and 169.478 million metric tonnes of vegetables. An estimated 1.3 billion tonnes of food, or roughly 30 percent of global production, is lost or wasted annually, according to the FAO.

This manufacturing industry has become a site of investment and profits. The training will provide the detail insight knowledge of every constructional and legal requirement to the beneficiaries. The total **80 beneficiaries** attended the session online on Google Platform.

### Outcomes of the training:

1. Out of line the various legislations, regulations, and standards including FSSAI guidelines to be followed to produce artisanal product
2. State the importance of analyzing and investigating the purpose and intent of legislation related to various factors
3. List the authorities responsible for administering legislation for setting up a food processing facility
4. Outline the procedure and importance of site inspections, reporting variances, and obtaining legislative approvals
5. List the material, manpower and equipment requirements for setting up a production facility State the significance of obtaining the accurate information from designated personnel in various recorded forms, like checklists, etc.

Link for registration: <https://forms.gle/38GXso1aUpVL1qCt8>

Google Meet Video call link: <https://meet.google.com/cdf-mwiq-pou>

Feedback link: <https://forms.gle/jB5GjG69kR8orZyq9>

Invitation request for Food Techn... KBP College Vashi - Calendar - W... Meet - Fruit Wine Training

meet.google.com/cdf-mwiq-pou?authuser=0&pli=1

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foodtech pathshala is presenting

## WHAT IS WINE?

- Alcoholic beverage
- FSSAI: alcohol should be between 7.0% and 15.5%
- Dry Wine : 0.4% to 0.9% sugar
- Medium dry wine : 0.9% to 1.2% sugar
- Medium sweet wine: 1.2% to 4.5% sugar
- Sweet wine : more than 4.5% sugar
- Fortified wine : wines to which additional alcohol is added in the form of brandy or spirit, provided atleast 4% alcohol content should come from fermentation.

11:40 AM | Fruit Wine Training

Invitation request for Food Techn... KBP College Vashi - Calendar - W... Meet - Fruit Wine Training

meet.google.com/cdf-mwiq-pou?authuser=0&pli=1

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foodtech pathshala is presenting

Classification of wine	Alcohol content & serving temperature	Method of preparation	Description
<b>Table wine</b>			
Red wine	9-14% 16-19°C	Grapes are crushed, not pressed. Skin is left with the juice during fermentation	Exclusively dry, range from light to full bodied, with distinctive taste.
White wine	9-14% 7-13°C	Grapes are pressed, juice is drawn off immediately without the skin for fermentation	Light and delicate in flavor, goes well with seafood.
Rose wine	9-14% 7-13°C	Produced exactly as red wine. Fermented red grapes drawn off after 2-3 days when enough red color has been absorbed by the wine to give it pink tinge.	The taste ranges from very dry to very sweet.
<b>Fortified wine</b> Sherry Port Madera marsala	18%-20% Port- 6% 10-18 °C	Fortified wines are strengthened by the addition of grape brandy during or after fermentation	The flavors and aromas of a fortified wine are more intense and deep than those of aged dry wines.
<b>Aromatised wine</b> (vermouths)	14-22%	Plants, herbs and spices are added to impart aroma to a wine base.	French vermouths are white and dry, Italian vermouth are red and sweet
<b>Sparkling wines.</b> champagne	12.5-13.5% 7-10°C	sparkling wine is a wine with significant levels of carbon dioxide in it, making it fizzy. Commonly called champagne.	They vary in their sweetness: Brut (very dry) Sec (medium dry) Demi sec (medium sweet)

11:47 AM | Fruit Wine Training

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foodtech pathshala is presenting

### SVFF PLANT SET-UP

foodtech pathshala	Divya Bansode	Deepali Mohite K...	Rajini Kumari Yadd...
rohit suryavanshi	Gitanjali Gite	56 others	You

12:44 PM | Fruit Wine Training

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foodtech pathshala is presenting

Wine fine filtration unit- Cartridge filter  
 Sizes of cartridges – 1.0, 2 and 0.45 micron

foodtech pathshala	Divya Bansode	Deepali Mohite K...	Rajini Kumari Yadd...
rohit suryavanshi	Mokshada Bhoir	52 others	You

12:53 PM | Fruit Wine Training