NRCB

National Research Centre for Banana

Tiruchirapalli

The National Research Centre for Banana (NRCB) was established at Tiruchirapalli, Tamil Nadu in 1994. The Centre is carrying out mission oriented research programme on banana and plantains for resolving the production constraints and to increase the productivity. The Centre has developed post-harvest technologies including value-added products. The Centre has the expertise in modern production technologies for small and marginal banana farmers. Besides it coordinates banana and plantain research with International agencies like INIBAP, France and BAPNET, Philippines.

Courses

1. Improved Production Technologies for Banana and Plantain
2. Molecular Diagnostic Techniques for Detection of Major Viruses in Banana
3. Value-added Products Technology in Banana and Plantain

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1. Improved Production Technologies for Banana and Plantain

Faculty

Experienced and qualified scientists of the Centre constitute the faculty.

Course Director	: Dr M M Mustaffa
Duration	: 15 days (10-24 January 2009)
Course fee	: US $ 1,000 per trainee
No. of trainees per course	: 10
Eligibility	: Bachelor's degree or equivalent in Agriculture/Horticulture
Accommodation	: To be arranged in Hotels in the city on twin sharing basis

Course Contents

- Varieties and hybrids of bananas and plantains
- Tissue culture banana production and cultivation
- Sucker selection and management
- Agro-techniques and canopy management
- Integrated nutrient management and micronutrients
- Irrigation management and fertigation
- Integrated pest and diseases management
- Post-harvest technologies including processing and value-addition

2. Molecular Diagnostic Techniques for Detection of Major Viruses in Banana

Banana production is severely hampered by the incidence of four major virus diseases. The spread of the diseases is mainly through planting of infected suckers. Identification and planting of disease-free suckers is the only solution to control the disease. For identification of virus diseases, molecular diagnostic techniques are reliable and fast. Hence this course will be useful to the banana workers.

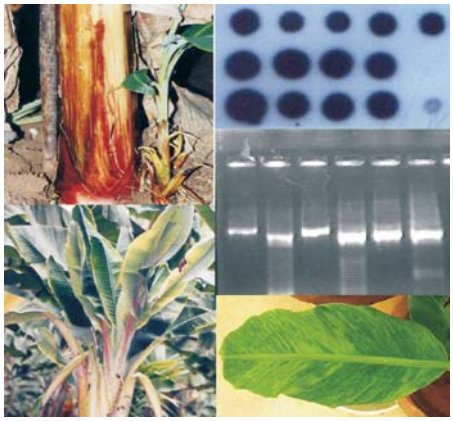
Faculty

Senior scientists of the Institute will constitute the faculty.

Course Director	: Dr R Selvarajan
Duration	: 2 weeks (9-21 February 2009)
Course fee	: US $ 1,250 per trainee
No. of trainees per course	: 15
Eligibility	: Graduate or Post graduate in Agricultural or Horticultural sciences

Course Contents

- Importance of banana viral diseases
- Sero-diagnostic techniques for detection of plant viruses
- Molecular tools for detection of plant viruses
- Somaclonal variations in micro propagation of banana
- Elimination of viruses through meristem tip culture technique
- Biotechnological approaches for virus disease management in banana
- Management of plant viruses infecting vegetatively propagated plants
- Quarantine in management of banana viruses



3.
Value-added Products technology in banana and plantain

In international market, there are not many banana products available but there is lot of scope of producing and marketing several value-added products of banana like figs, ready-to-drink beverages, snack foods, pickles, etc. By value-addition, the profitability increases more than 100% as compared to fresh fruits. There is a huge potential for value-added products of banana in domestic markets in several banana growing countries as well as in international market. NRC Banana has developed several processes and products for value-addition in banana and plantain has successfully commercialized many.

Faculty

The centre has well trained faculty.

Course Director	:	Dr C K Narayana
Duration	:	2 weeks (2-14 March 2009)
Course fee	:	US $ 1,250 per trainee
No. of trainees per course	:	10
Eligibility	:	Graduation in Science or Agriculture or Food Science or Home Science

Course Contents

- Importance of processing and value-addition
- Status of banana processing in the world
- Processing techniques for value-addition
- Hands on training on 10-value-added products of banana and plantain