



# TAMIL NADU AGRICULTURAL UNIVERSITY

Department of Vegetable Science  
Horticultural College and Research Institute, Coimbatore

Hands on training

## Microgreens Production and Value Addition

30 Slots

Only

24 June 2026

Seminar Hall, Dept. of Vegetable Science



Scan for Location

### Highlights

- Providing practical cultivation skills
- Nutritional benefits
- Food Safety Protocols
- Quality consistency
- Value addition
- Sustainability
- Exploring business
- Marketing opportunities

### PARTICIPANT'S CATEGORY

Students | Research scholars | Women entrepreneurs |  
Self-help groups | Unemployed and new start-up youths

Registration Fees

Rs. 2000/-

(INCL. GST)



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### About Microgreens

Microgreens contain considerably higher levels of vitamins and carotenoids, about ten times on average than their mature counterparts. Such soaring levels of nutrients help lower the risk of danger, Alzheimer's, osteoporosis and boost heart health. Microgreens in India however, are still at the outset of becoming a part of our daily diet. The fine-dine restaurants in metro cities like Delhi, Bengaluru, Mumbai have recently started adding microgreens to their salads, appetizers, sandwiches, desserts, mocktails and such.

Organized by

Department of Vegetable Science,  
HC&RI, TNAU, Coimbatore - 3

For More Info contact  
**89036 94612**  
**90955 81681**

vegetables@tnau.ac.in

0422 - 66 11 283