

Shortlisted Ideas under Tomato Grand Challenge for Grand Funding

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S.No	Submission Id	Submission_title
1	322	TECHNOLOGY FOR PRODUCTION OF TOMATO KETCHUP SLICE
2	725	SMART Tomato Preservation System: Acoustic Innovation for Extended Shelf Life
3	855	Tomatolixir: Remedy for Foliar pathogens in tomato at low cost
4	871	An Intelligent Agri-App Information Dissemination System (IAAIDS) for Smart Farming
5	909	Development of Innovative device for enhancing shelf-life of tomato during post-harvest storage
6	953	Cu-chitosan nano-net improves keeping quality of tomato by modulating physio-biochemical responses
7	1068	Agro waste derived Green Preservatives for increasing Postharvest Shelf life of Tomatoes
8	1148	FARM ROVER
9	1166	Shelf life Extension of Tomatoes by Polysaccharide Edible Coating from Onion and Garlic Residue
10	1184	Bilayer- Breathable- Bactericidal Box [B3 Box]
11	1200	Blockchain Implementation on Tomato Sorting System for Increasing Supply Chain Efficiency
12	1202	utilization of tomato processing waste, and innovative technology for value addition
13	1203	Tomatix: Revolutionizing Crop Planning and Market Intelligence
14	1210	Innovative Post-Harvest Sustainable Solutions for Extended Shelf Life of Freshly Harvested Tomato
15	1291	Tomato Valorization: Innovative Pervaporation Process for Lycopene separation
16	1330	Hybrid Photo-Catalytic-Solar drying technique for Food processing of Agri-harvest to Insta-Curry
17	1376	CULINARY INNOVATION WITH ECONOMIC VIABILITY "NOVEL TOMATO EDIBLE SHEET"
18	1382	TOMATO AND MILLET BASED MULTI-PURPOSE PRE MIX
19	1388	KANAJA AGNISHIELD
20	1415	Improvement in the design of storage structures
21	1441	Developing diversified food products from lactic-fermented tomatoes for Indian culinary applications
22	1462	Prototype for valorification of Perishable Tomatoes for Value-added products
23	1494	Development of tomato based completely dissolvable sheets
24	1529	Value added RTS non-carbonated and carbonated ayurvedic tomato beverage
25	1641	Biopolymers Derived from Tomato Waste as a Water Resistant Coating for Food Delivery Packaging
26	1763	Comprehensive Post-Harvest Storage Solution for Extending the Shelf Life of Tomatoes
27	1764	AgriConnect: Bridging Agriculture, Empowering Growth
28	1862	Smart and Sustainable Hybrid (Thermal and Electrical) Storage Cold Room for Tomatoes
29	1918	Low cost mobile Zero Energy Cooling Chamber Unit