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## USHERING AN ORGANIC WAY OF LIFE

*Aditi's Monthly Newsletter*



### THIS ISSUE'S FEATURES

- *Processing & handling activities can be certified under PGS India standards*
- *BPKP - a sub scheme of PKVY to promote traditional indigenous package of practices for organic crop production*
- *Pradeep Kumar's mango farming success story*
- *JHARKHAND style rice & lentil roti (Chilka roti) Recipe*

### CEO MESSAGE

*Narayan Upadhyaya*

*MD- Aditi Organic Certifications Pvt. Ltd.*

Greetings! We hope you and your family are safe and keeping good health. We at Aditi are pleased to inform that all our staff have been vaccinated with 1st dose to ensure we make our work place safe while ensuring the safety of customers we interact with.

We are publishing our second exclusive newsletter edition to bring in more focus for Organic farming & certification services as per Participatory Guaranteed System (PGS -India) standards. In this edition we are presenting the details about revised PGS India Certifications services extended to processors & Handlers, Indigenous package of practice, success story of organic farmer and traditional Indian recipe made with produce certified as per PGS India system.

We hope you enjoy reading this issue as much as we have enjoyed putting it together for you!



# PROCESSING & HANDLING ACTIVITIES CAN BE CERTIFIED UNDER PGS INDIA STANDARDS

## Aditi's Focus

The processing and handlers can now be certified under PGS - India standards. The certification standards procedures and conditions laid down under these rules shall apply to all procedures and operations taken up after the harvest of the crop/livestock products (excluding primary processing such as drying, cleaning, grading etc on the farm) till it is finally packed in retail packs, including (but not limited to) physical, mechanical or biological processing, packaging, storing, warehousing and transportation.

PGS-India standards have been defined in tune with National Standards for Organic Production (NSOP) prescribed under National Program for Organic Production (NPOP) to maintain uniformity in organic production process and quality of organic products in the country.

Any food processing, handling and storage of organic products, on-farm and/or off-farm or under hired facilities away from the farm can be certified under PGS, provided the entire operation is carried out under the supervision of PGS Local Group and the items/ materials to be processed are the direct produce of the PGS group.

For PGS-India organic certification individual processing and handling units need to register their units with authorized Regional Councils and obtain necessary certification after mandatory physical inspection and approval by RC. Such certification will be similar to third party certification as envisaged under National Program for Organic Production (NPOP)

*Currently ADITI is involved in certification across 8 states under PGS -India standards with more than 650 groups (22136 farmers) registered under PGS India portal for certification of crop production activity*

*"Mr. Narayana Upadhyaya, says" The advantage of organic certification are tracking and traceability, an assurance of quality to the customers"*

Food Safety and standards Act, 2017 defines that all food offered or promoted for sale as "Organic Food" to comply with the requirement of National Program for Organic Production (NPOP) which is a third party certification system implemented by APEDA in the department of Commerce, GOI, Or, Participatory Guarantee System for India (PGS-India) a quality assurance initiative by the Department of Agriculture Co-operation and Farmer's Welfare, Ministry of Agriculture and Farmer's Welfare, Government of India

### Labelling of organic products

Organic product may carry a certification or quality assurance mark of NPOP or PGS-India in addition to the Food Safety and Standard Authority of India's organic logo (Jaivik Bharat).



### Transaction Certificate

All organic food consignments to be accompanied by a Transaction Certificate issued by an Accredited Certification Body covered under the terms of the equivalence agreement.





# BPKP - A SUB SCHEME OF PKVY TO PROMOTE TRADITIONAL INDIGENOUS PACKAGE OF PRACTICES FOR ORGANIC CROP PRODUCTION



## Aditi's Insight

Bharatiya Prakritik Krishi Padhati (BPKP) is being implemented as a sub scheme of Paramparagat Krishi Vikasa Yojana (PKVY) since 2020-21 for the promotion of traditional indigenous practices. The scheme mainly emphasises on exclusion of all synthetic chemical inputs and promotes on-farm biomass recycling with major stress on biomass mulching; use of cow dung-urine formulations; plant-based preparations and time to time working of soil for aeration.

As per source from Ministry of Agriculture & Farmers welfare, GOI, under BPKP, financial assistance of Rs 12200/ha for 3 years is provided for cluster formation, capacity building and continuous handholding by trained personnel, certification and residue analysis.

The organic certification for PKVY scheme under PGS India standards are to be done by the authorized Regional Council across India.

### Benefits of this scheme:

- The produce obtained through natural farming will be free from pesticide. This will contribute to improve the health of consumers.
- Natural farming will help smallholder farmers get out of debt by reducing their reliance on purchased inputs.
- Farmer's income will increase and create a potential market for traders. This will encourage them to mobilize natural resources for input production.
- **Farmers will not be liable for expenditure on certification.**

As of now, an area of 4.9 lakh ha is covered in 8 states and Rs. 4980.99 lakh has been released towards this scheme. The programme has been adopted in the State of Karnataka, Andhra Pradesh, Himachal Pradesh, Gujarat, Uttar Pradesh and Kerala.

*"Paramparagat Krishi Vikas Yojana" is an elaborated component of Soil Health Management (SHM) of major project National Mission of Sustainable Agriculture (NMSA). Under PKVY, Organic farming is promoted & PGS certifications by authorized Regional Council*

The Government of India is promoting organic farming through various schemes like Paramparagat Krishi Vikas Yojana (PKVY), Mission Organic Value Chain Development - NER (MOVCD-NER), National Horticulture scheme (NHM), Namami Gange, etc. The Regional Centre of Organic Farming (RCOF) Bhubneshwar under the guidance of Dr. Ajay Singh Rajput, Regional Director has released the booklet on Indigenous Technical Knowledge (ITKS) containing Crop wise with reference to promote organic farming.

*Dr. Rajput* express that Indigenous knowledge is not yet fully utilized in developmental process. Conventional approaches imply that development process always require technology transfer from locations that are perceived as more advances.

The purpose of compilation of the booklet on ITKS is to disseminate the knowledge and benefits among farmers, researchers and scientists to find out the science behind these techniques as these are cost effective and popular among agriculture community.





# PRADEEP KUMAR'S MANGO FARMING SUCCESS STORY

## Farmer's success story

All these while organic farming practices were quiet popular for cultivating cereals, pulses and vegetables however now it is being extended for perennial crops like Mango " which is fondly known as *king of fruits*".

Many farmers from Kalaghatagi block, Dharwad District, Karnataka whose core activity is mango cultivation are showing immense interest in shifting toward organic farming.

Progressive Farmer Shri. Pradeep Kumar of Dhumwad Village, Kalaghatagi taluk expresses that he is involved in Mango cultivation since several years but he was clueless about organic package of practices.

He along with the group of farmers registered under PKVY scheme have been attending several trainings/ group meetings being conducted by the support agency " Bio Cert International Pvt. Ltd . under the guidance of Taluk Officer Sri. Kuber Reddy. They are motivated to transit from conventional agriculture to complete organic farming. Sri Kumar acknowledges that he attends all the training where all his doubts gets clarified by the resource people especially during exposure visit He is able to gain knowledge about Input preparations.

The farmer prepares the organic inputs like Beejamruth, Pachagavya and Jeevamruth at his farm instead of procuring it from the market. He is delighted that construction of vermi pit are being aided by the Department of Horticulture under PKVY scheme.

The SADH, Sri Mahantesh Patanshetty of Kalaghatagi Block mentioned that facilities like installation of bio-digester along with supply of the organic input shall be facilitated to the farmers under the PKVY scheme.

527 farmers under 25 different local groups in Kalaghatagi



Block, Dharwad Districts registered under PGS India standards are the beneficiaries of PKVY scheme.

The farmers have sold the mangoes directly to consumers by eliminating the middleman intervention in the local market. And he is able to get the good returns on investment.

The mangoes harvested under the Rabi season being certified with PGS Green status by Regional Council - Aditi Organic Certifications Pvt. Ltd.

Lead Resource Person (LRP) Shri. Pradeep Kumar of SIDDARUDA ORGANICS DHARWAD, KURANKOPPA (PKVY) Group, Jodihalli village, Kalaghatagi Taluk, Dharwad District is a true inspiration to bunch of other farmers in his area, where he motivates and influence the farmers for organic agriculture.

The farmers acknowledge the support and guidance being given to them by the entire team of department of horticulture, Dharwad District.

*"With the knowledge gained through training on organic package of practices and other benefits of PKVY scheme, farmers are delighted to transit from conventional to Organic where they are able get higher returns with less investment*



# JHARKHAND STYLE RICE & LENTIL ROTI (CHILKA ROTI) RECIPE

## *Vyanjan – An Authentic traditional recipe*

Jharkhand is an eastern state that was a part of Bihar up until 2000 and like Bihar rice is a staple dish in Jharkhand. Chalke Roti is one of those dishes which are prepared using rice flour and Besan. It is prepared in the households during festive seasons and special occasions and is enjoyed along with Chana dal chutney. It is quite like Dosa prepared in South India yet has a distinct flavour

It may be eaten with yogurt, baigan bharta, alu bharta, and papad. The litti are traditionally baked over a cow-dung fire, but you can either deep fry the littis or bake it in the oven. Serving along with Aloo Choka and Baingan (Choka) Bharta, Yogurt & Pickled Green Chilies for lunch or dinner makes the Litti Chokha more delicious.

### Steps for preparation:

- To begin making Chilka Roti Recipe, wash and soak the rice and chana dal in water overnight.
- In the morning, rinse it in water and grind it to a smooth paste using a mixer grinder with very little water. The consistency should be thicker than the normal dosa batter.
- Take the ground mix in a bowl, season with salt and whisk well to incorporate air into the mix. This will make the mixture airy and light to make softer crepes/rotis.
- Heat a skillet on medium heat, grease it with a little bit of oil.
- Pour a ladle full of the prepared rice and chana dal mix, spread it like a dosa, by making outward swirls with teh ladle.
- Pour a teaspoon of oil around and let it cook for about 2 minutes on medium heat or till done.
- Once the bottom is cooked, flip over, and cook the other side for another 1-2 minutes or till done and take it out on a plate.
- Likewise, prepare the rest of the chilka rotis with the remaining batter. Serve the Chilka Roti Recipe (Jharkhand Style Rice and Lentil Roti) along with with Lahsun ki Chutney | A Spicy Garlic Chutney and Baingan Ka Chokha Recipe for breakfast.

	Value per per roti	% Daily Values
Energy	147 cal	7%
Protein	2 g	4%
Carbohydrates	23.8 g	8%
Fiber	0.8 g	3%
Fat	4.5 g	7%
Cholesterol	0.9 mg	0%
<b>VITAMINS</b>		
Vitamin A	42.8 mcg	1%
Vitamin B1 (Thiamine)	0 mg	0%
Vitamin B2 (Riboflavin)	0 mg	0%
Vitamin B3 (Niacin)	0.7 mg	6%
Vitamin C	0.1 mg	0%
Vitamin E		
Folic Acid (Vitamin B9)	1.7 mcg	1%
<b>MINERALS</b>		
Calcium	14.8 mg	2%
Iron	0.1 mg	0%
Magnesium	0 mg	0%
Phosphorus	0 mg	0%
Sodium	1.1 mg	0%
Potassium	24.4 mg	1%
Zinc	0.3 mg	3%

### Ingredients For Litti

- 1-1/2 cups Rice, soaked overnight
- 3/4 cup Chana dal (Bengal Gram Dal), soaked overnight
- Oil, for making the rotis
- Salt, to taste





# GLIMPSE OF PGS ACTIVITIES AT DIFFERENT DISTRICTS, VARIOUS STATES

## Program & Place

Group meeting on organic crop production with the leaders and resource persons - i) at Kalghatgi, Dharwad ii) at Aland, Kalburgi, Karnataka, iii) at Aganda Block, Ranchi, Jharkhand iv) at Durmri, Saran, Bihar



Training on Organic Crop production & PGS India standards to farmers under PKVY Scheme-i) Nalanda, Bihar, ii) Ponda, Goa



Glimpse of soil sample and crop sampling for lab analysis



Distribution of PGS scope certificates to farmers at Karnataka, Goa, Bihar, Jharkhand



Input (Neem based spray) and Seed (Devbhogh variety) distribution to farmers under PKVY scheme at Lailinga Block,



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