



New Launch



Mr. K.N. Singh

DECCO: The world leader in post-harvest Technology. Now in INDIA Post-harvest technology is an interdisciplinary scientific technique applied to agricultural produces after harvest for their protection, conservation, processing, packaging, distribution, marketing and utilization to meet the food and nutritional requirements of the people in relation to their needs. It is developed to the needs of each society to stimulate agricultural production; prevent post-harvest losses, improve nutrition and add value to the products. In this process, it must be able to generate employment, reduce poverty and stimulate growth of the other related economic sectors. The process of developing of post-harvest technology and its purposeful needs is an interdisciplinary and multi-dimensional approach, which must include scientific creativity, technological innovations, commercial entrepreneurship and institutions capable of inter-disciplinary research and development all of which must respond in an integrated manner to the developmental needs.

Why does India need post-harvest technology?

Today horticulture is fast emerging as an important sector for the diversification for agricultural activities in India. But, the lack of the infrastructure is a major obstacle in the development of the horticulture. It is very hard to believe that nearly 1/3 rd of India's horticultural produce, especially fruits and vegetables are wasted mainly on account of the poor processing and storage facility. Because of this, the country also faces a wide fluctuation in the prices of the horticulture produces. Apart from that, the country is losing precious foreign exchange for not tapping the export potential of horticulture products.

The total production of fruits and vegetables in the world is around 370 million tones (mt). India ranks first in the world with an annual output of 32 mt. While there are almost 180 types of fruits that are grown all over the world, the citrus fruits constitute around 20% of the world's total fruit production. The major Indian fruits consist of mango, banana, citrus fruits, apple, pomegranate, guava, papaya, pineapple and grapes.

Since the economic liberalization in India, with the withdrawal of excise duty on fruits and vegetables,

there has been a significant rise in the growth rate of the industry. Since fruits and vegetables are highly perishable, efficient post-harvest management has become an absolute necessity.

And that's exactly where DECCO, the pioneers of post-harvest technology comes in handy. Today, DECCO is the subsidiary of United Phosphorus Ltd (UPL).

Established in 1969, United Phosphorus Limited, an Indian conglomerate with global vision, has engaged in the manufacture, research of crop protection chemicals and other industrial chemicals. The Company is the fourth largest generic agrochemical companies in the world and a leader in India.

DECCO: An overview

The advent of post-harvest protection products initiated with DECCO in the US in the early 1930s. At that time, it was a division of Wallace & Tiernan, whose innovation in chlorinated water systems made drinking water safe for tens of millions of people.

The researchers experimenting with nitrogen trichloride – a byproduct of another Wallace & Tiernan manufacturing process – discovered that the compound killed mold spores and bacteria on citrus fruits and thus prolonged their shelf-life. And a new industry was born. DECCO US Post-Harvest, Inc., which soon began marketing a full line of washes and waxes for fruits and vegetables.

Since 1932, growers and packers around the world have trusted DECCO US Post-Harvest, Inc. for their fruits. DECCO coatings, cleaners, sanitizers, fungicides and storage treatments for fruits and vegetables help growers and packers realize the highest value from their products.

During the 1950s, DECCO Post-Harvest, Inc., also started manufacturing a complete line of produce-handling equipment, like conveyors, baggers, sorters, and graders. Although it no longer manufactures the equipment today, this legacy has given it a unique understanding of processing, so that DECCO products meet the demands of today's equipment and applications.

R&D activities at DECCO

Research is still one of the greatest cornerstones which

drives DECCO US Post-Harvest, Inc., ahead today. It is still working on advanced formulations, and new ideas to help growers and packers get the most value for money, longest shelf-life and the best return on investment for their fresh fruits and vegetables.

The objective of post-harvest science is to retain the texture, flavour, appearance and healthfulness of produce for as long as necessary. DECCO continuously invests substantial R&D resources in new and improved packing equipment and produce preservation products so that it can meet the changing market dynamics.

By keeping its focus on individual customer requirements, and by continuing to provide innovative approaches to fresh produce packing, the DECCO products and services help its customers gain a competitive edge.

Approach of United Phosphorus Limited

In India, due to industrial growth, globalization and an increase in the standard of living, people generally prefer freshly bought fruits to that of processed ones. Due to this, the demand for fresh fruits and vegetables is increasing. To meet the requirements, the processing of fresh fruits and vegetables is a must. Taking into account the above facts, United Phosphorus Limited through DECCO, its post harvest division is equipped to offer DECCO TECHNOLOGY to the horticulture sector of the Indian agricultural sector.

What is DECCO Technology?

According to Mr K N Singh, Business Head of DECCO, there is a tremendous scope in India for post harvest

technology which is untapped due to various infrastructural problems to which will be well handled by DECCO.

Mr. Singh further adds that due to the lack of adequate post-harvest management facilities in India, the loss is estimated at Rs. 40,000 crore per year. India wastes fruits and vegetables every year equivalent to the annual consumption of the United Kingdom. To avoid the post-harvest losses, a chain of packing houses, cold storages and refrigerated transport need to be created along with facilities like pre cooling.

For DECCO, post-harvest technology is the process of maintaining the freshness and quality of fruits from the field to the plate by the use of scientific systems. Some of the prominent fruits that can be treated with DECCO are mango, apple, citrus, sapota, pineapple, pomegranate, peach, pears and avocado.

Benefits of DECCO Technology

For Fruit – Whole-sellers and Retailers, Fruits remain firm and fresh. Extended shelf life through help in avoiding distress sale. Enhanced cosmetic look will help in faster liquidation of fruits. Better price realization, resulting in higher premium.

For Farmers - Minimizing post-harvest losses. No weight loss, no shrinkage loss. No rotting of fruits. Extended shelf life helps in sending fruits to distant markets Better cosmetic look appeals to the customer and hence faster liquidation.

For Consumers - Fresh disease-free, graded and packed fruits — more value for money. Nutritional value of fruits is preserved

