# Webinar on Vegerator: A natural Refrigerator (a joint venture of Canopy, Bejoy Narayan Mahavidyalaya and WWF)

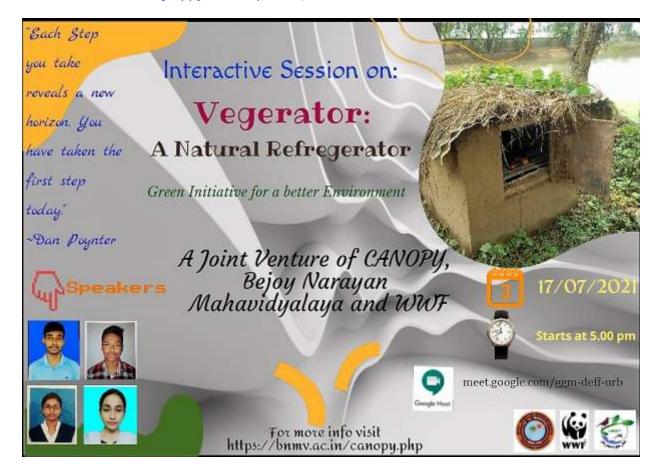
#### Total Participants = 44

#### Speaker:

- 1. Subhajeet Shee, Student, Bejoy Narayan Mahavidyalaya
- 2. Niva Ghosh, Student, Bejoy Narayan Mahavidyalaya
- 3. Subhadip Das, Student, Bejoy Narayan Mahavidyalaya
- 4. Tania Sultana, Student, Bejoy Narayan Mahavidyalaya

Date: 17.07.2021

Youtube Link: <a href="https://youtu.be/GzuNJ0aTBbo">https://youtu.be/GzuNJ0aTBbo</a>



## **OUR PROJECT FOCUS**

As a representative college of *rural belt* we concentrated on rural people and raw food wastage. *Small scale farmers* are the main target who are unable to use cold storage and refrigerators. So we wanted some *cost effective* and *primitive form* of techniques or mechanisms, by means of which they can store perishable fruits and vegetables for some longer period of time without developing any bacteria, moulds or fungus on them. Proposed small farmers don't use cold storage. Some people harvest and sell their veggies in the market in daily basis. Not all the veggies are sold out in the market and those are wasted. Taking the help of the proposed technique they can store their veggies atleast for 3-4 days after harvesting, *without compromising any nutritional properties*. The basic tool can be modified according to the need. It can be used by any poor people at their home for processed food storage also.



Our stakeholders: Small scale farmers in an outreach program done in our college campus



### **OUR TEAM**



NIVA GHOSH



SUBHAJIT SHEE



TANIA SULTANA



SUBHADIP DAS



MILITA ROY





