







Samriddhi 1.0 । समृद्धि ।

Nationwide Incubation call for Innovation in Food Technology **Hybrid Incubation - Online & Offline**

IIT Palakkad

Established in 2015, the Indian Institute of Technology, Palakkad is dedicated to creating an environment that enables students and faculty to engage in the pursuit of knowledge, to dream, think, and innovate thereby becoming change agents for a better world. IIT Palakkad aims to become a multi-disciplinary institution with 5000 students by its 10th year. The Institute recognizes collective growth, in collaboration with industry and other academic institutions, as the need of the time and emphasizes blue-sky research and directed research as two essential pillars of technology development. The Institute embraces a vision to be a leader in cross-disciplinary inquiries, and to contribute to the potential that India's demographic dividend represents for the country and the world, which is embodied in the motto of the institute "Nurturing minds for a better world".

Technology Innovation Foundation of IIT Palakkad (TECHIN)

TECHIN serves as the incubator arm of IIT Palakkad and recognized as a Technology Business Incubator by Startup India. TECHIN is dedicated to nurturing early-stage startups and aspiring entrepreneurs, guiding them on their journey to becoming successful and sustainable businesses. The mission is to provide comprehensive support to innovators. including financial assistance, expert mentorship, skill development, business support services, and access to state-of-the-art R&D facilities. Through these resources, we aim to foster innovation and entrepreneurship, helping startups navigate the challenges of the business world and achieve their full potential. At TECHIN, we are committed to creating a thriving ecosystem where innovative ideas can flourish and transform into impactful ventures.

Symega Food Ingredients Ltd

Symega Ingredients is a leading provider of sensory solutions, dedicated to enhancing consumer experiences in the global food and beverage industry. The company specializes in the development of high-quality flavours, natural colours, specialty seasonings, and innovative culinary ingredients.

Founded with the vision of becoming a reliable and behind-the-scenes partner in product development, Symega collaborates closely with food companies around the world. The company's cross-functional teams comprising food technologists, flavourists, and sensory experts work hand-in-hand with clients to create tailored solutions that meet the evolving demands of the market.

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Nationwide Incubation call for Innovation in Food Technology is organized by TECHIN, IIT Palakkad, in collaboration with Symega Food Ingredients Ltd. The event seeks technological solutions at Technology Readiness Level (TRL) 4 and above in the domain of Food Technology. It invites ideas and products aligned with the identified problem statements (see the next subsection) for potential incubation.

Applications will be reviewed by a panel of experts, and shortlisted teams will be invited to participate in the first round of pitching. This round will assess both the technical and business potential of the proposed innovations. Selected teams from this stage will progress to the final pitching round.

Winning teams in the final round may receive incubation support and funding of up to ₹10 lakhs. The exact grant for each winning team will be determined based on the declared need of the team and the recommendations of the evaluators. Selected teams will also be offered a **hybrid incubation opportunity (online & offline)**, ensuring flexible access to resources, mentorship, and infrastructure throughout the incubation period.

Problem statements for Samriddhi 1.0:

1. Innovative food production and processing

Focuses on technologies that enhance how food is produced and processed—improving efficiency, nutrition, safety, and sustainability. Encourages solutions such as advanced processing methods and scalable models for a future-ready food ecosystem.

2. Sustainable Packaging & Preservation

Startups developing eco-friendly, biodegradable packaging solutions or smart packaging technologies that enhance shelf life and ensure food safety, including innovations in Nutri-Tech and functional foods. This theme addresses the need for sustainable packaging and preservation methods that help improve food safety, reduce spoilage, and support environmental sustainability.

3. Smart Processing, Automation & Consumer-Centric Innovation in Food Tech

This theme looks for ideas that improve food processing and supply chains using smart technology. It includes small, efficient processing units, AI tools for quality checks, and IoT for tracking food. It supports solutions that help small producers work better and meet growing demand for healthy, ethical, and easy-to-access food.

4. Food Waste Management & Circular Economy

Technologies aimed at reducing post-harvest losses, repurposing by-products, and converting food waste into value-added products such as bioplastics, bioenergy, or animal feed. This theme addresses a critical challenge in the food ecosystem, with potential to enhance sustainability, improve resource efficiency, and lower operational costs.

5. Food Safety, Quality & Nutritional Innovation

Highlight startups working on ensuring food safety, enhancing nutritional profiles, and complying with evolving standards — through traceability, contamination detection, clean-label processing, and health-focused reformulations.

Application Link: CLICK HERE

<u>Important dates:</u>

(may be subject to change)

01 May 2025	10:00 AM	Application portal opens
20 May 2025	05:00 PM	Application portal closes
06 Jun 2025	05:00 PM	Announcement of shortlist
16 - 18 Jun 2025	10:00 AM	First Pitch event
23 - 26 Jun 2025	10:00 AM	Final pitch

General guidelines for the applicants:

- Applicants having a stake in the submitted innovation must be Indian nationals by both origin and citizenship.
- Applicants should have an innovative idea that has progressed at least to TRL-4 (Technology Readiness Level-4), demonstrating a minimum viable or working prototype in laboratory environment.
- The ideas submitted for the event must be innovative, novel, and proprietary to the applicant. Any idea that has been copied, plagiarized, or adopted from elsewhere will not be considered.
- This will be a virtual pitch: teams can participate from anywhere. A stable internet connection and a laptop or desktop are essential for your presentation.
- The pitch presentation can be made by the primary applicant or their declared associate or team member as specified in their application. Multiple applications from the same applicant are not valid. The primary applicant or associated team member should not be a member of any other applications registered for the event.
- Applications must be submitted through the specified online links only, and no follow-up calls, emails, or other communications will be entertained. If there are any technical issues in submitting the applications, please contact us at programs@techin-iitpkd.org.
- Applicants should be a startup or willing to register as a startup immediately after the selection process.
- The founder/co-founder must have a full-time engagement with the entrepreneurship plan and interest.
- Selected innovators/startups need to sign an incubation agreement with TECHIN.
 The conditions outlined in the incubation agreement will govern the incubation process further.
- TECHIN will hold a minor equity stake as part of the incubation program, to be determined based on the final discussion.
- All incubated startups will receive structured mentoring from domain experts, industry leaders, and experienced entrepreneurs to support their growth and development throughout the incubation period.

- Prior applicants who submitted their ideas/concepts to any of the TECHIN incubation calls during the last three months are not eligible to apply for this call for application.
- The decision of TECHIN is final, and no further communication or canvassing regarding this matter will be entertained.

Incubation Support for the selected innovative ideas:

Incubation at TECHIN includes:

- Mentoring by eminent expert mentors, faculty, entrepreneurs, including PAN IIT network.
- Incubation program for fine-tuning the business model canvas, technical and business aspects to cross the valleys of death and achieve success in the startup world
- Incubation space with connectivity (on subsidized rate).
- Access to State-of-the-art fabrication and rapid prototyping facilities.
- Access to consultants for legal, financial, IP, and business aspects.
- Funding support and Investor connect

Presentation Slide Template:

The applicants must follow the below presentation template for preparing their pitch deck.

SLIDE 1 (Cover page): Application for incubation cohort Samriddhi 1.0 in Food Technology, Startup/Team details, Technology/Product name, address, website & email **SLIDE 2**: Overview of your innovative concept, innovators/ organizational structure and their skills sets

SLIDE 3: What is the problem you are trying to solve?

SLIDE 4: What are your solutions? Why did you choose the current solution?

SLIDE 5: Details of technology, IP & TRL

SLIDE 6: Videos and Pictures of your product or prototype available. (Maximum 3 Minutes)

SLIDE 7: Details about the business plan, target customers and accessible market segments.

SLIDE 8: Fund requirements and product development timeline

SLIDE 9: Funds already raised? revenue generated? shareholding pattern, Details of the founders & investors (if any)

GENERAL SLIDE 10: Please include any additional information that will enhance your application.