



सीएसआईआर-हिमालय जैवसंपदा प्रौद्योगिकी संस्थान
पालमपुर – 176 061 (हि.प्र.) भारत
CSIR-Institute of Himalayan Bioresource Technology
Palampur – 176 061 (H.P.) India



CSIR-IHBT invites Expression of Interest (EOI)
for
“Production of Honey Wine (Mead)”

Mead is the oldest fermented beverage, even older than beer and wine, formed by the fermentation of diluted honey with yeast. These products have different flavours depending on the source of the honey, the yeast used in the fermentation, the presence of additives and fermentation conditions. Despite the increasing interest in mead as a value-added fermented beverage, the lack of standardized fermentation parameters remains a major challenge in achieving consistent product quality and reproducibility.

To address these challenges, CSIR-IHBT has developed an optimized and standardized fermentation process for the efficient conversion of honey into a high-quality, value-added fermented beverage. This technology provides an opportunity for value addition of honey, development of diversified honey based products, and creation of new commercial opportunities for beekeepers and honey based industries. EOI is invited from interested industries/ SMLs/ Progressive/Entrepreneurs for transfer of the above stated technology.

Application should include details of company profile and marketing strategies. The selected parties shall be called for discussions. Interested parties may send their Expression of Interest, in a sealed cover superscripting “Expression of Interest” addressed to

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OR

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