

Abstract

As a January 2007 Indicorps Fellow, I partnered with the Yerala Projects Society, an NGO based in Maharashtra, India, to develop a food processing unit that semi-processed limes during the monsoon season of 2007 in the Sangli District.

In the first section, titled *Introduction*, this paper will detail the socioeconomic situation and agricultural characteristics of the community within which I worked.

In the second section, titled *Theory*, this paper will detail avenues I explored to market processed food in India, the lime market in India, and the value-addition opportunity for limes. In the third section, titled *Application*, this paper will specifically discuss the means of marketing semi-processed lime pickles, steps for setting up a semi-processed lime pickling unit and the process for producing semi-processed lime.

This paper is intended for anyone interested in adding value to limes and will give specific knowledge on both the backward linkages (processes, supply chain, etc.) and the forward linkages (finding buyers) to set up a semi-processed lime pickling unit.

As this paper will show, the semi-processing of limes is a simple and effective means for farmers, NGO's, and entrepreneurs to add value to limes via a process that minimizes investment, improves quality, and generates substantial rural employment.