

CSIR in Media



A Daily News Bulletin
17th to 20th November 2017



Students of RVS College get exposures of Research environment at NML

CSIR-NML

20th November 2017



Jamshedpur : A batch of 60 students of B.Tech , III year, Metallurgy and Mechanical Engineering from RVS College of Engineering & Technology, Jamshedpur accompanied by three teachers Prof. D. Das, Prof. Atul Kumar and Shipra Suman visited CSIR-National Metallurgical Laboratory, Jamshedpur and interacted with scientists and research scholars this morning under the aegis of CSIR-NML School Interactive programme. The students were thrilled to visit the laboratory and interact with the working group. The programme was scheduled for three hours. Dr. P. N. Mishra, principal scientist, welcome the students and teachers and brief about

the programme, discussed an overview of CSIR and NML, its contributions in different branches of Science & Technology. He defined science, science & technology, development of science & technology in Indian perspectives, also explains about natural resources like ores, minerals, rocks and its value for the development of our nation. Dr. S. K. Mandal, Chief Scientist and co-ordinator of the programme discussed about the fundamental of science and its application in handling various basic function pertaining to the Engineering Science. He asked numbers of question and students replied smartly. Further a lab. Visits programme was organized in three group. Dr. P. N. Mishra, Dr. A. K. Sahu, Shri S. N. Hembram of KRIT Division helped students to interact with scientists and research scholars. Dr. Sahu explained the utilization of CSIR-NML Institutional repository databases via NML Eprints website. Students visited creep testing units of MTE Division and knew about fatigue, creep,

fractures prevailing in different types of industrial components. Students get exposure of different machine like Servo Hydro Testing Machine, Servo Electrical Machine and Furnace. Ranjit Sah, B. Tec III year students was very much impressed to observe the creep testing facilities and its contribution for the solution of the industrial problem. Tusmita Arya and Gaurav Kumar Srivastava were impressed to observe the Geeble 3800 facilities and minutely watch the function that was demonstrated by Mr. Tipu Kumar, Technical officer. Snigdha Dutta and Tanushree Dhibar expressed that the Chemical laboratory facilities and its contribution for testing of ores, minerals and water analysis is very systematic i.e. executed by conventional and non-conventional methods. Students appreciated the facilities available at Engineering Workshop. They gained working knowledge of different kind of machine like lath machine, Shaper Machine, Semi Automatic Bandsaw Machine, Pillar Drilling Machine, Hydraulic Surface Grinding Machine, Universal Milling Machine etc.

During the interactive session, number of students asked different questions on minerals, ores, origin of coal, the evolutionary history behind the formation of metal, metals forging, rolling, and heat treatment etc. Teachers and students requested for their next visit to the laboratory to gain deeper knowledge.

Teachers expressed their view and was satisfied to know about the consistent effort and research emphasis in various sectors for the ultimate development of India. At last, teachers acknowledged and extend thanks to CSIR-NML authorities for providing opportunity to visits NML and observe various facilities.

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[Avenue Mail](#)

CSIR-CFTRI

20th November 2017



News

JIGYASA: Scientist-Student Connect Prog. At CFTRI

Mysuru: The Scientist – Student connect program ‘JIGYASA’ was organised by CSIR (Council of Scientific and Industrial Research) – CFTRI (Central Food Technological Research Institute), Mysuru, at its premises here recently.

The CSIR launched this programme in collaboration with Kendriya Vidyalaya Sangathan (KVS) by signing an MoU in the presence of Dr. Harsh Vardhan, Minister of Science & Technology, Earth Sciences and Prakash Javadekar, Minister of Human Resource Development. JIGYASA aims to extend research laboratory experience to classroom learning for 1,151 KVS schools targeting 1,00,000 students and nearly 1,000 Teachers with CSIR labs across the country.

Dr. R. Subramanian, Chief Scientist, Advisor (M&A), CSIR -CFTRI inaugurated the programme. KV schools in the Mysuru region, KV-Mysuru, KV- Kodagu and KV-Hassan participated in the programme with 50 students and 5 teacher instructors.

The two-day programme included science lectures, science quiz, visits to sophisticated instrument facility, laboratories, interaction with scientists and research scholars. The main highlight of the programme was providing the students a hands – on experience on basic lab experiments. The laboratory experiments have been based on KVS academic curriculum to provide a glimpse of exciting and inquisitive world of science. CSIR-CFTRI, being a pioneer food research institute also demonstrated various food-related technologies at its pilot plant and sophisticated Instrumentation facilities to the young minds. In addition, the display of the recent technologies of CSIR-CFTRI provided the students an insight into R&D activities of the Institute.

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Star of Mysore

Fashioning our future

CSIR-IMMT

20th November 2017

This year's Green Talents Award recognised three Indian students for their environmental research work

Research has always been a sore point for Indian institutions. Many Indian students have been gravitating towards foreign universities to pursue research. But here is a reason to smile for the Indian research community. Three students from India have been awarded the Green Talents Award by Germany's Federal Ministry Of Education and Research, for their environmental research work.

Rama Kant Dubey, Ph.D. in environmental science and technology (BHU Varanasi), Jayati Trivedi, Ph.D. in engineering (CSIR – Indian Institute of Petroleum, Dehradun), and Pratiksha Srivastava, M.Tech Biotechnology student (CSIR-Institute of Minerals and Materials Technology, Bhubaneswar), were among the 25 scientists from across the globe who were honoured.

The Green Talents Award recognises outstanding young scientists who are active in the field of sustainable development. They are selected by a jury comprising renowned scientists and experts. We talk to the three winners to understand their motivation for pursuing research.

Published in:
[The Hindu](#)

CSIR-IHBT

20th November 2017

नई राह गुलाब की खेती में लाई क्रांति, मांग इतनी कि करवानी पड़ती है एडवांस बुकिंग

गुलाब उगाकर खेती को बनाया मुनाफे का सौदा

सुरिंदर पाल
जालंधर।

देश के किसान एक तरफ जहां आर्थिक तंगी व कर्जों के कारण खुदकुशी करने को मजबूर हैं, वहीं कुछ ऐसे किसान भी हैं, जिन्होंने पारंपरिक खेती छोड़कर व्यावसायिक खेती का रास्ता अपनाया और खेती को मुनाफे का सौदा बना लिया। ऐसी ही कहानी दो पंजाबी मुंडों की है, जिनकी फसल की महक पहाड़ों में ही नहीं, बल्कि कई देशों तक फैल रही है। इन्होंने पढ़ाई तो कनाडा में की, लेकिन मिट्टी की महक उन्हें अपनी ओर खींच लाई और आज वे पहाड़ का सीना चीरकर गुलाब की खेती कर रहे हैं। गुलाब के फूलों की खेती में एक मुकाम हासिल करने



वाले जालंधर के मनिंदर पाल सिंह रियार और मनजीत सिंह तूर ने यह कर दिखाया, जिसकी कभी कल्पना भी नहीं की जा सकती थी। दोनों किसानों ने पारंपरिक खेती छोड़ व्यावसायिक खेती का रास्ता अपनाया और आज गुलाब की कई किस्में उगाते हैं। साथ ही, अपना प्लांट

लगाकर गुलाब का रस निकालकर बाजार में भी बेचते हैं। मनिंदरपाल सिंह रियार व मनजीत सिंह तूर ने हिमाचल प्रदेश के पालमपुर में इंस्टीट्यूट ऑफ हिमालयन बायो टेक्नोलॉजी से तीन महीने का प्रशिक्षण लेकर गुलाब की खेती, गुलाब तेल, गुलाब जल के

लिए रस निकालने का हुनर सीखा। मनिंदर सिंह रियार कनाडा में टोरंटो स्थित रोटमैन स्कूल ऑफ मैनेजमेंट से स्नातक हैं, लेकिन पंजाब की मिट्टी की महक उनको अपने बतन वापस खींच लाई। यहां आकर रियार ने हिमाचल की सीमा पर शिवालिक की तलहटी में कुछ पथरीली जमीन खरीदी। मनिंदर और मनजीत बताते हैं कि उन्होंने जो जमीन खरीदी थी, वे काफी पथरीली और कंकड़ से भरी थी, लेकिन वे काफी उपजाऊ थीं, जो फूलों की खेती के लिए काफी मुफीद थी। पहले उन्होंने कैसर को रोकने के लिए जैविक खेती, अचार और सांस बनाने के लिए आंवला के उत्पादन किया, लेकिन मुनाफा नहीं दिखा और महज दो साल के भीतर ही गुलाब की खेती की ओर रुख कर लिया।

फसल चक्र से निकलना होगा : रियार

मनिंदर सिंह रियार कहते हैं कि अब किसानों को फसल चक्र से निकलना होगा। कई रास्ते हैं। किसान बुलंदियों पर पहुंच सकते हैं। फूलों की खेती से उनको बाकी फसल के मुकाबले काफी अधिक मुनाफा होता है। किसानों को अब सोचना होगा और समय के साथ बदलना भी होगा। रियार ने कहा कि सरकार को भी चाहिए कि किसानों के लिए नई-नई तकनीक को लाकर उन्हें समझाया जाए और नई खेती की तरफ आकर्षित किया जाए।

80 किलो तक पहुंच जाती है मांग

मनिंदर रियार व तूर रेड रोजा बोर्बोनियाना व पिंक रोजा दमासेना उगाते हैं। रोजा बोर्बोनियाना से प्रतिदिन फूल तोड़े जाते हैं और उसे कांगड़ा जिले में स्थित ज्वालाजी मंदिर और ऊना के धितपूर्ण मंदिर में भेजा जाता है, जहां भक्त उसे खरीदकर भगवान पर चढ़ाते हैं। जून-जुलाई महीने में फूलों की मांग बढ़कर 80 किलोग्राम प्रतिदिन पहुंच जाती है और साल के बाकी महीने में इसकी मांग 40 से 60 किलोग्राम प्रतिदिन रहती है। फूलों की मांग इतनी है कि पंजाब व आसपास के प्रदेशों के लोगों को एडवांस में बुकिंग करानी पड़ रही है।

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Amar Ujala

तेल में आयोडीन की मात्रा जान सकेंगे

तकनीक

चंडीगढ़ | एजेसी

वनस्पति तेलों में आयोडीन की कितनी मात्रा है इसका पता महज तीन मिनट में लगाया जा सकेगा।

केंद्रीय वैज्ञानिक उपकरण संगठन (सीएसआईओ) के शोधकर्ताओं ने एक त्वरित तकनीक विकसित की है जिसके जरिये तीन मिनट में ही आयोडीन की मात्रा का पता लगाया जा सकता है। इसके साथ ही शोधकर्ताओं को दावा है कि यह तकनीक खाद्य तेलों एवं वसा में हुई मिलावट पकड़ने में भी उपयोगी है।

वैज्ञानिक एवं औद्योगिक अनुसंधान परिषद (सीएसआईआर) और केंद्रीय वैज्ञानिक उपकरण संगठन (सीएसआईओ) ने चंडीगढ़ स्थित एक

स्टार्टअप

- चंडीगढ़ के स्टार्टअप को आयोडीन की मात्रा नापने की तकनीक दी
- तकनीक वसा में हुई मिलावट पकड़ने में भी कारगर



स्टार्टअप मेसर्स कॉमफैक्स सिस्टम्स को वनस्पति तेलों में आयोडीन की मात्रा नापने वाले उपकरण की तकनीक हस्तांतरित की है। प्रीसीजन आयोडीन वैल्यू एनालाइजर नामक यह उपकरण कई तरह के उद्योगों में उपयोगी है।

फिलहाल पारंपरिक तौर पर आयोडीन की मात्रा का पता एक तय नियम आधारित अनुमापन के जरिये किया जाता है। संचालित अनुमापन पर आधारित कुछ उपकरण भी बाजार में उपलब्ध हैं। परंतु ये तरीके काफी समय लेते हैं और काफी खर्चीले भी हैं। इसके

अलावा इनमें नुकसानदेह रसायनों का इस्तेमाल किया जाता है। परंतु नई तकनीक से बने उपकरण से वनस्पति तेलों में आयोडीन की मात्रा नापने का खर्च काफी कम हो जाएगा और इसमें समय भी बहुत कम लगेगा।

एक बयान में कहा गया है कि यह तकनीक तेल पेरने वाली इकाइयों, गुणवत्ता नियंत्रण प्रयोगशालाओं, खाद्य नियामक प्राधिकरणों, साबून एवं सौंदर्य प्रसाधन, बेकरी, मांस उद्योग, पेंट उद्योग, बायोडीजल आकलन और चारकोल उद्योग में उपयोगी है।

CSIR-CSIO transfer tech to Precision Iodine Value Analyzer to

CSIR-CSIO

18th November 2017

Chandigarh, Nov 18 (PTI) The Council of Scientific and Industrial Research (CSIR)-Central Scientific Instruments Organisation (CSIO) has transferred the technology of an instrument for measuring iodine value in vegetable oils, to a Chandigarh-based startup. The instrument, Precision Iodine Value Analyzer, which measures the degree of unsaturation (iodine value) in vegetable oils, has applications in a host of industries. An official release yesterday said the technology has applications in oil extraction units, quality control and assurance laboratories, food regulatory authorities, soaps and cosmetics, bakeries, meat industry, paint industry, biodiesel analysis and charcoal industry.

The technology is also useful in determining adulteration in edible oils and fats, it said. Conventionally, iodine value is determined using manual titration. Some analytical instruments based on automated titration are also available in the market, the release said.

"However, these methods take longer analysis time, are costly and use toxic chemicals. Researchers at CSIO have developed a rapid analysis technique, which takes just three minutes for analysis of iodine value. Also, the cost of analysis per sample has been reduced drastically," it said. The technology has been transferred to M/s Comfax Systems a Chandigarh-based startup, the release said. Prof R K Sinha, the Director of CSIR-CSIO, said the precision iodine value analyser will be useful for detecting adulteration in edible oils, therefore this technology will find application in the edible oil manufacturing and processing industry. PTI SUN NSD

Published in:
[Business Standard](#)

CSIR-CFTRI & Jain University collaborate for entrepreneurship training

CSIR-CFTRI

18th November 2017

Mysuru-based CSIR-Central Food Technological Research Institute (CSIR-CFTRI), the premier food research laboratory, in association with Kautilya Entrepreneurship and Management Institute, Jain University, Bengaluru will kick off the second version of its joint programme to encourage and promote start-ups in the food processing sector between November 20 and December 2, 2017. Titled Entrepreneurial opportunities in food and allied sectors, it has been designed to address both the technologies and entrepreneurship to support successful ventures in the food processing sector. While the first part of the programme will be held on the CFTRI campus in Mysuru, the second part will take place on the Jain University Campus in Bengaluru. The programme will focus on emerging trends in the market, such as ready-to-eat (RTE) foods, natural beverages, superfoods, healthy snacks, minimally-processed vegetables, Food Safety and Standards Authority of India (FSSAI) regulations and new product development. The entrepreneurship will focus on developing opportunities, customer value proposition, marketing, financing and branding. The institute has been offering short-term training programmes throughout the year. These are generally of five-day durations and cover various aspects of food processing and technologies. Jitendra Jadhav, director CSIR-CFTRI, said, “The new initiative is in line with the Start-up India and Skill India missions of the government of India, and caters to the needs of the various stakeholders such as entrepreneurs, micro-, small and medium enterprises (MSMEs), exporters and food parks.” “This unique collaboration of the technology leader with management experts will be able to strengthen the entrepreneurial ecosystem in the sunrise sector of the country,” he added, stating that the programme is open to aspiring and early-stage entrepreneurs, and will focus on the unfolding potential opportunities in the country’s food sector.

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CSIR-IITR

17th November 2017



भारतीय विषविज्ञान अनुसंधान संस्थान की ओर से स्वच्छता पखवाड़ा मनाया गया। इस दौरान कार्यशालाओं-प्रयोगशालाओं की साफ-सफाई भी की गई। • हिन्दुस्तान

सीएसआईआर में स्वच्छता पखवाड़ा मनाया

लखनऊ। भारतीय विषविज्ञान अनुसंधान संस्थान (सीएसआईआर) में एक से 15 नवम्बर तक स्वच्छता पखवाड़ा मनाया गया। इस मौके पर स्वच्छता के संदर्भ में प्रतिदिन विभिन्न कार्यकलापों के अंतर्गत कार्यालय, प्रयोगशालाओं, जलपान गृह, सभागार, अतिथि गृह व सीढ़ियों की सफाई व रंगाई पुताई की गई। सभी कार्यकलापों का प्रदर्शन आईआईटीआर के टीवी स्क्रीन पर भी प्रदर्शित की गई। स्वच्छता पखवाड़ा के अंतर्गत एक वाद-विवाद प्रतियोगिता का आयोजन कराया गया।

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CSIR-NGRI

16th November 2017

बंजारा हिल्स और जुबली हिल्स में भूकंप के झटके

हैदराबाद, 15 नवंबर
(एफ एम सलीम)

शहर के पॉश इलाके बंजारा हिल्स और जुबली हिल्स क्षेत्र में आज भूकंप के हल्के झटके महसूस किये गये। सुबह 8 बजे के आस-पास भूमि के कंपन होने का एहसास हुआ, विशेषकर केबीआर पार्क में वॉकिंग करने वालों ने इसे महसूस किया।

एनजीआरआई के अधिकारियों ने इस बात की पुष्टि की है कि केबीआर पार्क और उसके आस पास विशेषकर रोड नं. 45 और 46 पर रहने वालों ने भूकंप के झटके महसूस किये। रेक्टर स्केल पर इसकी तीव्रता 0.5 पायी गयी। पार्क में वॉकिंग करने वालों ने बताया कि एक पल के लिए ज़मीन हिली। यह इतना जल्दी में हुआ कि उसे तत्काल समझा



नहीं जा सका। कहीं किसी तरह का नुकसान इससे नहीं हुआ। उल्लेखनीय है कि गत 21 अक्टूबर को बोराबंडा और आस पास के क्षेत्रों में भूकंप के झटके महसूस किये गये थे। एनजीआरआई के अनुसार, केबीआर पार्क और विशेष रूप से जुबली हिल्स, बंजारा हिल्स तथा यूसुफगुड़ा में इससे पहले भी भूकंप के झटके महसूस किये गये और भविष्य में इसकी संभावनाएँ बनी रहेंगी।

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Hindi Milap News

Mild tremors felt, but no need to panic

CSIR-NGRI

16th November 2017

HYDERABAD: Two tremors were felt in the city in the last two days but seismologists have assured city residents that there is nothing to worry about. On November 14, a tremor occurred in the Durgam Cheruvu area near Madhapur. The tremor was felt by employees of an MNC. NGRI observatories recorded the tremor as being 1.1 in magnitude near Durgam Cheruvu area on Tuesday. The tremor on Wednesday was recorded as being of 0.6 magnitude on the Richter scale. Asked what the reason was for the tremors, NGRI chief scientist Sriangesh Davuluri explained that heavy rains that the city experienced could be the reason. "The rain gets into the cracks and cause pore pressure resulting in the tremors," he said. It was also noticed that such small tremors occur usually during the October-November period when the city may have received excess rainfall. The city has experienced tremors in the past also with occurrences reported from Vanasthalipuram, Borabanda and also Jubilee Hills.

Published in:
[Times of India](#)

Also published in:
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સંશોધન

દેશમાં પીવાના પાણીની મુશ્કેલી વધી રહી છે ત્યારે ભાવનગરની સેન્ટ્રલ સોલ્ટ સંસ્થા ખાતે કોન્ફરન્સ યોજાશે

શુદ્ધ પાણીની ટેકનોલોજીની રાજ્યમાં સૌપ્રથમ ચર્ચા

■ તા.22 અને 23 નવેમ્બરે
કોન્ફરન્સનું આયોજન

એજ્યુકેશન સ્પોર્ટેટ | ભાવનગર | 16 નવેમ્બર

ગુજરાતમાં ખારા પાણીને પીવાલાયક બનાવવાના ક્ષેત્રે છેલ્લા 5 દશકાઓથી સંશોધન કરતી એક માત્ર સંસ્થા સેન્ટ્રલ સોલ્ટ એન્ડ મરિન કેમિકલ્સ રિસર્ચ ઇન્સ્ટિટ્યૂટ દ્વારા સમગ્ર ગુજરાતમાં પ્રથમ વખત મેમ્બ્રેન ટેકનોલોજી પર કોન્ફરન્સનું આયોજન તા.22 અને તા.23 નવેમ્બર, બે દિવસ માટે સેન્ટ્રલ સોલ્ટ સંસ્થા ખાતે કરવામાં આવ્યું

પ્રદૂષણ વધતા પીવાના પાણીની સમસ્યા વધુ ગંભીર બની

આજકાલ ભારતમાં પ્રદૂષણમાં વધારો થયા બાદ માનવીને ગુણવત્તાયુક્ત પીવાનું પાણી મળવું વધુ મુશ્કેલ થયું છે આ સમસ્યાના ઉકેલો શોધવા સીએસઆઈઆર સંલગ્ન ભાવનગરની સેન્ટ્રલ સોલ્ટ એન્ડ મરિન કેમિકલ્સ રિસર્ચ ઇન્સ્ટિટ્યૂટ પાણીના શુદ્ધિકરણ માટે કિદ્દાયતી ટેકનીક વિકસાવવા પાંચ દાયકાઓથી સક્રિય છે. જળ શુદ્ધિકરણ માટે વિસ્તૃત સંશોધન કરવામાં આવે છે.

જળ શુદ્ધિકરણ માટે કેવી કેવી ટેકનોલોજી

| સેન્ટ્રલ સોલ્ટ એન્ડ મરિન કેમિકલ્સ રિસર્ચ ઇન્સ્ટિટ્યૂટ દ્વારા માનવીઓને શુદ્ધ પીવાનું પાણી મળે તે માટે વિવિધ ટેકનોલોજી વિકસાવી છે. નેનો ફિલ્ટ્રેશન ટેકનીક વિકસાવી કે ઇલેક્ટ્રો ડાયાલિસિસ થકી અશુદ્ધ પાણીને શુદ્ધ કરાય છે. ખારાશ, પાણી જન્ય રોગો, આર્સેનિક, ફ્લોરાઇડ વિગેરે માટે ટેકનોલોજી વિકસાવાઈ છે.

છે. જેમાં સમગ્રરાષ્ટ્રમાંથી પાણી ઉપસ્થિત રહેશે ઉપરાંત કેવા કેવા ટ્રેન્સ ઈન મેમ્બ્રેન એન્ડ સેપરેશન પેટ્રન ડો.અમિતાવ દાસ છે જેઓ શુદ્ધિકરણ ક્ષેત્રે કામ કરતા જળ ઉદ્યોગમાં બેવી કેવી જરૂરિયાત રહેશે ટેકનોલોજી-2017માં કરવામાં સેન્ટ્રલ સોલ્ટ એન્ડ મરિન કેમિકલ્સ સંશોધકો, વેજાનિકો, વિદ્યાર્થીઓ તેની ચર્ચા આ કોન્ફરન્સ રિસેંટ આવશે. આ કોન્ફરન્સના મુખ્ય રિસર્ચ ઇન્સ્ટિટ્યૂટના ડાયરેક્ટર છે.

સંસ્થાની આરઓ મોબઈલ વાને નાથી લાતૂરમાં જળ કટોકટી

■ ગત વર્ષે લાતૂરમાં ભયંકર દુષ્કાળ પડ્યો હતો અને પીવાના પાણીનો પ્રશ્ન વિકટ થયો ત્યારે ભાવનગરની સેન્ટ્રલ સોલ્ટ એન્ડ મરિન કેમિકલ્સ રિસર્ચ ઇન્સ્ટિટ્યૂટની આરઓ (રિવર્સ ઓસ્મોસિસ) મોબાઈલ વાન લાતૂર લઈ જવાઈ અને ત્યાં આ વાન દ્વારા અશુદ્ધ પાણીના કૂવામાંથી રોજનું 40 હજાર લિટર પાણી પાણી ખેંચી પ્રજાને પાણીની મુશ્કેલી ટાળી હતી. » પ્રો.અંકુર ગોયલ, પીઆરઓ, સેન્ટ્રલ સોલ્ટ સંસ્થા

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