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CFTRI's ragi mudde making machine all set to popularise wonder food

CSIR-CFTRI

12th July 2017

It was a dream come true for V D Nagaraju, senior principal scientist, CSIR-Central Food Technological Research Institute (CFTRI) on Monday, when former prime minister H D Deve Gowda unveiled the Ragi Mudde Making Machine.

As a young food scientist, Nagaraju had dreamt of designing a machine to prepare ragi balls on a large scale when the humble staple food of the common man in central and south Karnataka was made famous by the then prime minister Deve Gowda.

When Nagaraju made a mention of his idea last year, Director of CFTRI Ram Rajasekaran, who has been instrumental in making millets popular among both farmers and people, encouraged him.

For over eight months the conceptual design, prototype, commercial design and fabrication of the ragi mudde making machine took the imagination, creativity and efforts of a team of nearly 20 persons. Finally, it was unveiled at the hands of the same person who was responsible for ragi balls appearing on the menu cards of star hotels.

Nagaraju, of the Design and Fabrication unit, CFTRI, said that the machine can make up to 250 balls per hour and would cost Rs 3 lakh to Rs 3.5 lakh for fabrication.

“We do not sell the machines. We only transfer the technology and share the design for a nominal fee. The people or organisations who buy the design can get the machines fabricated from engineering units. The machines are suitable for hotels, hostels, religious and spiritual institutions, prisons and also office canteens.”

“The speed and capacity of the machines can be altered with some changes in the design. Future plans are to change the design to make ‘ready to eat’ ragi balls, by blending it with salt and vegetable chunks. Ragi is a useful food for children—right from just born babies to 16 years—when bone gets strengthened.

Again, for people above 40 years, ragi is useful for bones. Ragi is consumed as rotti, ambali and as malt. In these forms, ragi is consumed in limited quantities but as ragi balls, a person can consume at least 250 grams. Every 100 gram of ragi contains up to 390 milligrams of calcium,” he said.

The preparation in the machine ensures quality and hygiene. It needs just one operator. Only ragi flour and water has to be added as ingredients. This is another addition to the Make in India initiative of the Central government. The design has already received more than 100 enquiries from Karnataka state alone, Nagaraju explained.

Besides, if the ragi balls making machine becomes popular, farmers will also be benefitted. Even though ragi is a very useful food grain, it is less-water-intensive, cost-effective to grow and needs little attention. So, farmers can easily grow the millet and reap profits, he said.

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CSIR-CFTRI hosts convocation of 51st batch of MSC (Food Tech and ISMT)

CSIR-CFTRI

11th July 2017

CSIR-Central Food Technological Research Institute (CFTRI), Mysuru, hosted the convocation of the 51st batch of students of the M Sc (Food Technology) course and those pursuing the course offered by the International School of Milling Technology (ISMT) at the International Food Technology Training Centre (IFTTC) on its campus recently.

This was the last batch affiliated to University of Mysore. With effect from the next academic year, the M Sc (Food Technology) course will be affiliated to the Academy of Scientific and Innovative Research (AcSIR), New Delhi.

India's former prime minister, H D Deve Gowda, was the chief guest at the ceremony, while K S Rangappa, former vice-chancellor, Mysore University, was the guest of honour.

“M N Shashirekha, coordinator, M Sc (Food Technology) course, and G H Gangadharappa, coordinator, ISMT course, were present,” said Ram Rajasekharan, director, CSIR-CFTRI, Mysuru.

Medals and certificates, along with course completion certificates, were distributed. The two-year M Sc (Food Technology) course commenced in 1964 with the establishment of IFTTC at CFTRI, Mysuru.

“The institute’s alumni are now in important positions at various organisations and committees, both at the national and international levels, and are bringing laurels to it,” said Rajasekharan.

“The placements commenced in the third semester via the process of campus selection conducted at CSIR-CFTRI by companies from India and overseas. The selection procedure usually comprises a written test, which is followed by a personal interview,” he added.

Since 2016, the M Sc (Food Technology) has been affiliated to AcSIR, an institution of national importance set up by the government of India in 2012. Its objective is to advance scientific and technological research in association with CSIR and grant doctoral and post-doctoral degrees. The meta-university has study centres in 37 laboratories and six units of CSIR in 23 cities.

CSIR-CFTRI also offers an integrated M Sc-PhD in nutritional biology for the first time in the country in collaboration, with Mysore Medical College, JSS Medical College, Adichunchangiri Institute of Medical Science and Manipal University.

The first batch of students is already in its doctoral phase now. CSIR-CFTRI has been associated with the B Voc and M Voc programmes in food processing, offered by JSS Arts and Science College, supported by the ministry of human resource development, government of India.

Further, the establishment of a global rice processing centre is underway to create skilled manpower in the area of rice processing.

This is similar to the ISMT, functioning on the campus since 1981. Over 600 professionals/entrepreneurs, including farmers, are trained annually as a part of the Skill India initiative.

“Scientist-Student Connect is yet another intervention by the institute to motivate students towards science education,” said Rajasekharan.

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Women to get 2 new birth control options today

CSIR-CDRI

12th July 2017

Contraceptive created by city-based Central Drug Research Institute (CDRI) will get national launch when it is made available in government hospitals on World Population Day on Tuesday.

Earlier known as Saheli, the oral contraceptive has been renamed Chhaya and is a non-hormonal (no effect on hormonal milieu of the body) pill that will now be freely available in all government hospitals.

Another contraceptive, an injectable variant Antara will also be launched the same day by state minister for women, child and family welfare, Rita Bahuguna Joshi at Veerangana Avanti Bai hospital.

The two contraceptives launched by the government sector will give women additional options, especially during their postpartum period and in the lactation stage.

Organising a programme for the launch at King George's Medical University (KGMU) that will be held later in the day, Dr Vinita Das, head of the obstetrics and gynaecology department said, "There was huge demand for contraceptives in these two stages when women are highly vulnerable but can also be counselled. The rate of institutional deliveries and contraceptive acceptance has increased and the government has also changed its policy from permanent contraception to giving ideal space between children."

Informing about the benefits of Antara and Chhaya, Das said, "Antara is a three-monthly injectable, safe and highly effective way for contraception in lactating mothers and fertility returns within six to eight months of stopping the injection. Chhaya, on the other hand, is the only non-hormonal contraceptive, to be taken initially twice weekly for three months and then once a week till contraception is desired and it can be stopped whenever a woman wants to conceive."

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CSIR, KVS Join Hands For Student- Scientist Connect Programme 'JIGYASA'

CSIR

9th July 2017

In its Platinum Jubilee celebration year, Council of Scientific and Industrial Research (CSIR), has launched a student-scientist connect programme 'JIGYASA' in collaboration with Kendriya Vidyalaya Sangathans (KVS); the sole objective of which is extending the classroom learning and focusing on a well planned research laboratory based learning. The Programme is expected to connect 1151 KVs with 38 National Laboratories of CSIR and will target 100,000 students and nearly 1000 teachers annually. Dr. Harsh Vardhan, Minister of Science & Technology, Earth Sciences, Environment, Forests and Climate Change and Shri Prakash Javadekar,

Minister of Human Resource Development graced the Memorandum of Understanding (MoU) signing ceremony.

The MoU signing day coincides with the birthday of Shri Shyama Prasad Mukherjee.

'JIGYASA' programme was inspired by Prime Minister Narendra Modi's vision of a new India and "Scientific Social Responsibility (SSR)" of scientific community and institutions,' said Dr Harsh vardhan while addressing the gathering. 'It is a historic day when two ministries are collaborating on the Youth who are the future of the nation,' he further added.

Speaking on the occasion, Union Minister of Human Resource Development Shri Prakash Javadekar said that "to inculcate scientific temper among the students we have to make them aware about the impact of science on the society. Science has played a very important role in changing our lives". Thanking Dr Harshvardhan and CSIR, Shri Javadekar further said that access to these premier institutions is only the beginning.

For furthering the cause, CSIR will talent hunt among the visiting students and Shri Javadekar stated that he will personally review the status periodically.

The JIGYASA model includes:

- Student Residential Programmes;
- Scientists as Teachers and Teachers as Scientists;
- Lab specific activities / Onsite Experiments;
- Visits of Scientists to Schools/Outreach Programmes;
- Science and Maths Clubs;
- Popular Lecture Series/ demonstration programme at Schools;
- Student Apprenticeship Programmes;
- Science Exhibitions;
- Projects of National Children's Science Congress;
- Teacher Workshops; and
- Tinkering Laboratories

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RSS to connect school students with scientists

CSIR-IICT

9th July 2017

The science wing of the RSS, Vijnana Bharti, has brought on board several Union ministries, scientific and educational institutions to launch a programme that plans to connect some 10,000 scientists with 10 lakh students to boost science research across India. Students from Class VI-XII will be mentored by scientists to undertake research in areas of their interest. The programme will be launched on October 15, the birth anniversary of former President A P J Abdul Kalam.

“Many students have scientific interests but in the absence of

suitable guidance, they are unable to realise their dreams. We want to build a scientific community and take the country to the pinnacle of science research,” A Jayakumar, the Vijnana Bharti secretary-general, told The Indian Express. Jayakumar is an RSS pracharak for over three decades. Ashutosh Sharma, secretary in the Department of Science and Technology, M Rajeevan, secretary in the Ministry of Earth Sciences, CSIR director-general Girish Sahni, Indian Council of Medical Research director-general Soumya Swaminathan are among the patrons of the programme.

Among the programme's advisors are Niti Aayog member V K Saraswat, who is the chairperson of the advisory team. Other advisors include ISRO chairman A S Kiran Kumar, the scientific advisor to defence minister G Satheesh Reddy, CBSE chairperson Rajesh Kumar Chaturvedi, Kendriya Vidyalaya Sangathan commissioner Santosh Kumar Mall and NCERT director Hrushikesh Senapathy.

“We are helping them connect students with scientists and professors. It should be a transformative programme. The students can approach their mentors who can guide them,” Sharma said. The Hyderabad-based CSIR-Indian Institute of Chemical Technology will be the knowledge partner of the initiative and provide scientists. “We are shortlisting and identifying scientists for the mentorship programme. We want to have at least one school, with at least 20 students, in every district of the country enrolled for the programme. The first trial is complete,” S Chandrasekhar, the director of the institute, said.

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[Indian Express](#) [Catch News](#)