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NEWS BULLETIN

01 TO 05 APRIL 2023



Gadkari emphasizes importance of waste-to-wealth for a sustainable future

CSIR-NEERI

04th April , 2023

Nagpur: “In this modern world, when we humans are generating waste at a huge amount, the concept of ‘waste to wealth’ is the only way left to secure our future,” said Nitin Gadkari, Union Minister for Road Transport and Shipping in Nagpur on Sunday.



Gadkari made this statement during a programme ‘WISE23’ conducted by Indian Women Scientist Association, Nagpur held at CSIR-NEERI Auditorium. “We have used 20 lakh ton garbage for construction of a road, which helped to reduce the garbage dump by 20 metre in Gazipur area in Delhi. This is the perfect example of ‘waste to wealth’ and every scientist should innovate such ideas for every field,” said the Minister.

Gadkari also appealed that scientists should come up with innovative technologies that encourage ‘Waste to wealth’. The Central Government is also extending its help to scientists for such innovations, said the Minister. Gadkari said a new technique has already been launched under which crop stubble will be used to prepare bio-bitumen at farmlands using a tractor-mounted machine.

He said farmers have the capacity to expand their role beyond being foodgrain producers and they can become manufacturers of bio-bitumen which can be used in construction of roads. He said that making bitumen, a key input for laying roads, from agricultural waste such as rice husk, can help save up to Rs 30,000 crore annually in import bills.

“India requires around 80 lakh tonnes of bitumen annually for roads. Of this, around 50 lakh

tonnes is provided by domestic refineries for processing crude oil, and around 30 lakh tonnes is imported costing around Rs 30,000 crore,” said Gadkari. He informed that, Punjab and Haryana in north India are also producing bio-bitumen along with rice and wheat and the agriculture is being diversified in power and electricity.

The Union Minister suggested that it is possible to produce Bio-Bitumen by cultivating Bamboo in the wasteland near Vekoli and other public sector companies in Nagpur. Gadkari has also urged the scientists to do rural and agriculture-oriented research by adopting the need based, region-wise as well as technology, research and entrepreneurship futuristic vision to make the country and the society prosperous.

He said, research has no value in the absence of proven technology, availability of raw material, economic feasibility and marketing ability. He underlined the need to do research on the available resources like fly ash, Nag river water, garbage and solid waste in Nagpur.

Many dignitaries, including CSIR-NEERI’s Director Dr Atul Vaidya, Retired Dean of Nagpur Medical College Dr Vibhavari Dani, etc. were present on the occasion. Office bearers of Indian Women Scientist Association, CSIR-NEERI scientists and students were present during the event.

CSIR- IMMT Organises Walkathon Under G20 Jana Bhagidaari Initiative

CSIR-IMMT

01st April , 2023

Bhubanswar : CSIR- Institute of Minerals and Materials Technology, Bhubaneswar has organised a Prabhat Pheri (walkathon) inside its campus on 1st April, 2023 at 8. 30 a.m. under G20 Janbhagidari Event.



Prof. Dr AK Sahu, Chief Scientist, CSIR-IMMT has inaugurated the programme in the presence of staffs, students of the Institute. Around 100 participants took part in the

event. All were sensitized about the G20 Education working group events that would be organized in Bhubaneswar.

Inaugurating the walkathon Dr A K Sahoo said, Today with this walkathon on the occasion of Utkal Divas, we have started the G20 events. We will have a month long activities, seminars events to create an awareness on significant of G20.

National meet on Materials and Mathematical Sciences

CSIR-NPL, CECRI

01st April , 2023

School of Advanced Sciences of Kalasalingam university organized Two days National conference on "Materials and Mathematical Sciences," at Srivilliputhur. Vice President Dr.S.Shasi Anand inaugurated the conference.



Vice chancellor Dr.S.Narayanan, Registrar Dr.V.Vasudevan offered felicitations. The Chief Guest Prof.Jarugu Narasimha Moorthy,

Director IISER , Trivandrum delivered inaugural address and spoke on " Molecules and OLEDs by bottom up DENOVO Molecular design". Dr.C.Ramalingan, Dean –SAS detailed the two days conference programmes and introduced the experts. The Chief guest released the "Souvenir -NCMMS -2023" and the vice chancellor received the first copy.

Technical Experts Professors .G.Mohan Rao,IISc,Bangalore, Diwan.S.Rawat ,University of Delhi, Dimple P.Dutta BARC&HBNI.R.Ramaraj MKU,K.R Justin Thomas IIT Roorkee, H.K.Nigam CU,Bihar. N.Vijayan, CSIR-NPL. Mahasweta Nandi VBU, B.Subramanian, CSIR-CECRI and Sunil Mathew ,NIT ,Calicut gave technical lectures. Total 300 participants across the country submitted 250 research papers and participated in Posture presentations.Head of the Departments, Dr.M.Kameswari Mathematics, Dr.S.Saravanakumar,Physics, Dr E.R.Nagaraj,Chemistry , Dr.M.C.Janaki,Forensic science and staffs ,students of SAS, organised the conference well. Dr.M.Kameswari delivered the vote of thanks.

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[Afternoonnews](http://www.afternoonnews.in)

Sivakasi gets RACE facility to test green crackers

CSIR-NEERI

31st March , 2023

VIRUDHUNAGAR: A temporary facility for a raw materials/chemicals, composition, emissions (RACE) testing facility has been set up in Sivakasi in Virudhunagar district of Tamil Nadu to test green crackers.

The facility, which was established by Council of Scientific and Industrial Research - National Environmental Engineering Research Institute (CSIR-NEERI) at AAA College of Engineering and Technology in Sivakasi, was inaugurated by Virudhunagar district collector V P Jeyaseelan and director of CSIR-NEERI Atul N Vaidya on Thursday. It would be helpful for emission and noise testing of the green crackers manufactured by manufactures in Virudhunagar district.

Following a Supreme Court direction, CSIR-NEERI has come up with a formula to produce green crackers which reduces the emission from 20%-30%. As many as 1,000 fireworks units in Virudhunagar district have registered with NEERI for producing green crackers.

The members of the Tamil Nadu Fireworks and Amorges Manufacturers Association (TANFAMA) and the CSIR-NEERI had signed a memorandum of understanding (MoU) for establishing an emission testing laboratory for testing green fireworks at Sivakasi in Virudhunagar district.

The laboratory will be established for Rs 15 crore with the contribution of funds from the central government and fireworks manufacturers. Five acres of land has been purchased on the Sivakasi-Vembakottai Road to set up the laboratory.

At present, fireworks manufacturers are sending their cracker varieties to NEERI's laboratory in Nagpur for emission testing and certification. There is a delay in testing and obtaining

certification. The laboratory, which is to be set up in Sivakasi, will reduce the delay in testing and certifying the green crackers produced by the manufacturers in the district.

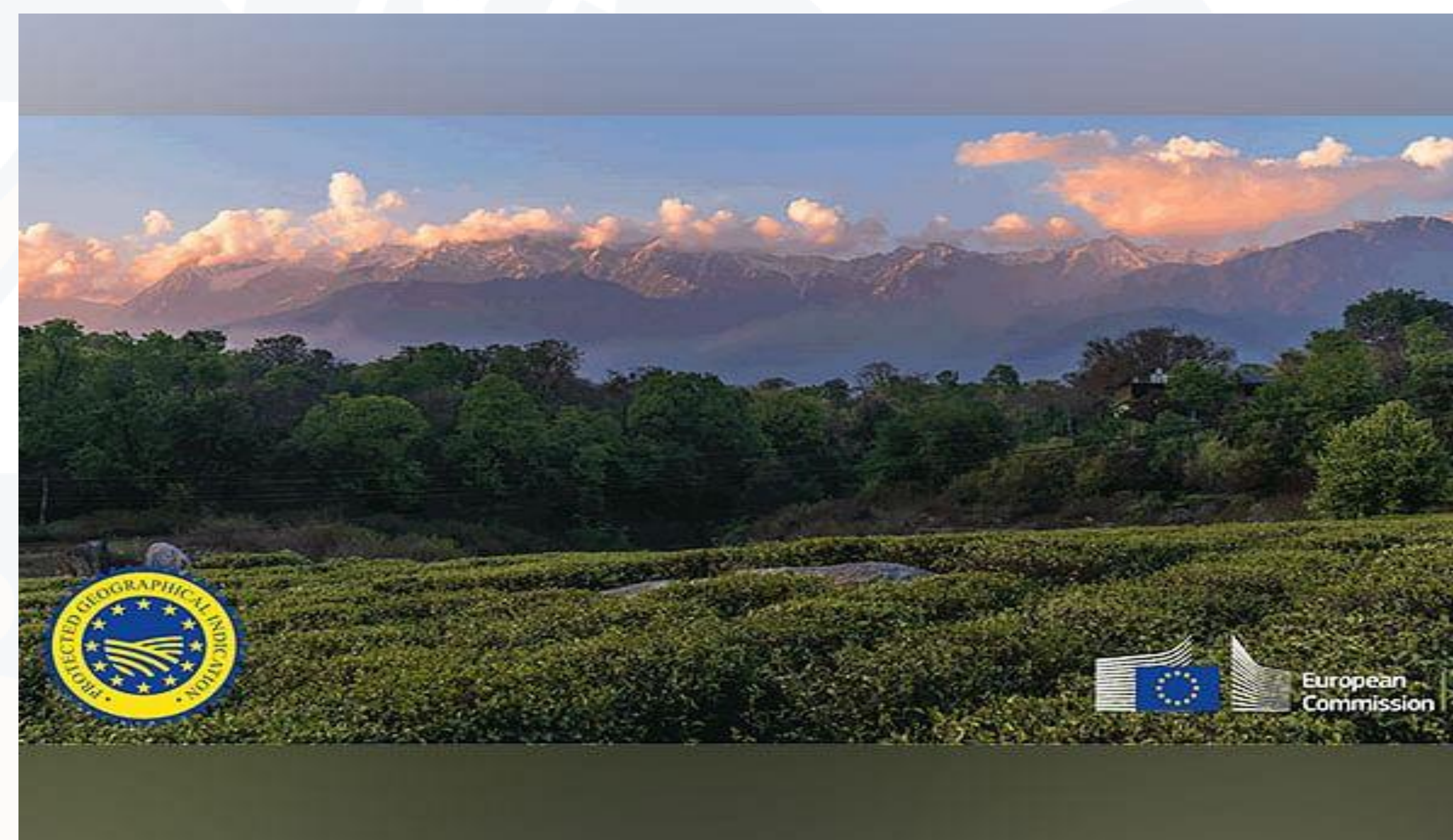
Himachal Pradesh's Kangra tea gets European GI tag

CSIR-IHBT

29th March , 2023

Himachal Pradesh's Kangra Tea on Wednesday got a European Union Geographical Indication Tag (GI tag).

“India Kangra Tea gets EU GI tag. EU & India both lay strong emphasis on GI, attaching high importance to local food, maintaining local traditions and preserving and promoting rich cultural heritage. EUIndiaEkSaath,” tweeted the EU official organization, EU in India.



The tag will help Kangra tea to get an opportunity to enter the European market. Kangra tea received the Indian GI tag in 2005. Since 1999, the cultivation and development of tea have improved constantly in the Kangra region of Himachal Pradesh.

“Today we registered a new Geographical Indication from India! EU-India. #Kangra tea is grown 900-1,400 meters above sea level, on the slopes of the Dhauladhar mountain range in the Western Himalayas. It has a nutty, woody aroma and a sweet aftertaste,” tweeted EU Agriculture.

The development and cultivation of Kangra tea are being promoted and looked after by four departments Tea Board of India Regional office Palampur, cooperative and agriculture departments of the state and CSIR, IHBT Palampur and Chaudhary Sarwan Kumar Agriculture University, Palampur. ‘Kangra tea’ is a type of tea derived from the leaves, buds and tender stems of the *Camellia sinensis* species as cultivated in the Kangra valley (Himachal Pradesh, India).

‘Kangra tea’ leaves’ main characteristics are: a multi-stemmed frame, and narrow leaves. ‘Kangra tea’ is planted from seed stock raised in the Kangra valley and other selected varieties for the region.

‘Kangra tea’ has distinctive nutty, winter-green, woody floral aromas in its flavour profile. The ‘Kangra tea’ imparts a sweet aftertaste. ‘Kangra tea’ has a light colour and high body in liquor.

‘Kangra tea’ leaves contain up to 13 per cent catechins and up to 3 per cent caffeine and amino acids such as theanine, glutamine, and tryptophan. The teas produced in the Kangra Valley are green, oolong, white and orthodox black types.

‘Kangra tea’ is produced in several areas located on the slopes of the Dhauladhar mountain ranges of the Western Himalayas. These areas are Palampur, Baijnath, Kangra, and Dharmshala in the district of Kangra; Jogindernagar in the district of Mandi, and Bhatiyat in the district of Chamba.

The Kangra area, as defined in this application, enjoys the very specific geographical conditions prevailing in the snow-clad Dhauladhar mountain ranges in the Himalayas. Altitude is one very specific feature of the area as all the tea plantations are set within the altitude range of 900 to 1400 m in the mountain ranges.

The Kangra area also yearly receives high amounts of rainfall. The city of Dharmshala and its surrounding areas are indeed recorded to be the second highest rain-receiving areas after Mawsynram of Meghalaya state in India. The average rainfall at Dharmshala ranges between 270-350 cm per year. ‘Kangra tea’ is produced using high efficiency whole leaf-orthodox manufacture which means that ‘Kangra tea’ is made up of whole leaf and flavour-enriched leaves with the highest content of polyphenols (catechins).

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