

# CSIR IN MEDIA



**CSIR**

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## DBT secretary Gokhale gets additional charge as CSIR DG

CSIR-IGIB

29<sup>th</sup> April, 2022

Immunologist Rajesh Gokhale, the secretary of the Department of Biotechnology, was assigned additional charge of Director General of the Council of Scientific and Industrial Research (CSIR) on Friday. The incumbent CSIR DG, Shekhar Mande, a structural biologist and former Director of the National Centre for Cell Sciences, will superannuate on Saturday, after a stint of over three years. "The competent authority has approved assignment of additional charge of the post of Director General, CSIR-cum-Secretary, Department of Scientific & Industrial Research to Dr. Rajesh S. Gokhale, Secretary, Department of Biotechnology," a government order said.



Gokhale will continue to hold the additional charge till the appointment of a regular DG or until further orders, it said.

Gokhale also served as Director of CSIR's Institute of Genomics and Integrative Biology and was briefly director-in-charge of National Institute of Immunology, before joining the Indian Institute of Scientific Education and Research, Pune as Professor.



## TSWREIS students get up, close and personal with scientists

CSIR-CCMB

29<sup>th</sup> April, 2022

Select students of the Telangana State Social Welfare Residential Educational Institutions Society (TSWREIS) had a weeklong opportunity to interact with scientists of CSIR-Centre for Cellular and Molecular Biology (CCMB) and also carry out hands-on experiments and activities designed to help them understand the prescribed school syllabus .

The students, who were selected based on a quiz programme, are part of the ‘Milo CCMB’ programme started during the COVID-19 pandemic when scientists made animated videos on some of their well-known work aligned with high school curricula and conducted online scientist interactions with students over six months.

TSWREIS has a state-wide network of 235 schools, largely catering to female students from marginalised families. The Department of Science and Technology (DST) funded the interaction programme. “Milo CCMB programme aims to create role models in the TSWREIS community who are aware of the scientific advances and possess problem-solving abilities. We strongly believe that these skills are important for the young people, no matter what careers they choose for themselves,” said science communication and outreach officer at CCMB, and lead of Milo CCMB, Somdatta Karak, on Friday.

CSIR-CCMB director Vinay Nandicoori called for greater participation of people from diverse backgrounds for science to be accessible to the society. “Most students pursuing science are interested in engineering and medicine, and the few pursuing sciences as a career often always come from privileged backgrounds. This causes only a select section of society to be involved in knowledge generation,” he said.

“While we have been collaborating with institutions from all across the world on various academic and co-curricular projects. Milo CCMB is particularly interesting because we



introduced discussions on the concepts of genetic diseases, infections, and nature conservation to these students, who in turn will take these learnings to their communities to create awareness,” said TWSREIS secretary D. Ronald Rose.

TSWREIS Joint secretary (education) Praveen Mamidala said many programmes to provide quality education and encourage activity-based learning in the classrooms to promote scientific temperament among students are taken up. “The students have especially enjoyed learning about the research at CCMB and interacting with scientists,” he added, according to a press release.



## IHBT develops nutrition-rich products for improving the nutrition of children and women

CSIR-IHBT

28<sup>th</sup> April, 2022

PALAMPUR: To prevent the effects of malnutrition the Council of Scientific and Industrial Research (CSIR)-Institute of Himalayan Bioresource Technology (CSIR-IHBT), has developed various products containing iron, protein, and fiber especially to improve nutrition among children and women. Director CSIR-IHBT Dr. Sanjay Kumar informed on Tuesday that the institute had developed products containing iron, protein, and fiber for nutrition for children and women.

“Shitake mushroom capsules rich in Vitamin D have also been prepared. CSIR-IHBT has developed various low-cost products to combat protein and micronutrient malnutrition by using cereals and pulses, microalgae and low-cost/underutilized agro-horticulture produce” said Sanjay adding that the products had been evaluated for their bio-efficacy in pre-clinical animal models and have also been tested for integration into large-scale supplementation programs.

“Children and women are anemic, underweight, stunted or malnourished all over the country and therefore the policy on nutrition should be rational. The results and programs of the products developed by the CSIR-IHBT for nutrition are very positive”. Jindal further said that in view of this, it would be considered to extend this program to the entire district of Kangra and then to Himachal Pradesh. He further said that the appropriate nutrition program for children of 0 to 2 years will also need to be brought under the Poshan Abhiyan.

Sanjay informed that they also organized a programme on the progress and future action plan of nutrition associated program coordinated by the institute under Poshan Abhiyan in collaboration with Directorate of Women and Child Development.

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## DNA analysis suggests 160-year-old human skeletons found in Punjab are of Ganga plain martyrs

CSIR-CCMB

28<sup>th</sup> April, 2022

Findings add significant chapter in history of unsung heroes of India's first freedom struggle, say researchers



When a large number of human skeletons were excavated from an old well in Ajnala town of Punjab in early 2014, some historians believed that these skeletons belong to the people killed in riots during the partition of India and Pakistan. The other prevailing belief was these were skeletons of Indian soldiers killed by the British army during the revolt of 1857 in the Indian freedom struggle.

While the identity and geographic origins of these soldiers have been under intense debate due to lack of scientific evidence, genetic analysis of the remains studied by scientists of the CSIR-Centre for Cellular and Molecular Biology (CCMB), Birbal Sahni Institute, Lucknow, Benaras Hindu University (BHU) and Punjab University's anthropologist J.S. Sehrawat has now established that these skeletons are of people from the Ganga plain region.

Researchers took 50 samples for DNA analysis and 85 specimens for isotope analysis to establish the roots of these martyrs.

“DNA analysis helps in understanding ancestry of people and isotope analysis sheds light on food habits. These methods showed that the human skeletons found in the well were not of people living in Punjab or Pakistan. Rather, the DNA sequences matched with people from U.P., Bihar and West Bengal,” said chief scientist of CCMB and director of Centre for DNA Fingerprinting and Diagnostics K. Thangaraj on Thursday.



“Results from this research are consistent with the historical evidence that the 26th Native Bengal Infantry Battalion consisted of people from the eastern part of Bengal, Odisha, Bihar and Uttar Pradesh,” said first author of the study J.S. Sehrawat.

Historical records show that soldiers from this battalion were posted at Mian-Meer, Pakistan, and killed British officers in a revolt. They were later captured by the British army near Ajnala and executed.

Researchers Niraj Rai, Gyaneshwer Chaubey and others said the findings of this study would add a significant chapter in the history of the unsung heroes of India’s first freedom struggle.

“Ancient DNA study is a powerful tool not only to understand our past but also help us in understanding historical perspective,” pointed out CSIR-CCMB director Vinay Kumar Nandicoori.

The study was published in the latest issue of *Frontiers in Genetics*, according to a statement.



## बायोडीजल से चारधाम यात्रा में चलेगा जेनरेटर

काशीपुर( डा. दीपिका गुड़िया आत्रेय)। सीएसआईआर आईआईपी के निदेशक डॉ. अंजन रे ने कहा कि बायोडीजल सामान्य तापमान पर तैयार हो जाता है। संस्थान इस वर्ष होने वाली चारधाम यात्रा में भी स्टॉल लगाकर वहां पर मौजूद होटल से कुकिंग ऑयल से



बायोडीजल बना कर जेनरेटर चलाने की प्लानिंग कर रहा है। इसके लिये होटलों से वेस्ट कुकिंग ऑयल एकत्र किया जाएगा। बाजपुर रोड स्थित सत्येन्द्र चन्द्र गुड़िया आईएमटी एंड लॉ कॉलेज में पत्रकारों से वार्ता करते हुए डॉ. अंजन रे ने कहा कि भारतीय पेट्रोलियम संस्थान (आईआईपी)

काशीपुर में बायोडीजल प्लांट स्थापित करने जा रहा है। इसकी कवायद शुरू हो चुकी है। संस्थान इस वर्ष

होने वाली चारधाम यात्रा में भी स्टॉल लगाकर वहां पर मौजूद होटल से कुकिंग ऑयल से बायोडीजल बना कर जेनरेटर चलाने की प्लानिंग कर रहा है। उन्होंने कहा कि बायोडीजल प्लांट गांव-गांव में लग सकता है। यह किफायती होने के साथ ही इसे आम आदमी भी चला सकता है। इस

बायोडीजल को ट्रैक्टर, पंप व डीजल जेनरेटर चलाने में काम में ला सकते हैं और उतनी डीजल की खपत कम कर सकते हैं। उन्होंने कहा कि हम हर गांव में एक बैरिल तेल बनाने की सोच रहे हैं। इसके अलावा इंडियन इंस्टीट्यूट ऑफ पेट्रोलियम देहरादून द्वारा खाद्य तेल को इकट्ठा करने के लिए एक चैन तैयार की गई है। जो पांच लीटर खराब खाद्य तेल देने वाले शख्स को एक लीटर कुकिंग तेल प्रोवाइड करेगा। यही नहीं, अगर कोई बायोफ्यूल लेना चाहता है तो उनकी टीम तत्काल खाद्य तेल को बायोफ्यूल बनाकर उन्हें दे सकती है। बताया कि एक किसान सभा डाट इन एप बनाया गया है। जिसमें खेतों में उगाने वाले बीज की जानकारी डाली जाएगी। जिससे किसानों को पता चल सकेगा कि उन्हें बीज कैसे उपलब्ध होगा।



## पोषण पर नीति तर्कसंगत होनी चाहिए : उपायुक्त

पालमपुर (कांगड़ा)। सीएसआईआर-आईएचबीटी संस्थान पालमपुर में पोषण अभियान के तहत समन्वित पोषण मैत्री कार्यक्रम की प्रगति एवं भविष्य कार्ययोजना पर समारोह करवाया गया। उपायुक्त डॉ. निपुण जिंदल ने बतौर मुख्यातिथि शिरकत की। उन्होंने कहा कि राष्ट्रीय परिवार और स्वास्थ्य सर्वेक्षण 2016 एवं 2020 के आंकड़े बहुत ही चिंतनीय हैं। बच्चों एवं महिलाएं सामान्य से कम वजन या एनीमिया से कुपोषित हैं। पोषण पर नीति तर्कसंगत होनी चाहिए। संस्थान की ओर से पोषण के लिए विकसित उत्पादों के परिणाम सकारात्मक हैं। इसे देखते हुए इस कार्यक्रम का पूरे जिले में विस्तार करने पर विचार किया जाएगा। साथ ही दो वर्ष तक के बच्चों को भी इस पोषण अभियान के तहत लाने की आवश्यकता है। इससे पूर्व संस्थान के निदेशक डॉ. संजय कुमार ने बताया कि संस्थान ने बच्चों एवं महिलाएं के पोषण के लिए आयरन, प्रोटीन और फाइबर युक्त उत्पादों को विकसित किया है। विटामिन डी से भरपूर सिटाके मशरूम कैप्सूल भी तैयार किए हैं। डॉ. विद्याशंकर, जिला कार्यक्रम अधिकारी अश्विनी कुमार, सीडीपीओ पंचरुखी रेणु शर्मा ने भी अपने विचार रखे। इस मौके पर एसडीएम पालमपुर डॉ. अमित गुलेरिया, सीडीपीओ बैजनाथ, सुलह, भवारना समेत आंगनबाड़ी एवं आशा वर्करों ने भाग लिया। संवाद



## CSIR-NIScPR, New Delhi organises a National Workshop to commemorate World Intellectual Property Day on 26th April 2022

CSIR-NIScPR

26<sup>th</sup> April, 2022

New Delhi : CSIR-National Institute of Science Communication and Policy Research (CSIR-NIScPR) organized a National Workshop on World Intellectual Property Day (26th April) for school students and innovators. During the inaugural function, Prof. Ranjana Aggarwal, Director, CSIR-NIScPR welcomed the gathering. In her welcome address, Prof. Ranjana Aggarwal



highlighted various aspects of Intellectual Property, Patents and communication; emphasizing the importance of innovations and the necessity of a platform to bring the students and the experts at one place. She added that the amount of innovations that emerged during the COVID-19 lockdown period is tremendous. COVID-19 has taught us how public-private participation has brought digital transformation to the country. The quantum of patents filed in the digital sector during the last five years speaks about the innovation that happened in the field. She stressed that inquisitiveness is the key to innovations.

During his speech, the guest of honour Dr. Sameer Kumar Swarup, Deputy Controller of Patents & Designs, IPO, Delhi mentioned that the number of inventions that happened during the COVID-19 pandemic period was higher than the normal times. It has been observed that whenever there is a constraint the drive for innovation increases. Children can develop innovations as they always carry vague ideas and are always curious to know more and more. It's this curiosity that brings out more and more innovations. He highlighted the importance of such workshops and IPR outreach programmes targeting school students have greatly increased the IP awareness among the school children. The increase in the Indian applicants who file for IPR in recent times is a good indicator of economic growth.



The chief guest of the program, Prof. Anil Kumar Gupta, Coordinator, SRISTI and Honey Bee Network and Executive Vice-Chair, National Innovation Foundation delivered his lecture on “IP and youth: strategies for engagement, empowerment and entrepreneurship” through online mode. He mentioned that the vision of Honey Bee Network is to give voice, visibility and velocity to creative and innovative people in the formal and the informal sector. Prof, Anil Kumar Gupta focused on the difference between open innovations and intellectual property. He asked young innovators to develop sensitivity towards inefficiencies, deficiencies and problems existing in the society. Learn not to live with any problem, but find solutions. He highlighted the four dimensions of innovation and how drivers of innovation can bring in changes, meeting the unmet needs. He mentioned that innovators need to look for oddities and inculcate the habit of thinking out of the box. Passion, purpose, and process will lead to performance through platforms to engage youngsters towards entrepreneurship. He stressed the need to reward the innovators, as incentives inspire them to work more on the innovation, that would transform society. He also appreciated the teachers who acted as mentors and extended support to these students.

The workshop also gave opportunity to the school students and young innovators to present their innovations in the workshop. Agnij Moitra, a student of Birla Vidya Niketan School who won the A.P.J. Abdul Kalam Innovation Award was felicitated on the occasion. Agnij Moitra, gave a presentation on his design of an improvised tetra-pack. He innovated a two-slit design for tetra-pack to solve the issue of food wastage.

In the following technical sessions, the experts delivered the lectures on various aspects of Intellectual Property Rights. Dr. Sujit Bhattacharya, Chief Scientist, Advisor/Dean Policy Research, CSIR-NIScPR spoke on Innovation and Entrepreneurship, Dr. Kanika Malik, Sr. Principal Scientist, CSIR-NIScPR delivered the lecture on “Introduction to Intellectual Property Rights” and Dr.Vipan Kumar delivered a lecture on “Technology Readiness Level (TRL) Assessment’.

The technical sessions were followed by the presentations by students who won the CSIR Innovation Award for School Children (CIASC) 2021.



The workshop observed the participation of budding student innovators and teachers from various schools in different parts of the country. The students actively participated in the brainstorming sessions..



Dr. Sameer Kr. Swarup speaking on IPR programs for students



Padma Sri Prof. Anil Kumar Gupta highlighted the problems solved by the students



Group picture of the experts and student participants



CSIR Innovation Awardees presented their innovations in the workshop



## MoU between CSIR and iCreate to harness India's tech strength

CSIR

26<sup>th</sup> April, 2022

New Delhi: An agreement has been signed between CSIR and iCreate, India's largest institution for transforming start-ups based on tech innovation into businesses, to harness the country's technological strength, the science and technology ministry said on Monday.

Gujarat Chief Minister Bhupendra Patel presided over the MoU signing between the state government's flagship technology incubator - iCreate (International Centre for Entrepreneurship and Technology) and the Council of Scientific and Industrial Research (CSIR), the premier research and development body of the Government of India.

Under the MoU, CSIR and iCreate intend to establish a collaborative support system for promising tech start-ups by making combined resources available for entrepreneurs and innovators in the country. The partnership will also catalyse scientific innovation and the marketability of high-tech start-ups, the ministry said in a statement.

Further, iCreate will help set up new incubators at identified CSIR labs. Such start-ups will access CSIR's equipment, facilities, and scientific manpower. CSIR will provide intellectual property support and explore methods of financially supporting innovative start-ups from India to boost emerging entrepreneurs, it said.

iCreate will also leverage its deep industry connections and market linkages to identify real needs that can be addressed through scientific innovation by CSIR scientists, thus leading to faster commercialisation of the innovations coming out of CSIR, the statement said.

iCreate is an autonomous centre of excellence of the Gujarat government and is India's largest institution for transforming start-ups based on tech innovation into businesses.



Located in a state-of-the-art 40-acre campus at Dev Dholera in Ahmedabad, to date it has supported over 412 innovations and 30 plus patents with a 'high-touch, entrepreneur first model, connecting them with mentors, markets and money, the ministry said.



## CFTRI Resumes Offline Short-Term Training Programmes

CSIR-CFTRI

26<sup>th</sup> April, 2022

Mysore/Mysuru: CSIR-Central Food Technological Research Institute (CFTRI) is one of the largest R&D institutions devoted to Food Science and Technology under the Council of Scientific & Industrial Research.



For the past two years, due to COVID-19 pandemic, not all offline Short Term Training (STC) programmes were being

conducted at CSIR-CFTRI, Mysuru. With improved situation, CFTRI is resuming all its short-term training courses in various subject areas of Food Technology and Food Processing.

The schedule of the 24 courses for 2022-23 has been hosted on the Institute website ([www.cftri.res.in](http://www.cftri.res.in)). These courses are of short duration, but intensive and packed with lectures and demonstrations. Faculty members having vast experience in specific areas of Food Science and Technology handle these courses.

The demonstrations and practical classes are conducted in the state-of-the-art laboratories and pilot plants of CFTRI. Training includes theory and hands-on practical sessions on: Pest Management; Food Processing; Food Packaging; Food Safety Issues; Food Colours; Bakery Products; Flour Milling; Food Regulation; Edible Oil Extraction; Business Opportunities; Laboratory Animal Techniques; Animal Cell Culture; Product-making; Fruits and Vegetable Technologies; Chocolate Confectionery; Sensory Analysis; Probiotic Dairy Product Development; Solid Waste & Waste Water Management; Tools in Microbiology; Chromatographic Techniques; Food Analysis; Paddy & Rice Processing; Grain Processing;



Nutri-Cereal Processing; Wine Fermentation and related areas to enhance the skills of eligible candidates. These courses will be held from the second week of May 2022 onwards and ends during third week of January 2023 in different time intervals.

In addition to these courses, CFTRI also conducts tailor-made customised courses depending upon the requirement.



CSIR-CFTRI

26<sup>th</sup> April, 2022

## CFTRI resumes offline short-term training programmes

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fectionery; Sensory Analysis; Probiotic Dairy Product Development; Solid Waste & Waste Water Management; Tools in Microbiology; Chromatographic Techniques; Food Analysis; Paddy & Rice Processing; Grain Processing; Nutri-Cereal Processing; Wine Fermentation and related areas to enhance the skills of eligible candidates.

These courses will be held from the second week of May

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In addition to these courses, CFTRI also conducts tailor-made customised courses depending upon the requirement.

For details interested candidates can visit the website ([www.cftri.res.in](http://www.cftri.res.in); [https://cftri.res.in/skill\\_development](https://cftri.res.in/skill_development)) or contact Ph:0821-2514310 or e-mail:[stc@cftri.res.in](mailto:stc@cftri.res.in).

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CSIR-CFTRI

26<sup>th</sup> April, 2022

## CFTRI resumes offline short-term training programme

# ಸಿಎಫ್‌ಟಿಆರ್‌ಐನಲ್ಲಿ ಅಲ್ಪಾವಧಿಯ ತರಬೇತಿ ಕಾರ್ಯಕ್ರಮಗಳ ಪುನರಾರಂಭ

### • ಕನ್ನಡಪ್ರಭ ವಾರ್ತೆ ಮೈಸೂರು

ಸಿಎಸ್‌ಐಆರ್-ಸಿಎಫ್‌ಟಿಆರ್‌ಐ ವತಿ ಯಿಂದ ಆಹಾರ ತಂತ್ರಜ್ಞಾನ ಮತ್ತು ಆಹಾರ ಸಂಸ್ಕರಣೆಯ ವಿವಿಧ ವಿಷಯಗಳಲ್ಲಿ ತನ್ನ ಎಲ್ಲ ಅಲ್ಪಾವಧಿಯ ತರಬೇತಿ ಕೋರ್ಸ್‌ಗಳನ್ನು ಪುನರಾರಂಭಿಸುತ್ತಿದೆ.

2022-23ರ 24 ಕೋರ್ಸ್‌ಗಳ ವೇಳಾ ಪಟ್ಟಿಯನ್ನು ಇನ್ ಸ್ಟಿಟ್ಯೂಟ್ ವೆಬ್‌ಸೈಟ್‌ನಲ್ಲಿ ([www.cftri.res.in](http://www.cftri.res.in)) ಹೋಸ್ಪ್ ಮಾಡಲಾಗಿದೆ. ಈ ಕೋರ್ಸ್‌ಗಳು ಅಲ್ಪಾವಧಿಯದ್ದಾಗಿರುತ್ತವೆ. ಉಪನ್ಯಾಸಗಳು ಮತ್ತು ಪ್ರಾತ್ಯಕ್ಷಿಕೆಗಳಿಂದ ಕೂಡಿರುತ್ತವೆ. ಆಹಾರದ ನಿರ್ದಿಷ್ಟ ಕ್ಷೇತ್ರಗಳಲ್ಲಿ ಅಪಾರ ಅನುಭವ ಹೊಂದಿರುವ ಅಧ್ಯಾಪಕರು ವಿಜ್ಞಾನ ಮತ್ತು ತಂತ್ರಜ್ಞಾನವು ಈ ಕೋರ್ಸ್‌ಗಳನ್ನು ನಿರ್ವಹಿಸುತ್ತಾರೆ. ಪ್ರಾತ್ಯಕ್ಷಿಕೆಗಳು ಮತ್ತು ಪ್ರಾಯೋಗಿಕ ತರಗತಿಗಳನ್ನು ಆತ್ಮಾಧುನಿಕ ಪ್ರಯೋಗಾಲಯಗಳು ಮತ್ತು ಪೈಲಟ್ ಸ್ಥಾವರಗಳಲ್ಲಿ ನಡೆಸಲಾಗುತ್ತದೆ.

ಈ ಕೋರ್ಸ್‌ಗಳು 2022ರ ಮೇ 2ನೇ ವಾರದಿಂದ ನಡೆಯುತ್ತವೆ ಮತ್ತು ವಿಭಿನ್ನ ಸಮಯದ ಮಧ್ಯಂತರಗಳಲ್ಲಿ ಜನ



ವರಿ 2023ರ ಮೂರನೇ ವಾರದಲ್ಲಿ ಕೊನೆಗೊಳ್ಳುತ್ತವೆ. ಈ ಕೋರ್ಸ್‌ಗಳ ಜೊತೆಗೆ, ಸಿಎಫ್‌ಟಿಆರ್‌ಐ ಅಗತ್ಯಕ್ಕೆ ಅನುಗುಣವಾಗಿ ಕಸ್ಪಮೈಸ್ ಮಾಡಿದ ಕೋರ್ಸ್‌ಗಳನ್ನು ಸಹ ನಡೆಸುತ್ತದೆ. ಹೆಚ್ಚಿನ ವಿವರಗಳಿಗಾಗಿ ಆಸಕ್ತ ಅಭ್ಯರ್ಥಿಗಳು ವೆಬ್‌ಸೈಟ್‌ಗೆ ಭೇಟಿ ನೀಡಬಹುದು ಮತ್ತು ದೂ. 2514310 ಸಂಪರ್ಕಿಸಬಹುದು.

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