CSIR IN MEDIA

सीएसआईआर
CSIR
भारत का नवाचार इंजन
The Innovation Engine of India

NEWS BULLETIN
21 TO 25 OCTOBER 2024

Compiled by Science Communication and Dissemination Directorate (SCDD), CSIR, Anusandhan Bhawan, New Delhi

CSIR-NCL Enhances Oxygen System in MiG-29 Jets for Indian Navy

CSIR-NCL

25th October , 2024

The CSIR-National Chemical Laboratory (CSIR-NCL) in Pune has advanced the On-Board Oxygen Generation System (OBOGS) in MiG-29 fighter jets, improving oxygen production for pilots during high-altitude missions.

This milestone project, launched at the request of the Indian Navy, was led by Dr. Vijay Bokade, Head of CSIR-NCL's Catalysis and Inorganic Chemistry Division, alongside Dr. Prashant Niphadkar and their research team. The OBOGS system, crucial for delivering oxygen at extreme altitudes, operates through zeolite materials that adsorb nitrogen to yield pure oxygen. Over time, exposure to moisture weakens the effectiveness of these zeolites. In response, CSIR-NCL developed a specialized rejuvenation process that increased the oxygen output in OBOGS units from 30% to an impressive 85%.

Testing at the Naval Aircraft Yard in Goa confirmed this enhancement, and the process has since been expanded to rejuvenate approximately 54 kg of zeolite material, with multiple MiG-29s now operating with the revitalized units. "This project represents a proud moment for the team, particularly in witnessing the aircraft's performance after the zeolite rejuvenation," said Dr. Bokade.

CSIR-NCL's indigenous zeolite production is expected to ensure the system's ongoing functionality, underscoring the success of local research in meeting critical defense technology needs. The enhanced OBOGS units are now actively supporting Indian Navy missions at high altitudes. CSIR-NCL has further developed proprietary technology to synthesize oxygen-enriching zeolites, and integration of these materials into MiG-29 aircraft is underway.

Published in:

Thebridgechronicle

CSIR-NIScPR Celebrates 9thAyurveda Day with Emphasis on Integrating Traditional Wisdom and Modern Science

CSIR-NIScPR, IGIB

25th October , 2024

CSIR-National Institute of Science Communication and Policy Research (CSIR-NIScPR) today celebrated the 9thAyurveda Day, highlighting the importance of Ayurveda in modern healthcare.The event, held at CSIR-NIScPR, S.V. Marg Campus, began with a plantation program “Ek Ped Maa ke Naam,” followed by an inaugural address by Prof Ranjana Aggarwal, Director, CSIR-NIScPR.

Prof Ranjana Aggarwal highlighted the significance of Indian knowledge system available in our country in the past especially Vedic Era. She spoke about Nalanda and Takshashila, the great ancient knowledge centres of India. Prof Aggarwal said that CSIR-NIScPR is coordinating a national initiative called SVASTIK (Scientifically validated societal traditional knowledge) and in this initiative, we bring out case studies and stories of Indian Traditional Knowledge and share those with society. Dr Monika Jaggi, Principal Scientist, CSIR-NIScPR, introduced the guest speaker, Dr. Bhavana Prasher, Senior Principal Scientist, CSIR-IGIB, New Delhi. Dr. Prasher delivered a special lecture on "Ayurgenomics and Prakriti: Innovative Integration of Traditional Wisdom and Modern Science for Personalized Healthcare."Dr. Suman Ray, Principal Scientist, CSIR-NIScPR, proposed the vote of thanks. A free health check-up camp along with Prakriti Parikshanwas also organized in collaboration with Dr. Shaizi Layeeq and team from CCRAS (Ministry of AYUSH), New Delhi.The event aimed to create awareness about the potential of Ayurveda in preventing and managing various diseases, as well as its contribution to India’s rich cultural heritage.

Published in:

Pib

CSIR-CIMAP में तीसरे फिक्की अंतर्राष्ट्रीय सुगंध शिखर सम्मेलन का हुआ आयोजन

CSIR-CIMAP

25th October , 2024

सीएसआईआर-सीएमएपी में शुक्रवार को तीसरे फिक्की अंतर्राष्ट्रीय सुगंध शिखर सम्मेलन का आयोजन हुआ। यहां मुख्य अतिथि उत्तर प्रदेश मुख्यमंत्री के मुख्य सलाहकार अवनीश अवस्थी रहे।

सुगंध शिखर सम्मेलन आयोजित हुआ

सीएसआईआर-सीएमएपी, बीआईएस के सहयोग से आयोजित सुगंध शिखर सम्मेलन का विषय "स्थायी अवसरों को आगे बढ़ाना: सुगंध उद्योग के लिए समावेशी विकास" रखा गया था। मुख्य अतिथि ने उद्घाटन सत्र में उत्तर प्रदेश पर विशेष ध्यान देते हुए मुख्य कार्यकारी अधिकारियों, भारत और विदेश से आए प्रतिनिधियों ने उद्योग के सामने आने वाले प्रमुख मुद्दों और अवसरों और चुनौतियों पर अपना दृष्टिकोण साझा किया।

इन वक्ताओं ने दिया संबोधन

उद्घाटन सत्र में मुख्य वक्ता फिक्की फ्रैग्रेंस टास्कफोर्स व एमेरिटस, द इंटरनेशनल फ्रेगरेंस एसोसिएशन के अध्यक्ष माइकल कार्लोस, फिक्की फ्रेगरेंस टास्कफोर्स सह अध्यक्ष व एफ एंड एफ, अल्ट्रा इंटरनेशनल लिमिटेड की निदेशक भुवना नागेश्वरन रहीं। यहां अन्य अतिथि वक्ता के रूप में अल्ट्रा इंटरनेशनल लिमिटेड के संस्थापक और संत सांगानेरिया ट्रस्ट के प्रबंध ट्रस्टी संत सांगानेरिया, (एसीएसआईआर), सीएसआईआर-केंद्रीय औषधीय एवं सुगंधित पौधा संस्थान के निदेशक डॉ. प्रबोध कुमार त्रिवेदी, द इंटरनेशनल फ्रेगरेंस एसोसिएशन (आईएफआरए) के चेयरमैन हंस होल्गर और द इंटरनेशनल फ्रेगरेंस एसोसिएशन की अध्यक्ष मार्टिना बियानचिनी मौजूद रहे।

Published in:

Newstrack

CSIR develops device to run health diagnostics, test adulteration

CSIR-IITR, CEERI

24th October , 2024

Institutions of the Council of Scientific and Industrial Research (CSIR) have designed 'FluoriPCR', a device which is expected to revolutionise health diagnostics and testing of food commodities.

Developed by the CSIR– Indian Institute of Toxicology Research (CSIR - IITR) and CSIR – Central Electronics Engineering Research Institute, Pilani (CEERI), the FluoriPCR integrates four machines used for biochemical and molecular testing in health, diagnostics and food safety.

CSIR-IITR director, Dr Bhaskar Narayan, said that the device has been developed as part of CSIR-IITR's Advancing Technological Leads for Assuring Safety of Food (ATLAS) under CSIR's Mission Mode Project.

CSIR-IITR has tested FluoriPCR for identifying mixing in meat products and the authenticity of meat species. Buying equipment for carrying out these tests is generally expensive and costs about ₹35 lakh collectively. On the other hand, this device can be made available at ₹1-1.5 lakh, a scientist involved in the innovation process said.

"Analysing samples with the machine developed, CSIR-IITR has detected contamination or mixing in meat products and the authenticity of four meat species. This helps us to find if the sample is mixed with undesired meat components," said a scientist from CSIR-IITR.

This is a compact device which can easily be carried anywhere, and more importantly, it is customisable. It can also be used for testing adulteration in other food components which have DNA, like wheat and pulses. This will also help in testing the presence of bacteria, viruses and fungi and allergens like gluten and soy in food.

The device has also been tested by the National Accreditation Board for Testing and Calibration Laboratories (NABL) certified laboratory.

“The industries interested in getting the technology transferred can reach out to us. This device can be helpful for academic and research institutions, skill development and training centres and diagnostic labs,” said Dr Narayan.

Published in:
Hindustantimes

नावाडीह में सिंफर का सतर्कता जागरुकता अभियान

CSIR-CIMFR

24th October , 2024

विशेष संवाददाता। सतर्कता जागरुकता अभियान-2024 के तहत सीएसआईआर सिंफर धनबाद ने नावाडीह ग्राम पंचायत में जागरुकता कार्यक्रम व उत्क्रमित उच्च विद्यालय लोवाडीह के छात्रों के बीच क्विज प्रतियोगिता का आयोजन किया। नावाडीह पंचायत भवन में ग्रामीणों के बीच भ्रष्टाचार व सतर्कता विषय पर जागरुकता कार्यक्रम का आयोजन किया गया। कार्यक्रम में आलोक शर्मा (प्रशासन नियंत्रक) व राकेश कुमार (अनुभाग अधिकारी) ने भ्रष्टाचार व सतर्कता विषय पर अपने-अपने विचार रखे। आज ही सीएसआईआर सिंफर ने उत्क्रमित उच्च विद्यालय लोवाडीह के छात्र-छात्राओं को भ्रष्टाचार व सतर्कता विषय पर शिक्षित किया। साथ ही विभिन्न कक्षाओं के विद्यार्थियों के बीच क्विज प्रतियोगिता का आयोजन किया गया। विजेता विद्यार्थियों को पुरस्कृत किया गया।

Published in:
Livehindustan

CFTRI comes up with probiotic carrot nectar, gluten free bread mix

CSIR-CFTRI

24th October , 2024

In order to serve the growing consumer demand for healthy yet convenient foods CSIR-CFTRI has launched several new products and technologies to mark its Platinum Jubilee Foundation Day. They have come up with Probiotic carrot nectar, developed gluten free bread premix, instant masala tea premix, process for multigrain waffle and an Ethylene scavenger technology.

According to CFTRI experts, Probiotic carrot nectar is a vegetable-based beverage developed by incorporating the probiotic bacterium Lactiplantibacillus plantarum MCC5231 in carrot nectar. This can help those who face issues due to dairy-based products like lactose intolerance, milk allergies and so on. This meets the FSSAI's nectar specification criteria and fulfills more than 50% of daily requirement of Vitamin A. The product was developed by Aditi Goel under the guidance of Attar Singh Chauhan and Prakash M Halami and was funded by DBT, New Delhi.

In order to cater to to the growing demand for gluten free products as well as promoting millet utilization, they have developed a process for production of gluten free bread premix with all essential ingredients using 100% minor millets including proso, foxtail and barnyard. As per experts, this bread has a superior nutritional profile as compared to many gluten free products in the market. The work was funded by MoFPI and executed by the team led by Dr P Prabhasankar, C Soumya C, T Tamilselvan, Crassina Kasar, Sudha ML and Matche RS from the institute.

Even as Waffles are popular among people of all age groups, in order to improve its nutritional quality, the multigrain waffle has been formulated using whole wheat, pearl millet and finger millet flours with optimal amounts of sugar and fat. It is produced by baking the batter in the waffle machine. As per experts, the multigrain waffle has desirable textures and taste with higher dietary fiber, minerals and lower calorie value as compared to the waffles made of refined wheat flour available in the market.

They have also developed Instant Masala Tea premix with authentic taste of traditional Indian masala tea with longer shelf life for the convenience of modern life which can be prepared with simple steps. Experts said that, blended with natural ingredients, including premium tea leaves for flavour and mix of aromatic spices such as cardamom, ginger, cloves, and cinnamon. The tea is packaged in single-serving sachets, allowing for quick and easy preparation, without the hassle of brewing and measuring ingredients. To cater to diverse tastes and dietary preferences, they have developed this Instant Masala Tea with a variety of sweeteners, including regular sugar, jaggery, low-calorie sweeteners, and sugar-free options. It is developed by Sachin R Chaudhari, Rajeshwar S Matche, Anisha Biswas.

They have even come up with Ethylene Scavenger Technology which is sustainable, safe, and cost-effective. As per experts, it is made out of agricultural and industrial waste by-products and it is biodegradable. It is safe and non-toxic, with no contamination like in chemical-based options. It Scavenges ethylene at 187 μL/gram. This technology is developed by Rajeshwar S Matche, Sachin R Chaudhari, Subhash P Pawde, P Suraj.

P Aahana, a student felt, "Since people are more health and diet conscious these days, these Millet based, gluten free, low calorie products are helpful," she said.

N P Viju felt that amid busy schedules in the fast world, these instant yet healthy products are convenient.

Published in:
Deccanherald

CSIR-CFTRI aiding industries for CSR projects

CSIR-CFTRI

23rd October , 2024

The Mysuru-based CSIR-CFTRI is aiding industries that are looking to implement projects with the highest societal impacts under their Corporate Social Responsibility (CSR) initiatives. The Institute, which celebrated its 75th foundation day on Tuesday, is currently running CSR projects worth ₹3.28 crore (exclusive of GST), of which ₹1.72 crore - the highest ever in a financial year in CFTRI - received in this financial year for the four new projects.

M/s. Milltec Machinery Private Limited, Bengaluru (AGI Milltec) - producer of food processing machinery to facilitate rice milling, pulses, seeds, maize, and multi-commodity processing; Central Electronics Limited (CEL), New Delhi - a government of India enterprise under the Department of Scientific and Industrial Research (DSIR), Ministry of Science and Technology and the Financial Advisor of CSIR Chetan Prakash Jain is the chairman and managing director of CEL; M/s. Lapp India Pvt. Ltd., Bengaluru designs and manufactures wires, cables, connectors, glands and other networking solutions and M/s. Bank Note Paper Mill India Private Limited (BNPM), situated in Mysuru and engaged in the production of banknote papers for Reserve Bank of India has been supported by the CSIR-CFTRI for implementing their CSR projects, a note said here.

The title of the new CSR projects are - establishment of selected secondary millet processing lines suitable for farmers, FPOs, SHGs and other allied sectors; alleviation of anaemia in mothers of pre-school children through dietary interventions in Mysuru district; immune boosting food formulation for children and geriatric conditions and nutrition intervention programme for malnourished children in Mysuru district (nutritional food supplements to 500 number of malnourished pre-school children).

Published in:

The Hindu

CSIR-CFTRI celebrates 75th Foundation Day

CSIR-CFTRI

23rd October , 2024

There was a festive ambiance on the sprawling campus of the CSIR-Central Food Technological Research Institute (CFTRI) on Tuesday as it celebrated its Platinum Jubilee Foundation Day. N. Kalaiselvi, Director General, CSIR and Secretary, DSIR, Ministry of Science and Technology, Government of India, inaugurated the 75th Foundation Day celebrations in the presence of CSIR-CFTRI Director Sridevi Annapurna Singh, former directors of CSIR-CFTRI, some of the directors of the CSIR institutions, eminent scientists, and dignitaries.

Mysuru MP Yaduveer Krishnadatta Chamaraja Wadiyar, who was the chief guest at the event, could not make it to the function but sent his message on the momentous occasion of the country's premier food technology lab. Former directors of CSIR-CFTRI V. Prakash, Ram Rajashekaran, and K.S.M.S. Raghava Rao were present.

The CSIR DG unveiled the logo of the CSIR-CFTRI marking the 75th Foundation Day. A photo journey of the CSIR-CFTRI since its inception to the present times was showcased, chronicling the glorious journey of the institute whose innovations in the area of food science and technology are renowned across the globe.

The contributions of the former directors of the CFTRI were recalled. The messages of former directors, who could not make it to the event, were read. The audience included special invitees from the industry, entrepreneurs and officials.

In her welcome address, Ms. Singh said the institute has developed more than 1,000 technologies reaching different food industries since its inception. However, it now has 400 technologies for transfer to industry. CFTRI has more than 4,100 licensees for its technologies. Starting fromAmul baby food, para boiling rice, Mysuru paushtik atta, nutraceuticals, Spirulina chikkis, there are several technologies transferred to industry, self-help groups, and entrepreneurs, she explained.

She said the Institute has also developed many food processing machinery with the main focus on mechanisation of the production of Indian traditional foods. Some of the major machinery developed at CSIR-CFTRI include the very popular leaf cup-making machine, papad press, maize mill system, versatile dhal mill, rice bran stabiliser, continuous dosa idli chapathi and vada making machines, ragi mudde making machine, etc.

Ms. Singh said the CFTRI organised more than 1,100 training programmes, and nearly 20,000 people have benefitted. Of these, more than 3,000 people were trained under the PMFME programme alone to enhance livelihoods with increased income and sustainability to ensure food security and enhance overall well-being.

In his address, former director V. Prakash, said the convenience and instant foods was one of the first time in the world developed from CFTRI which was a game changer in the food technology that impacted globally. He said the next 25 years are crucial for the CFTRI as they are the years of consolidation to look into the challenging areas of the nation and giving shape to the technology. The institute was started in 1950 and it addressed many public issues like food wastage, malnutrition, baby food, weaning food, parboiled rice, and others.

Ram Rajashekaran, who also spoke, said there is a need to bring new science in the area of nutrition. “We need to look for the nutrition of the nation. We need to develop the nutrition not as a supplement but as a food,” he emphasised.

Published in:
The Hindu

CSIR-CFTRI develops biodegradable plates

CSIR-CFTRI

23rd October , 2024

The Biodegradable Cutlery Research and Innovation Centre, which has been set up at the CSIR-Central Food Technological Research Institute (CFTRI) in Mysuru under the project 'SHREE ANNA – the Millet Mission' of CSIR, has developed biodegradable plates. The initiative of the CSIR-CFTRI aims to address the environmental challenges posed by plastic waste while capitalising the vast potential of millet processing by products and wastes. The centre hosts the pre-processing, manufacturing, and analytical equipment for the development of the biodegradable cutlery and tableware.

At the 75th foundation day celebrations of the CSIR-CFTRI here on Tuesday, the high tea that was served to the guests was in the biodegradable plates made at the centre on a trial basis. "The journey in innovation will continue with research efforts focussing on developing edible alternatives of the cutlery and tableware, offering opportunity to enjoy the meal and even eat the utensils in which it is served," the CFTRI said.

The project is led by Ashitosh A. Inamdar, senior principal scientist, along with Suresh D. Sakhare and Saravanan M. from the flour milling, baking and confectionery technology department at the CFTRI. The technologies that were released include probiotic carrot nectar, development of gluten-free bread premix, process for multigrain waffle, instant masala tea premix, ethylene scavenger technology.

Multigrain waffle

Generally, waffles are made from refined wheat flour with a high content of sugar and fat. They often have high calories with low dietary fibre and essential minerals. In order to improve the nutritional quality, the multigrain waffle has been formulated using whole wheat, pearl millet and finger millet flours with optimal amounts of sugar and fat. It is produced by baking the batter in the waffle machine. The multigrain waffle has desirable textures and tastes with higher dietary fibre, minerals, and low-calorie value as compared to the commonly available waffles in the market, according to a note from the CFTRI.Waffles can be marketed as quick snacks or desserts through bakeries, departmental stores and restaurants. The popularity of bread variants such as waffles is increasing. Attempts are being made to formulate multigrain waffles from locally available ingredients. It will serve the growing consumer demand for healthy yet convenient foods. The technology can cater to the domestic sector for home baking as well as commercial sectors, the scientists said.

Instant Masala Tea Premix

According to CFTRI, instant masala tea premix is a blend that brings the authentic taste of traditional Indian masala tea into the convenience of modern life. This ready-to-use premix offers a rich and flavorful tea experience. The tea is packaged in single-serving sachets, allowing for quick and easy preparation, it said. To cater to diverse tastes and dietary preferences, the tea is available with a variety of sweeteners, including regular sugar, jaggery, low-calorie sweeteners, and sugar-free options, the scientists said.

Gluten-free bread premixes

The process for gluten-free bread premixes includes the production of 100% minor millets namely proso, foxtail and barnyard. The premix includes all the essential ingredients for producing bread and offers convenience for both small and large-scale bread production. The technology caters to the growing demand for gluten-free products as well as promotes millet utilisation. The work on the product was funded by MoFPI and executed by the team lead, P. Prabhasankar, and Soumya C., Tamilselvan T., Crassina Kasar, Sudha M.L. and MatcheRS as team members from the institute, a note from the institute said.

Published in:

The Hindu

Future research activities of CFTRI to focus on AI-based technologies

CSIR-CFTRI

22nd October , 2024

Sridevi Annapurna Singh, Director, CSIR-CFTRI, Mysuru, said that the future research activities of CFTRI includes AI-based technologies to provide solutions to the industry, personalised nutrition, mobile processing, 3D printing and Ayur Ahar, she said. She was speaking at the CSIR-CFTRI Platinum Jubilee Foundation Day event held at IFTTC Auditorium at CFTRI in Mysuru on Tuesday.

Sridevi said, "CFTRI has led to an increase in the output of the Indian food industry multiple fold, in its 74-year journey, ever since the Institute was established on October 21, 1959. It has become one-stop center for globally competitive research, technological and industrial services in food science and technology."

"Thanks to its multi-disciplinary approach to food research, since its inception, CSIR-CFTRI has developed more than 1000 technologies reaching different food industries. It now has 400 technologies for transfer to industry. CFTRI has more than 4100 licensees for its technologies," she said.

She added that, the Institute's activities are spread across five verticals- training, technology, translational research, testing and engineering. CFTRI has linkages and MOUs with several national and international agencies for its activities.

Starting from developing Amul baby food, para boiling rice, Mysuru paushtik atta,

nutraceuticals, Spirulina chikkis there are several technologies transferred to industry, self-help groups, and entrepreneurs.

The Institute has also developed many food processing machinery with the main focus on mechanisation of the production of Indian traditional foods. Some of the major machinery developed at CSIR-CFTRI include leaf cup-making machine, papad press, maize mill system, versatile dhal mill, rice bran stabiliser, continuous dosa, idli, chapathi and vada-making machines, ragi mudde-making machine and so on.

To enhance livelihoods with increased income and sustainability to ensure food security and enhance overall well-being, CFTRI organised more than 1100 training programmes, and nearly 20,000 people have benefitted. Of these, more than 3000 people were trained under the PMFME (Pradhan Mantri Formalisation of Micro Food Processing Enterprises Scheme) programme alone, Sridevi said.

CFTRI sources said that a 'Biodegradable Cutlery Research & Innovation Center' is established under the Project SHREE ANNA- The Millet Mission of CSIR' to address the environmental challenges posed by plastic waste while capitalizing the vast potential of millet processing by-products and wastes. The Centre hosts the pre-processing, manufacturing and analytical equipment for development of the biodegradable cutlery and tableware.

Former Directors Dr V Prakash, Prof Ram Rajasekaran and Dr KSMS Raghavarao were also present.

Published in:
Deccanherald

India set to boost aircraft manufacturing, government to collaborate with HAL and NAL

CSIR-NAL

21st October , 2024

Civil Aviation Minister K Rammohan Naidu on Monday (October 21) announced that the government aims to develop aircraft design and manufacturing capabilities in India, collaborating with industry leaders. The Bhartiya Vayuyan Vidheyak Bill 2024, passed by the Lok Sabha in August, includes provisions to regulate aircraft design and manufacturing, aligning with the Aatmanirbhar Bharat initiative.

"We want to design and manufacture planes in India. We are taking help from HAL (Hindustan Aeronautics Ltd) and NAL (National Aerospace Laboratories) and other industry partners we have," Naidu stated. "In the foreseeable future, we want to also have a situation where we manufacture planes not for domestic demand only but also for the demand of the entire world… we are going to move towards it," the minister said.

India becoming key market for aviation manufacturers

Currently, HAL is producing small civilian planes on a limited scale. As India continues to be one of the fastest-growing aviation markets, with over 1,200 planes on order, the country is becoming a key market for manufacturers like Boeing and Airbus. Naidu also mentioned that the government plans to establish a special purpose vehicle (SPV) to accelerate domestic commercial aircraft production.

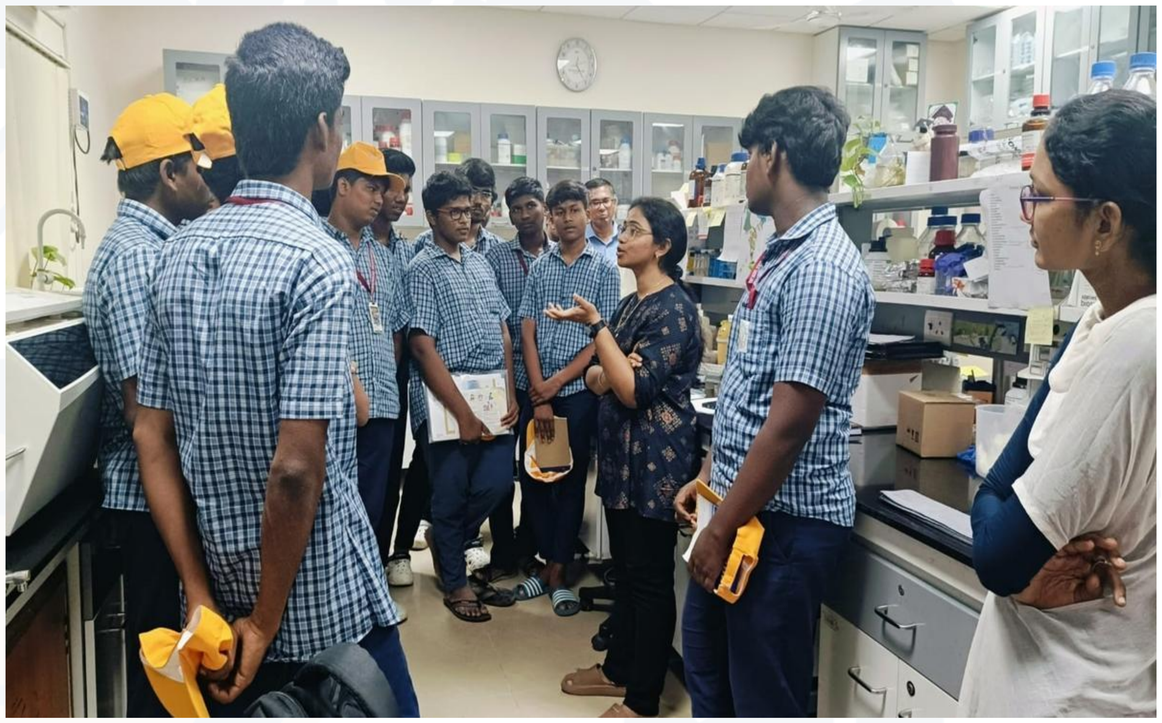
Published in:

Financialexpress

Students of government schools in Virudhunagar take part in CSIR Higyasa programme in Hyderabad

CSIR-IICT, NGRI

21st October , 2024



Hundred students of government schools, who showed keen interest in chemistry, and toppers in academics along with 10 teachers from Virudhunagar district participated in a two-day residential training programme conducted under CSIR Jigyasa programme in Hyderabad. The training programme was organised by CSIR-Indian Institute of Chemical Technology, CSIR-National Geophyscial Research Institute and The Centre for Cellular and Molecular Biology on October 17 and 18.

Director of CSIR- National Geophysical Research Institute Prakash Kumar spoke about mother earth, studying and preserving natural resources and importance of geophysical and geographical research. He touched upon the role of geophysics in ensuring sustainability and resource management for future generations.

On the second day, Director of Indian Institute of Chemical Technology Srinivasa Reddy spoke about the importance of chemistry in daily life. He also explained the importance of research and the contribution of IICT to research in science in society and industrial research.

The students visited the laboratories and got their doubts clarified during their visit. They also wanted to know about the opportunities available to them. The visit helped them to improve their scientific temper

Published in:

The Hindu

CSIR, IMD stalls win awards at science and technology expo

CSIR-NGRI, NAL, SERC, IMMT, NIIST

21st October , 2024

The three-day National Science and Technology Expo concluded at the G. Pulla Reddy Memorial School in Dilsukhnagar, Hyderabad, on Sunday (October 20, 2024). The event attracted over 50,000 visitors, including students and members of the public, who had the opportunity to interact with scientists and explore a wide range of exhibits. Among the many highlights of the event, the stalls by CSIR and IMD were particularly well-received. Both were awarded 'Best Stall' prizes. The expo featured 100 stalls from prominent scientific organisations such as ISRO, NRSC, CSIR, NGRI, NAL, SERC, IMMT, IMD, UIDAI's Aadhaar Card Division, the Visvesvaraya Industrial and Technological Museum, the National Council for Science Museums, NIIST, IITM Pune, NIOT, and MOES, among others. These stalls displayed science models and projects, offering a deep dive into various fields of scientific research and innovation.

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