

BIRAC KIIT-TBI SPARSH CENTRE

SOCIAL INNOVATION IMMERSION PROGRAM

NEWSLETTER
JULY 2022



Theme

WASTE TO VALUE

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Immersion Overview

The BIRAC Social Innovation Immersion Program has been structured to help the social innovators develop an enhanced problem solving skills, increased understanding of the immediate surroundings and target audience and better cognitive skills.

The Immersion period of 6 months helps them explore the diverse waste generating sources and the impact of waste on the environment and community.

These immersion programs is to give the fellows an idea of where they can fit their skill sets, identify the problem statement and find a possible solutions along with mentors who can support them in working in their ideas. Through this immersion the fellows can find their long term future collaborations.

Immersion visits are focused on

- Processing Industries
- Research Institutions
- Non Government Organizations
- Rural/Tribal areas
- Municipalities

Master Class

1. Waste to Value Focused on Agriculture Sector

5 July 2022

Expert: Dr. Vijay Avinashilingam, Principal Scientist and Professor, XSM; Additional CEO, IDEA NAARM, Hyderabad

With his expertise on Entrepreneurship in Agriculture and Impact studies, Dr. Vijay Avinashilingam elaborated on many possibilities to work on waste to value. He explained in detailed about electronic waste, agro waste, industrial waste effluent, etc. He has also given many case studies of start-ups in the related area.

TISS Master Voice Leadership Talk Series

Sustainable & Ecological Solutions: Technology Perspective

9 July 2022

Expert: Padmashree Dr. Anil Prakash Joshi

With his notable contribution to society by demonstrating resource based economy as a practical approach, he talked about sustainable science and local economy. Focussed on ecological sustainability, he explained the importance to connect between ecology and religion. He explained the need of technologies for rural India as from past many decades, most of the technology are made for urban (around 70% for urban and 30% for rural). He believe that when technologies are develop for rural than only migration from rural will stop and there will be many knowledge partners for rural India. He explained the real meaning of "Aao ab Laut chaley".

Immersion Visits

1. INSTITUTE OF CHEMICAL TECHNOLOGY

Date of Visit: 24.07.2022



ICT is devoted to education, training, research and industrial collaboration in chemical engineering, chemical technology, applied chemistry, pharmacy, biotechnology and bio-processing. The institute has been developing technologies which are consistently being commercialized.

Experts:

- Dr. Shivanand S. Shirkole, Assistant Professor, ICT-IOC, Bhubaneswar
- Dr. Saurabh Patankar, Assistant Professor, ICT-IOC, Bhubaneswar and Technical Lead at GreenShift Energy Pvt. Ltd.

Insights:

- Understanding the existing technologies and methodology of work related to the sector of waste to value
- Possible Future collaborations with experts

2. NATIONAL INSTITUTE OF TECHNOLOGY, ROURKELA

Date of Visit: 25.07.2022



राष्ट्रीय प्रौद्योगिकी संस्थान राउरकेला
National Institute of Technology Rourkela
An Institute of National Importance

NIT Rourkela is one among the institutes of national importance in higher technological education in the areas of Engineering, Basic and Applied Sciences, and Humanities & Social Sciences.

Experts:

- Dr. Balasubramanian P, Assistant Professor Grade-I, Biotechnology and Medical Engineering, NIT RKL
- Dr. Winny Routray, Assistant Professor Grade-II, Food Process Engineering

Insights:

- Innovation and Scientific projects on waste to value, focussed on food processing waste, waste water, agro waste, laundry waste, etc
- Visit Experts and central research facility for future collaborations

3. KREA FOODS AND BEVERAGES PVT. LTD.

Date of Visit: 24.07.2022



The long-term objective of the company is to design sustainable technologies to create affordable innovative nutrition dense foods by utilization of local and organic raw material in our state-of-art manufacturing facility.

Founder:

- Mr. Rahul Chatterjee

Insights:

- Use of enzymes like asparaginases, proteases, and amylases for process enhancement & toxin reduction.
- Fortification using a multi-vitamin approach
- Nutrient dense material/Gluten-free approach
- Innovative Packaging system and solutions to preserve products.

Immersion Visits

4. SABRI FOODS PVT. LTD.

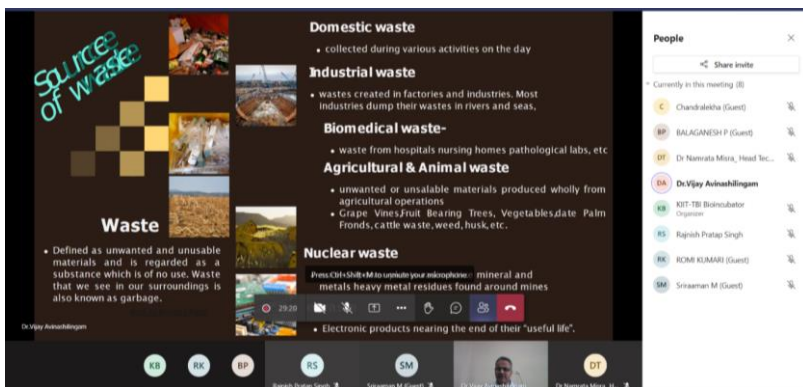
Date of Visit: 26.07.2022

Leading Exporter of Ribbon Fish, Sword Fish, Shrimp and Sole Fish from Bhubaneswar. They are also engaged with processing or preserving fishery products.

Insights:

- Clarity on channels of shrimp processing for exports and the waste generated from processing plant.
- Processing of waste and the quantity of waste generated from the entire processing unit.

Glimpse of the Activities



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BIRAC KIIT-TBI SPARSH CENTRE
Campus-11, KIIT, Bhubaneswar, Odisha
biotbi@kiitincubator.in

www.kiitincubator.in