





संदर्भमा जनत		DST GITAM- Technology Enabling Centre VISAKHAPATNAM * HYDERABAD * BENGALURI
S. No.	PROBLEM	STATEMENT
		AGRICULTURAL MACHINERY
1	Machinery with Tangential	Tangential threshing involves a drum with a rotating concave (a curved or slotted surface) that
	Threshing Technology	operates at a tangential angle to the drum's rotation. As the harvested crop passes through this
		mechanism, the tangential motion creates a shearing effect that helps separate the grain from
		the straw and other plant material. The tangential action is designed to be gentle on the grain
		while effectively threshing and separating it from the crop residue. This technology is used to
		improve the efficiency and effectiveness of threshing and separation processes in harvesting
		machinery, particularly in the context of crops with grains that need to be separated from the
		plant material. It is one of several mechanisms used in combine harvesters to ensure a clean and
		efficient harvest.
2	Machinery with Straw Walker	The straw walker mechanism is a critical component in many combine harvesters, which are used
	Mechanism	for harvesting crops like wheat, barley, and other small grains. The straw walker mechanism helps
		separate the grain from the straw and chaff as part of the threshing and separation process. This
		technology typically involves a series of oscillating, grid-like slats or walkers that move back and
		forth to gently convey the straw and chaff while allowing the separated grain to fall through to be
		collected. It plays a crucial role in separating and cleaning the harvested crop, ensuring that only
		the valuable grains are collected while the straw and chaff are directed out of the machine.
3	Crop Planting Machine	Crop planting machinery, also known as planters or seeders, is a fundamental component of
		modern agriculture. These machines are designed to automate the process of sowing seeds with
		precision, ensuring consistent spacing and depth. Its adaptability and technological
		advancements make it an indispensable tool for contemporary farming practices.
		MANUFACTURING AND TECHNOLOGY
4	Portable Laser Welding	Laser welding technology offers precise and efficient means of joining materials, which is
	Machine	particularly valuable for MSMEs involved in manufacturing, metalwork, and fabrication processes.
		The ability to create strong and high-quality welds with minimal heat-affected zones not only
		enhances product durability but also reduces material waste. Additionally, laser welding
		machines can improve production speed, lower operational costs, and require less post-welding
		cleanup, making them a cost-effective investment for MSMEs aiming to enhance their
		manufacturing capabilities, product quality, and overall competitiveness in the market.







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5	Solar Mobile Generator	The requirement for a solar mobile generator is crucial in various applications, particularly in
		scenarios where portable, renewable power sources are needed. This technology is valuable for
		off-grid and remote locations, emergency situations, outdoor events, and mobile power needs.
		Its key features include a compact design with integrated solar panels, energy storage
		capabilities, and inverters, which enable the conversion of solar energy into electricity for
		charging devices, running appliances, and powering essential equipment. This innovative
		solution offers independence from conventional energy sources, making it an essential choice for
		both environmentally-conscious consumers and businesses with a need for portable, renewable
		energy solutions.
6	Automatic Laser Cutting	These machines enable MSMEs to enhance their production capabilities by delivering accurate,
	Machine	clean, and rapid cutting of various materials. With automation features, these laser-cutting
		machines can optimize workflow, reduce labor costs, and minimize material wastage, making
		them a cost-effective investment. They offer the flexibility to work on diverse designs and
		materials, ultimately leading to improved product quality and reduced production lead times.
7	Automated Digital Portable	The requirement for automated digital portable radiology machines holds immense importance
	Radiology Machine	in manufacturing by ensuring the quality, safety, and efficiency of production processes. Through
		non-destructive testing, these machines detect defects and irregularities in materials and
		products, safeguarding against substandard components and potential hazards. Early defect
		identification allows for timely corrective actions, reducing rework and waste. Radiology
		machines also aid in product development by identifying design flaws before production,
		contributing to cost savings and overall product quality. Their role in maintaining safety, quality,
		and efficiency makes them indispensable in modern manufacturing practices.
8	Portable Ultrasonic Testers	MSMEs often operate in industries with stringent quality standards and safety regulations.
		Portable ultrasonic testers enable non-destructive testing, allowing for early defect detection and
		quality assurance. They enhance efficiency by reducing the need for rework and minimizing
		material waste, ultimately contributing to cost savings and improved competitiveness. Their
		adaptability to various applications, from inspecting welds and metal components to assessing
		the condition of concrete structures, makes them essential tools for MSMEs in diverse sectors,
		helping to maintain structural integrity, compliance, and the overall success of their operations.
9	Automatic Feeder for the Plastic	Automatic feeders ensure a continuous, controlled supply of raw materials, such as plastic resins,
	Industry	into the production line. By eliminating the need for manual material handling and monitoring,







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		they reduce labour costs, enhance safety, and minimize the risk of material contamination. This
		technology ensures consistent material flow and uniform mixing, contributing to product quality
		and reducing waste. Furthermore, automatic feeders support precision and flexibility in recipe
		management, making them versatile tools for adapting to varying production needs and
		minimizing production downtime. They are instrumental in streamlining plastic processing,
		enhancing productivity, and maintaining a competitive edge in the dynamic plastic industry.
10	CNC Granite Cutter for MSMEs	In the stone and construction sectors, the requirement for a CNC granite cutter is indispensable.
		These machines offer a precise and efficient solution for cutting and shaping granite, a vital
		material in various applications. They enable MSMEs to achieve high levels of accuracy, reduce
		material wastage, and enhance productivity. CNC granite cutters also bring versatility, allowing
		for customized designs and patterns, which is often essential for meeting specific customer
		demands. By investing in this technology, MSMEs can streamline their operations, improve
		product quality, and maintain a competitive edge in the construction and stone-related
		industries.
11	Advanced Die Manufacturing	The requirement for advanced die manufacturing methods is paramount in the industry for
	Machine	precision, efficiency, and competitiveness. These methods, such as CNC machining and 3D
		printing, deliver high-precision dies, reducing lead times and material waste. Customization is
		crucial for unique components, and cost reduction is vital for overall efficiency. Furthermore,
		innovation in die manufacturing supports the development of improved products and ensures a
		competitive edge in today's fast-paced industrial landscape.
		FERROALLOY MANUFACTURING INDUSTRY
12	GCP Dust Issue - Binding GCP	The requirement is to bind the GCP dust collected from the Gas Cleaning Plant (GCP) into pellets
	dust into pellets or lumps for	or lumps for reuse in the process area, specifically in the furnaces.
	reuse in furnaces	or lamps for rease in the process area, specifically in the famaces.
ORGANIC COMPANY		
13	Secure Packaging of Glass	Solution for Secure packaging of glass bottles for export to guarantee their safety.
	Bottles	
14	A2 Nutrition Testing in Ghee	Testing the ghee for the presence of A2 nutrition requires specific tests.
15	Barcode Implementation for Product Details	Want to Implement a barcode system where it contains detailed information about the product.







Biodegradable Biodegradable Packaging Solutions Biodegradable packaging solutions that are free from wax coating, as wax-coated packages are not permissible for organic product certification. Maintaining the Shape of Organic Jaggery A solution to maintain the shape of organic jaggery at temperatures ranging from 55 to 60 degrees Celsius without adding preservatives, ensuring it retains its form even in high heat conditions. SEAFOOD INDUSTRY The company is experiencing significant issues with saltwater in its processing plant, which is causing corrosion and rusting of equipment. Despite having installed both a softener plant and a Reverse Osmosis (RO) plant, these measures have not been effective. The primary objective is to meet the standards set by IS 10500 and IS 4251 to ensure that production processes remain uncompromised. Post-Lethality Recontamination in RTE Products - Controlling biofilm formation on equipment The company requires a solution to control biofilm formation on equipment Lack of Shelf-Life Study on Frozen Shrimp The company requires a solution to control biofilm formation on equipment, which leads to post-lethality recontamination. Prevention of Black Spot Formation in Shrimp - Seeking a substitute for sodium metabisulphite The industry is seeking a substitute for sodium metabisulphite to prevent black spot formation. Developed countries have created 4-hexyl resorcinol, but it is not commercially available in the lindian market.			VISAKHAPATNAM • HYDERABAD • BENGALUR
17 Maintaining the Shape of Organic Jaggery	16	Wax-Free Biodegradable	Biodegradable packaging solutions that are free from wax coating, as wax-coated packages are
SEAFOOD INDUSTRY		Packaging Solutions	not permissible for organic product certification.
SEAFOOD INDUSTRY 18 Saltwater Issue - Corrosion and rusting of equipment 19 Difficulty in Peeling Shrimp - Developing a food-grade chemical to dissolve collagen protein 20 Post-Lethality Recontamination in RTE Products - Controlling biofilm formation on equipment 21 Lack of Shelf-Life Study on Frozen Shrimp 22 Prevention of Black Spot Formation in Shrimp - Seeking a substitute for sodium 23 Prevention of Black Spot Formation in Shrimp - Seeking a substitute for sodium 24 Prevention in Shrimp - Seeking a substitute for sodium 25 Pormation in Shrimp - Seeking a substitute for sodium 26 Pormation in Shrimp - Seeking a substitute for sodium 27 Prevention of Black Spot Formation in Shrimp - Seeking a substitute for sodium 28 Prevention of Black Spot Formation in Shrimp - Seeking a substitute for sodium 29 Povention of Black Spot Formation in Shrimp - Seeking a substitute for sodium 20 Prevention of Black Spot Formation in Shrimp - Seeking a substitute for sodium 20 Prevention of Black Spot Formation in Shrimp - Seeking a substitute for sodium metabisulphite to prevent black spot formation.	17	Maintaining the Shape of	A solution to maintain the shape of organic jaggery at temperatures ranging from 55 to 60
SEAFOOD INDUSTRY		Organic Jaggery	degrees Celsius without adding preservatives, ensuring it retains its form even in high heat
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		metabisulphite	Indian market.
23 Nanotechnology in Primary Exploration of nanotechnology applications in primary packaging materials is needed to	23	Nanotechnology in Primary	Exploration of nanotechnology applications in primary packaging materials is needed to
Packaging Material enhance product quality and shelf life.		Packaging Material	enhance product quality and shelf life.







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24	Value-Added Seafoods and Testing Laboratory for Aquaculture Industry	Want innovations in value-added seafood products. Establish standardized testing laboratories.	
25	Microbial Testing Centre for the Seafood Industry	They requested to establish a microbial load testing centre specifically for seafood.	
		PETROCHEMICAL INDUSTRY	
26	Zero Liquid Discharge Issue in Effluent Treatment	To develop a solution for achieving Zero Liquid Discharge (ZLD) in the effluent treatment process.	
		REFINERY INDUSTRY	
27	Smart Wearable Technology for CISF Security	Smart wearable technology for CISF security staff to monitor their positioning around the plant.	
28	Alternative to Walkie-Talkies	An alternate device for walkie-talkies to facilitate internal plant communication.	
	DAIRY INDUSTRY		
29	Replacing Metal Trays with Plastic Crates	Metal trays to be replaced with plastic crates which will help in weight reduction, and transport and should also withstand autoclaving.	
30	Preserving Raw Milk Quality	Quality of raw milk to be preserved without using electricity and chemicals.	
	· · · · ·	LPG PRODUCTION PLANT	
31	Industry Multiple Issues:	Marshy soil issue	
		• Real-time Man count	
		 Technology to track the Energy consumption in the plant Tracking of water consumption in the plant 	
		Building green belt area	
		Water treatment plant suggestions	
		Inventory management system (Visual based)	
		YARN PRODUCTION PLANT	
32	Pollution Mitigation - Adopting	The industry is facing pollution issues through chimneys; the problem primarily stems from the	
	advanced emission reduction	back filter system utilized in the boilers responsible for generating steam used in the dyeing	
	technologies	process of threads. These back filters are used to ease emissions and ensure that the released	
	_	gases are within acceptable environmental standards. However, it appears that the current	
		filters installed in the boilers are not effectively reducing emissions. The ineffective back filters in	







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		their steam boilers are a serious concern that requires immediate attention. They are looking to	
		adopt advanced emission reduction technologies to address this environmental challenge.	
	AGRICULTURE AND FOOD TECHNOLOGY		
33	Soil Productivity Detection	A technology to detect soil productivity, particularly those based on Artificial Intelligence (AI) or	
	Technology (Al or IoT-based)	the Internet of Things (IoT), offers a comprehensive solution for assessing and optimizing soil	
	-	conditions. This technology would revolutionize agriculture by offering accurate and data-driven	
		insights into soil conditions.	
34	Utilization of Bottom Ash and Fly	The waste management process produces residual materials which consist of fly ash, and	
	Ash	bottom ash. The client is seeking suggestions for the utilization of fly ash and bottom ash in	
		alternative applications, such as road construction or brick manufacturing.	
35	Technology to Increase the	Extending the shelf life of fruits and vegetables has the potential to reduce food waste and	
	Shelf-Life of Vegetables and	improve food security. Hence, the development of technology to prolong the shelf life of	
	Fruits	vegetables would be of great benefit.	
36	Low-Cost Technology for	Detecting the specific kind of pesticide used by a farmer during vegetable cultivation is a complex	
	Pesticide-Free Products	task without proper laboratory testing and analysis. Hence, an affordable technology that could	
		identify the presence of commonly used pesticides would be helpful.	
37	Soil pH Improvement Technique	Increasing the pH of the soil has an impact on the nutrients available to the plants. Research in	
		this area can help identify the optimal pH ranges for different crops and the associated nutrient	
		availability.	