

TELANGANA SOCIAL WELFARE RESIDENTIAL DEGREE COLLEGE FOR WOMEN, WARANGAL EAST



(Affliated to Kakatiya University)

Rangashaipet, Warangal-506005, Telangana India

3.1.1 Grants received from Government and non-governmental agencies for research projects / endowments in the institution during the last five years.

KRIMI HAARINI

FACULTY CO-ORDINATORS:

Dr. S. Vaijayanthi

Dr. N. Deepa

Introduction:

The students of TSWRDC Warangal east college S. Uma Maheshwari, Stella, Shanvita and Afreen presented about our innovative product Eco-friendly grocery preservative under the brand name "KRIMI HAARINI" and its unique features in increasing the shelf life and preserving stored food grains and pulses against insect pest attack.

Background of the problem:

Stored grain pests generally feed on grain, bore into the kernel and then destroy the germ portion, causing heat and then cause deterioration in-stored grain products thus resulting in huge losses mainly due to nutritional depletion and reduction in market value besides causing contamination by their excretory products, that can be highly hazardous to human health

The traditional methods of storing food grains and pulses are by sun dry, adding red chillies, neem leaves etc in containers at the time of storage, after all these precautions also stored food grains are spoiled by insect pest attacks.

In India every year estimated spoilage of stored food grains by insect pest attack is about **12-16 metric tons, global wide 17% loss in the total production**. Loss of stored food grains by insect pest attacks can be seen in households, supermarkets, warehouses, hostels etc. we have observed this problem even in our residential colleges, schools and hostels.

Solution : At our college level, our students thinking along with our lecturers how to reduce the loss of stored food grains by insect pests and worms attack.

Luckily we got an opportunity from **YFSI** to work on this problem. We have prepared our product with different combinations of plant based products; we tested it in our hostel only finally one combination of our product worked effectively.

About our product:

Our product is <u>krimi harini</u> which is an eco-friendly, plant-based, organic, chemical, toxic free, zero wastage and reusable after its effect we can use it as a manure to plants.

How best is our product:

Our product is safe to environment, grocery and increases the shelf life of stored food grains there is no side effects on human health, compared to other chemical preservatives like Boric acid, zinc sulphate tablets and mercury-based pesticides which are harmful and toxic to human health.

Plan of action:

First of all, we require financial assistance for lab testing, certification, patent filing product validation, Packing, advertising and marketing. Our targeted customers are the household sector, grocery shops, supermarkets, warehouses and hostel messes.

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girl teams top in Youth for Social Impact event

HYDERABAD

 girl teams striving to ne entrepreneurs have as winners in the Youth icial Impact programme angana State Innovation TSIC).

e first prize was acquired e team from Government technic College for en, Warangal, for their Rythanna Kit. It is a tarn zipped cover and is used to dry and protect rains from moisture and Gai Chandana, N Swetha y and V Laharika said that from the family of farmvey could notice this need uvented the product. ond prize was given to

T College of Engineering Vomen. Hyderabad, for their idea Bite Systems: Suraksha, a safety device which will act as a communication channel with safety features for underground mine workers. Grahya Yalavarthy, Vignya Reddy Dabbeta, Bura Pravali and Karlapudi Lakshmi Deepika have personally visited the coal mines to introduce this product.

The third prize was given away to TSWRDS (W) Warangal East for their idea Krimi Haarini, to increase the shell time of foodgrains, which is the need of each and every household. S Umamaheshwari, B Stella, M Shanvitha and Md Afreen, once again hailing from rural backgroand, have examined the problem of households and worked on the innovation. Special appre-



ciation prize was given to St Ann's College for Women for the idea of Porcini parcels, which is a mushroom product and packaging which will replace thermocol, styrofoam and bubble wrap. The mycelia waste from mushroom cultivation can be used for this making process. Youth for Social Immact (YESI), a collective effort by Telangana State Innovation Cell (TSIC), Dept. of Higher Education of Telangana, UNICEF India, Inqui-Lab Foundation, Y-Hub and YuWaah, that trained 11,823 college students on design thinking, concluded this year with the top 10 teams from across the state showcasine their winning ideas in an innovation showcase held on Wednesday at T-Hub, Hyderabad.

SK Joshi, former Chief Secretary of Telangana, said, "I am happy to learn that today, innovation becomes the reason for the tears from a teacher on their students securing the top position. This programme is a true example of how employment can be channelised through creativity and innovation."

As a part of the programme, 11,823 students, along with 540 teachers from more than 490 colleges, were sensitised on Design Thinking and Innovation. Of the 824 innovation proposals from student teams, 10 top ideas have been chosen for the final showcase of the programme