

Wed, 04 Jan, 2017  
(Online)

## Drdo Develops Anti-Freeze Bag

Defence Food Research Laboratory (DFRL), a wing of DRDO, has come up with the anti-freezing bag for soldiers at the high altitude places including Siachen glaciers and Leh in Jammu and Kashmir. "The bag is useful for carrying fresh produce like fruits and vegetables on high altitude terrains in sub-zero conditions. The fruits can be prevented from freezing for 24 hours even at minus 20 degree celsius," said A.Ramakrishna from DFRL. The test results are very good and this bag is ready to be inducted into the army. The bag is weighing about 3 kg and works on power sources like solar and battery.

Wed, 04 Jan, 2017  
(Online)

## Fungus cures many diseases

*DRDO's Defence Institute of Bio-Energy Research at Nainital has developed capsules out of fungus.*

Tirupati: DRDO's Defence Institute of Bio-Energy Research at Nainital has developed capsules out of fungus, which is grown on the insects at high altitude of the Himalayas.

These drugs are used for curing several diseases. Speaking to this newspaper, Dr P.S. Negi, a scientist of the institute, said, "This fungus is grown at 11,000 feet altitude in the Himalayas in Nepal, Tibet and India. Locally called as Yarsh Gambo or Kira Ghas, it is a parasite on lepidopteron insect larvae. It is used for curing TB, bronchitis, asthma, hepatitis and other ailments. It contains cordycepin, which has aphrodisiac value too."

Incidentally, Chinese soldiers often used to cross over to India for this fungus, which they call 'love flower' as it is known for its performance enhancing properties and as aphrodisiac.

A kilogram of fungus costs around Rs 8 lakh to Rs 10 lakh. "Our scientists have grown it in the lab and developed the performance enhancing nutraceuticals from cordyceps sinensis and ganoderma lucidum, high medicinal value mushrooms," said Dr Negi. The mushroom when eaten strengthens the immune system and promote overall vitality and longevity. The fungus had caught the attention of the world in 1993, when Chinese women athletes, who have been using it, shattered nine world records in outdoor track field championship in Germany. However, it took several years for DRDO arm to cultivate in the lab.

Wed, 04 Jan, 2017  
(Online)

## DRDO whips up tech for making curd in a jiffy

Tirupati: Want large quantities of home-made curd in a jiffy? The Defence Research and Development Organisation (DRDO) will come to your help. The DRDO's Defence Food Research Laboratory (DFRL) in Mysore has developed a technology to convert up to 10 litres of milk into curd in less than four hours.

The DRDO showcased its technologies including the 'fresh curd maker' at the 104th session of the Indian Science Congress here. The curd maker produces fresh curd of five to 10 litres within four hours even at an external temperature of minus 20 degrees C at any altitude and terrain.

It works on power sources like generator, solar power or battery. The easy-to-carry device weighs less than 3 kg.