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Various Innovative Techs Launched

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Chief Minister Oommen Chandy interacting with Mata Amritanandamayi at Amritapuri during 'Amritavarsam 61' on Saturday | VISU LAL

KOLLAM: Health Minister V S Sivakumar has announced Mata Amritanandamayi Math's (MAM) offer of medical support for the poor. Under the welfare scheme, the Amrita Institute of Medical Sciences will undertake 200 kidney transplants, 250 heart surgeries and 150 neurosurgeries free of cost.

The Amritavarsam61 witnessed unveiling of various innovative technologies developed by Amrita University. These included Amrita Deepam, a microbial fuel cell developed by the Amrita Centre of Biotechnology which utilises energy from bacterial growth in waste water to generate electricity, while simultaneously purifying the water.

Cooperation Minister C N Balakrishnan unveiled Amrita Karshakan, a solution for farmers to receive fair compensation for their produce. It enables farmers to trade using SMS, Web and mobile platforms as well as kiosks.

The Minister launched the Amritadyuti Solar Homelighting System developed by the Nanosolar Division of Amrita Centre for Nanosciences. This low-cost system consists of three LED lights, a radio and a mobile-charger running on solar energy. It has been designed as a package for Amrita Kuteeram homes and village hamlets to ensure power supply when they are cut off from the main grid. Government Chief Whip P C George unveiled Amrita Veechi, a low-cost EEG System for Epilepsy and Brain-Computer Interface. He distributed Amrita Spandanam, a wireless technology

device that allows doctors to continue to remotely monitor vital signs of their patients.

K C Venugopal MP, unveiled Amrita's A-One Fuel-Maker, an electricity-free machine for producing fuel briquettes from biomass, such as husk, sawdust, pine needles, dry leaves, etc.

He also launched the Amrita All-Purpose Solar Dryer for drying vegetables, fruits and herbal leaves using indirect passive heating technology, thereby preserving mineral and vitamin compositions.