सत्यमेव जयते
Embassy of India
Jakarta

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INDIA'S LATEST NEWS

परदेस में आपका दोस्त: भारतीय दूतावास
Indian Embassy: Home away from Home

NEWS HIGHLIGHT

- Cochin Shipyard to build autonomous electric ferries for Norway firm;
- HRD minister launches 'world's most affordable' Covid-19 test kit developed by IIT Delhi;
- IIT Madras Incubated Startup Develops Portable Covid-19 Hospital Unit 'MediCAB';
- IIT Kanpur develops UV sanitizing device 'SHUDDH' to make your room COVID free;
- India's 2018 Tiger Census sets Guinness World Record for being largest camera trapping wildlife survey.

MISSION'S ACTIVITIES

70 Years Anniversary
Indonesia & India
Diplomatic Relations 1949 - 2019

150 YEARS OF CELEBRATING THE MAHATMA

Cochin Shipyard to build autonomous electric ferries for Norway firm

Cochin Shipyard Limited, has signed contracts for construction and supply of two autonomous electric ferries for ASKO Maritime AS, Norway, with an option to build two more identical vessels. CSL, the largest commercial shipbuilder in India clinched this export order from ASKO Maritime AS, the subsidiary group of Norges Gruppen ASA, one of the largest players in the Norwegian retail segment. This autonomous electrical vessel project is an ambitious one in Norway, partially funded by the Norwegian Government, and aims at emission-free transport of goods across the Oslo fjord. Each of the 67-metre long vessels will initially be delivered as a full-electric transport ferry, powered by 1,846 kWh capacity battery. After commissioning the autonomous equipment and field trials in Norway, it will operate as a fully autonomous ferry of ASKO, with capacity to transport 16 fully-loaded Standard EU trailers across the fjords. The vessels are designed by Naval Dynamics Norway using Kongsberg Maritime systems, with detailed engineering to be carried out by CSL. They will be built under DNV GL Classification and flagged in Norway. Once in operation, this vessel will create a new benchmark for the merchant shipping world in the field of autonomous vessels with zero carbon emission. CSL won this order after detailed evaluation of various global shipyards. CSL is already constructing 23 hybrid electric boats for the Kochi Water Metro.

Source: The Hindu, Business line

HRD minister launches 'world's most affordable' Covid-19 test kit developed by IIT Delhi

Union Human Resource Development (HRD) Minister Ramesh Pokhriyal Nishank and Minister of State (HRD) Sanjay Dhotre launched a low-cost Covid-19 test developed by Indian Institute of Technology Delhi (IIT) Delhi on July 15,2020. The test, Corosure, has been billed as the world's most affordable probe free RT-PCR based Covid-19 diagnostic kit. The HRD minister described the launch as a "historic occasion" and lauded the team of experts at IIT Delhi for developing the diagnostic kit. The test kit uses an alternative testing method for testing COVID -19 samples and is launched by the company Newtech Medical under the name 'Corosure'. The total cost of the kit roughly comes to around Rs 650. The product is approved by the Indian Council of Medical Research (ICMR) and the Drug Controller General of India (DCGI).

Source: Hindustan Times

IIT Madras Incubated Startup Develops Portable Covid-19 Hospital Unit 'MediCAB'

IIT Madras-incubated Start-up, Modulus Housing has developed a portable hospital unit that can be installed anywhere within two hours by four people. 'MediCAB' is a decentralized approach to detect, screen, identify, isolate and treat COVID-19 patients in their local communities through these portable microstructures. 'MediCAB' was launched recently in Wayanad District of Kerala where the units are being deployed to treat COVID-19 Patients. The startup is developing micro hospitals that can be deployed rapidly across the nation. The hospital unit is foldable and is composed of four zones - a doctor's room, an isolation room, a medical room/ward and a twin-bed ICU, maintained at negative pressure. Founded by two IIT alumni in 2018, Modulus Housing was supported by IIT Madras Incubation Cell and has a vision to revolutionise housing through modular prefab structures. They have re-purposed their designs to support the fight against COVID-19.The USP of the MediCABS is that Modulus makes use of a novel technology of collapsible structures. It comes equipped with a prefabrication modular technology and a telescopic frame that allows the model to be shrunk to 1/5th of its original size, which makes it convenient for storage and transportation.Post-Pandemic, these cabins can be remodelled into micro-hospitals/clinics for rural places. They can be easily shifted and placed there. Modulus has already been operating in three sectors like construction and infrastructure, oil and gas and healthcare. Modulus is also looking at expanding to sectors such as event management, tourism and the defence forces.

Source: NDTV

IIT Kanpur develops UV sanitizing device 'SHUDDH' to make your room COVID free

Due to Covid Pandemic, People are nowadays afraid of touching anything around. So as to put an end to this problem Imagineering Laboratory department of IIT Kanpur has developed an Ultraviolet (UV) sanitizing product named SHUDDH. Smartphone operated Handy Ultraviolet Disinfection Helper that is SHUDDH has six UV lights of 15 Watts each that can be individually monitored from a distance.Initial testing has proved that the device at its full operation can disinfect a 10x10 squared feet room in about 15 minutes.

Source: DD News

India's 2018 Tiger Census sets Guinness World Record for being largest camera trapping wildlife survey

The All India Tiger Estimation 2018, released last year, has entered the Guinness World Record for being the world's largest camera trap wildlife survey. The latest results of 2018 had shown that India now has an estimated 2,967 tigers out of which 2461 individual tigers have been photo captured, a whopping 83 per cent of the tiger population, highlighting the comprehensive nature of the survey. According to the citation at the Guinness World Record the fourth iteration of the survey – conducted in 2018-19 - was the most comprehensive to date, in terms of both resource and data amassed. "The country now has an estimated 2967 tigers as per the latest census. With this number, India is home to nearly 75% of the global tiger population and has already fulfilled its resolve of doubling tiger numbers, made at St. Petersburg in 2010, much before the target year of 2022," said Union Environment Minister Prakash Javadekar.

Source: The New Indian Express

MISSION ACTIVITIES

Enhancing mutual convergence b/w two large democracies!

Ambassador met with the Deputy Speaker of Indonesian House of Representatives (DPR) Mr. Azis Syamsuddin & Chairperson of Committee I of DPR Ms. Meutya Viada Hafid on July 21, 2020 & discussed about having more Parliamentary exchanges.

FLAVOR'S OF INDIA

ALOO TAMATAR KA JHOL

Recipe Servings: 4
Prep Time: 1 mins
Cook Time: 25 mins
Total Cook Time: 26 mins
Difficulty Level: easy

Ingredients Aloo Tamatar Ka Jhol:

- 2 potatoes, parboiled
- 250 gm paneer
- 1+1 tsp turmeric
- Salt, to taste
- 1+1 tsp red chilli powder
- 1-2 tsp Oil
- Oil to flash fry

For the gravy:

- Oil
- 1 black cardamom
- 3 green
- 1 stick cinnamon
- 3 cloves
- 1 tsp cumin seeds
- 1 onion, finely chopped
- 2 tsp ginger, chopped
- 2-3 cloves garlic, crushed
- 1 green chilli, chopped
- 1 tsp turmeric
- 1 tsp cumin
- 1 tsp coriander powder
- Hing, a pinch
- 2-3 tomatoes, chopped
- Water
- 2-3 Tbsp milk
- 1 Tbsp butter
- Garnish with chopped mint leaves

How to Make Aloo Tamatar Ka Jhol:

- In a bowl marinate the par boiled potatoes with turmeric, salt, chilli powder and some oil. Flash fry them. Keep aside;
- In another bowl marinate the paneer cubes with turmeric, salt, chilli powder and some oil. Flash fry them. Keep aside.

For the gravy:

- In a pan add oil, black cardamom, green cardamom, cinnamon, cloves and cumin seeds. Saute;
- Add chopped onions and saute till they start to turn golden. Add ginger, garlic and green chillies;
- Then add turmeric, cumin powder, coriander powder, hing and tomatoes. Once the tomatoes start to wilt add water to speed up the cooking process. Cook on simmer for 3-4 minutes;
- Add milk and butter. Cook for another 3-4 minutes and add the fried potatoes and paneer. Simmer for 3-4 minutes;
- Serve garnished with chopped mint leaves.

About Aloo Tamatar Ka Jhol:

Marinated pieces of potatoes and paneer fried. Simmered in a masala rich tomato gravy.

Source: food.ndtv

KERALA - BACKWATER (3)

Ashtamudi Lake in Kollam: The 8 arms or channels of the Ashtamudi Lake are what gave it its name. It is the entrance to the famous backwaters of Kerala and the houseboat rides here are extremely famous. The Kollam to Alappuzha route is considered among the best in the backwaters. Cruises here give you a deeper look at the heart and spirit of the backwaters. Let the local oarsmen take you on a special journey to rediscover your soul. The lush greenery and exotic biodiversity shall enchant you forever.

Contact details of DTPC Kollam :Ph: +91 474 2745625, 2750170
Website: http://www.dtpckollam.com

Getting there
Nearest railway station: Kollam Junction, about 2 km
Nearest airport: Trivandrum International Airport, about 70 km

Source: https://www.keralatourism.org/

Chithari - a small tropical Island: Chithari is among Kasaragod's best kept secrets. This secluded backwater destination is virtually unknown to the outside world but is highly recommended by all locals. The northern tip of Kerala is renowned for being a confluence of cultures and Chithari is a fine example of the same. A visit to this sleepy hamlet will never disappoint any who choose to make this sojourn. The area is included as part of the Bekal Tourism Project and is an upcoming hottest tourist spots in the district.

Getting there

Nearest railway station: Kanhangad, about 5 km

Nearest airport: Mangalore, about 50 km and Calicut International Airport, about 200 km

Source: https://www.keralatourism.org/

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Feedback/Suggestions:

We welcome suggestions/feedback of our readers on e-bulletin. Kindly send your views to us on info.india.jakarta@gmail.com

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