

## Incubation Centre/ Start-Ups/ Entrepreneurship Cell

### 1. Agri-Incubation Centre (Medicinal Plants)

- a) Development of value added products from Medicinal & Aromatic Plants
- b) Imparting training to Farmers & Students on Production, Processing & Value addition of Medicinal & Aromatic Plants.

### 2. CM Startup Incubation Centre

List of supported start-ups or incubated ideas 2024-2025:

S. No.	Name of incubatee	Incubatee idea
i.	Ms Monika Thakur	Standardization of process protocol for the development of millet based milk analogue and health drinks from germinated millets having high protein value and lower starch and calorific content.
ii.	Mr Panshul Pathania	Production of cost effective bio-enzyme by fermentation of fresh vegetable/fruit waste to be used for environmental cleaning.
iii.	Mr Satvick Chauhan	Cultivation, value addition, and commercialization of <i>Cordyceps militaris</i> —a rare, high-value functional fungus to make <i>Cordyceps</i> -based health products such as supplements and infused beverages. Further the startup also focusses in producing premium saffron with 5 stigma using tissue culture techniques.
iv.	Mr. Ghanshyam Singh	Value added Intermediate moisture food products from temperate fruits like apple, apricot and pear.
v.	Ms Bablee Devi	To offer a wide range of eco-friendly floral arrangements from Horticulture/agriculture by-products that capture the natural elegance of flowers without contributing to plastic waste
vi.	Ms Priyanka Chauhan	Transformation of agriculture waste into sustainable paper products like writing paper or drawing file paper with different shapes and sizes.
vii.	Ms Shreya Kashyap	Fruit and vegetable and millet blended snack food products.
viii.	Mr Lalit Kumar	To make customized vermicompost according to farmers soil profile with specifications like Fe rich N rich k rich etc.
ix.	Mr Dheeraj Kumar	To prepare, study properties, standardize and explore market potential for briquettes and pellets using pine needles with different binders.

### 3. Incubation Centre for briquetting of pine needle in collaboration with Integrated Development Project (IDP), Solan

Activities:

#### Research and Development:

Innovatively chosen different binders and waste material for making highly efficient pellets and briquettes including

- Pine needles
- Pine needles + Agricultural waste
- Pine needles + Sawdust

### **1. Branding and Design**

A company name and Brand name is decided which reflects the motive of the start-up.

### **2. Business Model Development**

A detailed business model is completed with a focus on:

- An economically efficient product is developed with different suitable binders.
- A large amount of raw material is collected involving local communities and they are paid.
- Income for the transporters during the carriage of raw material to the machine site and processed briquettes to the market.
- Employment for skilled and unskilled labour and machine site.

### **3. Market Testing and Outreach**

- A complete consumer's survey is conducted.
- Different industries have reached out for the use of biomass-based pellets and briquettes
- Held discussion and obtained feedback about economically and environmentally friendly products from the industries.

### **Initiative undertaken:**

The university has provided infrastructural facilities in collaboration with State Forest Department, Shimla under HP-IDP, Solan to start fabrication of briquettes using Pine Needles and other forest & agro-wastes as binder commercially. A Pine Needle Briquette House with an area of 2600 sq feet and a height of 16 feet amounting Rs. 33.0 lakhs has been constructed in the university. A briquette machine and a hammer mill having a capacity of 1300 kg/hr and four baler machines amounting Rs 47.0 lakhs have been installed at university campus. The university has also provided storage area of about 2 hectares in the campus. The pine needles amounting 40 tons and sawdust of 10 tons have been procured for the fabrication of briquettes/pellets. The briquettes/pellets will be sold in the open market.

### **4. Common Incubation Centre for processing of Mushroom, Vegetables, Fruits, Spices And Herbs:**

The incubation centre is still in its establishment phase under Pradhan Mantri Formalisation of Micro Food Processing Enterprises (PMFME) scheme.

### **5. Agri-incubation Centre Food Proceeding Unit:**

The incubation centre is working on PPP model with M/s Himgiri Agri Solutions Pvt. Ltd., Rohru, Shimla.

### **6. Incubation centre for facilitating school to work transition in Agriculture Sector (Samagra Shiksha Abhiyan):**

The incubation centre is functional in the Directorate of Extension Education (UHF Nauni) and is still in its initial phase.