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कल्याण विभाग
MINISTRY OF
AGRICULTURE AND
FARMERS WELFARE



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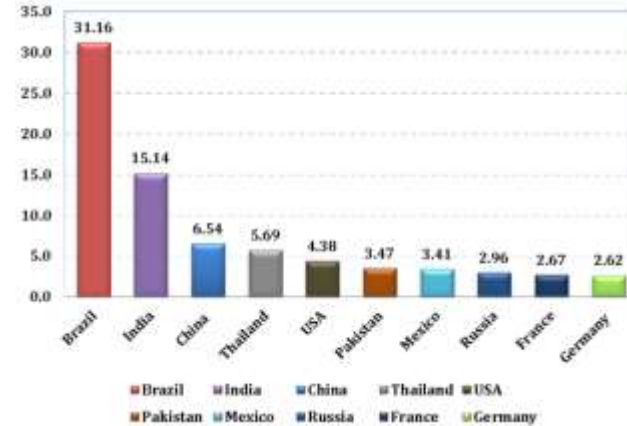
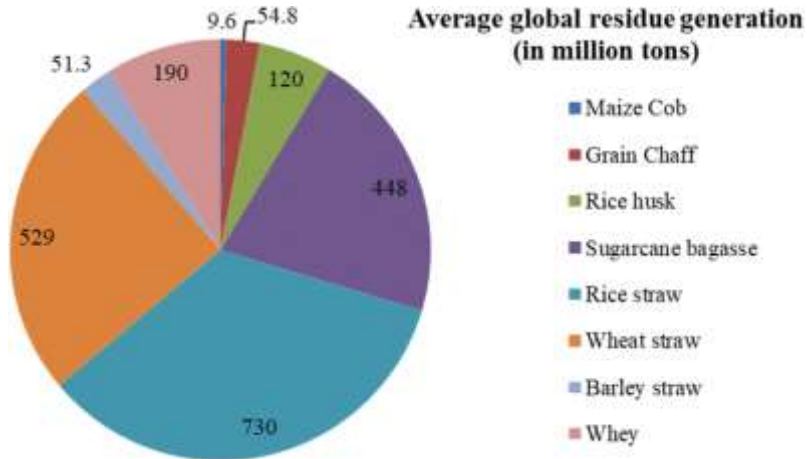
AGRISURE GREENATHON

Team Details

- Team Name: Eco-cone Engineers
- Team Leader Name: LOGITHA N

Problem Statement:

India generates about 350 million tons of agriculture waste every year. What is the best solution to reduce this wastage ?



World production of bagasse

Brief about the idea:

Sugarcane bagasse (SCB) is one of the world's most abundant agricultural residues and in an Indian context, ~100 million tonnes per annum is produced. Bagasse waste contributes the most in the total agri waste in India. It is considered one of the underutilized agricultural wastes compared to other numerous biomass-based adsorbent which have received much attention. Preparation of ice cream cones from bagasse would be the best solution to reduce this wastage.

Opportunities

- Bagasse is usually used to make cutlery and used in food packaging. By preparing ice cream cones from bagasse we can make it edible since it also has some nutritive values.
- Transforming bagasse into ice cream cones not only addresses the issue of waste management but also supports sustainable practices and reduces the environmental footprint associated with conventional disposable products.
- The USP of ice cream cones made from bagasse centers on their environmental sustainability, waste reduction benefits, biodegradability, and appeal to conscientious consumers seeking eco-friendly alternatives.

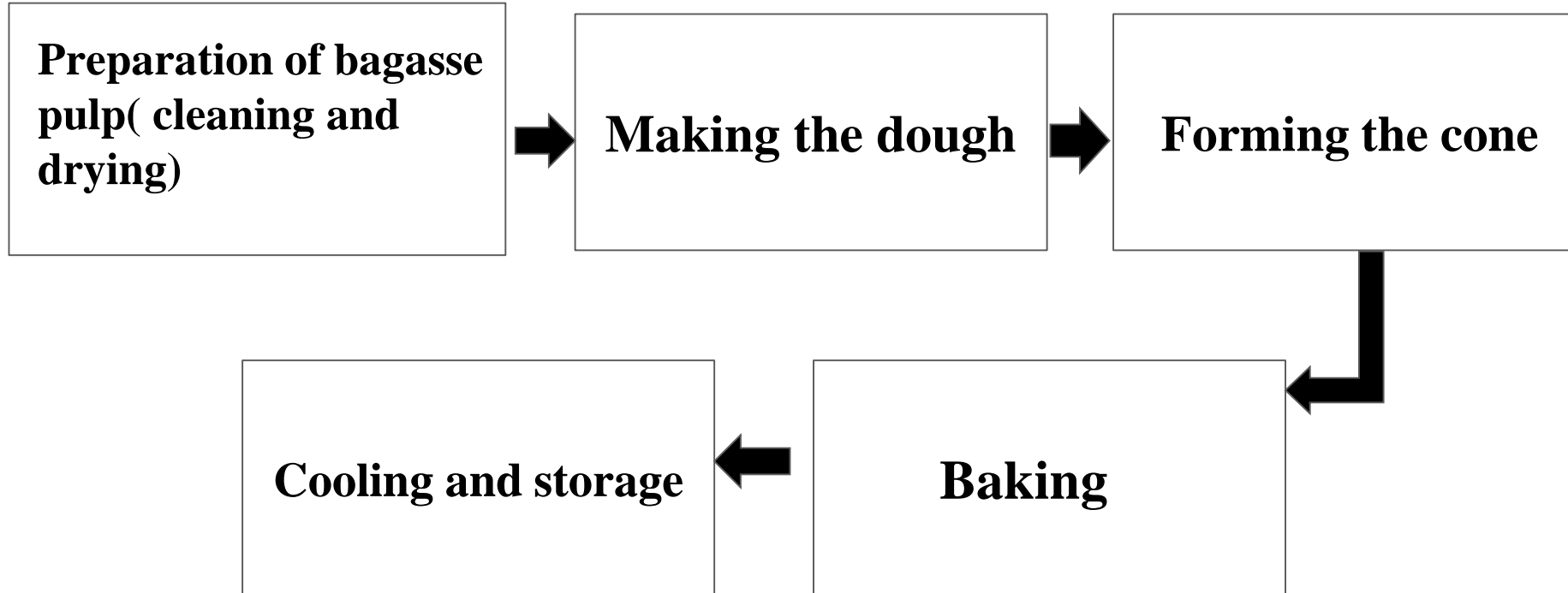
List of features offered by the solution

→ Eco-Friendly:

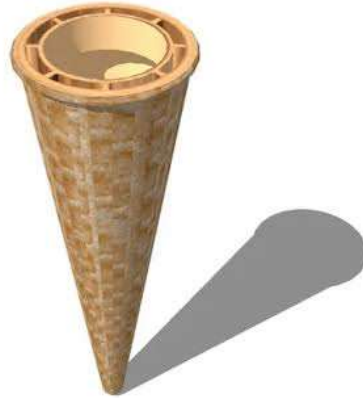
Made from renewable sugarcane fiber, they are biodegradable and compostable.

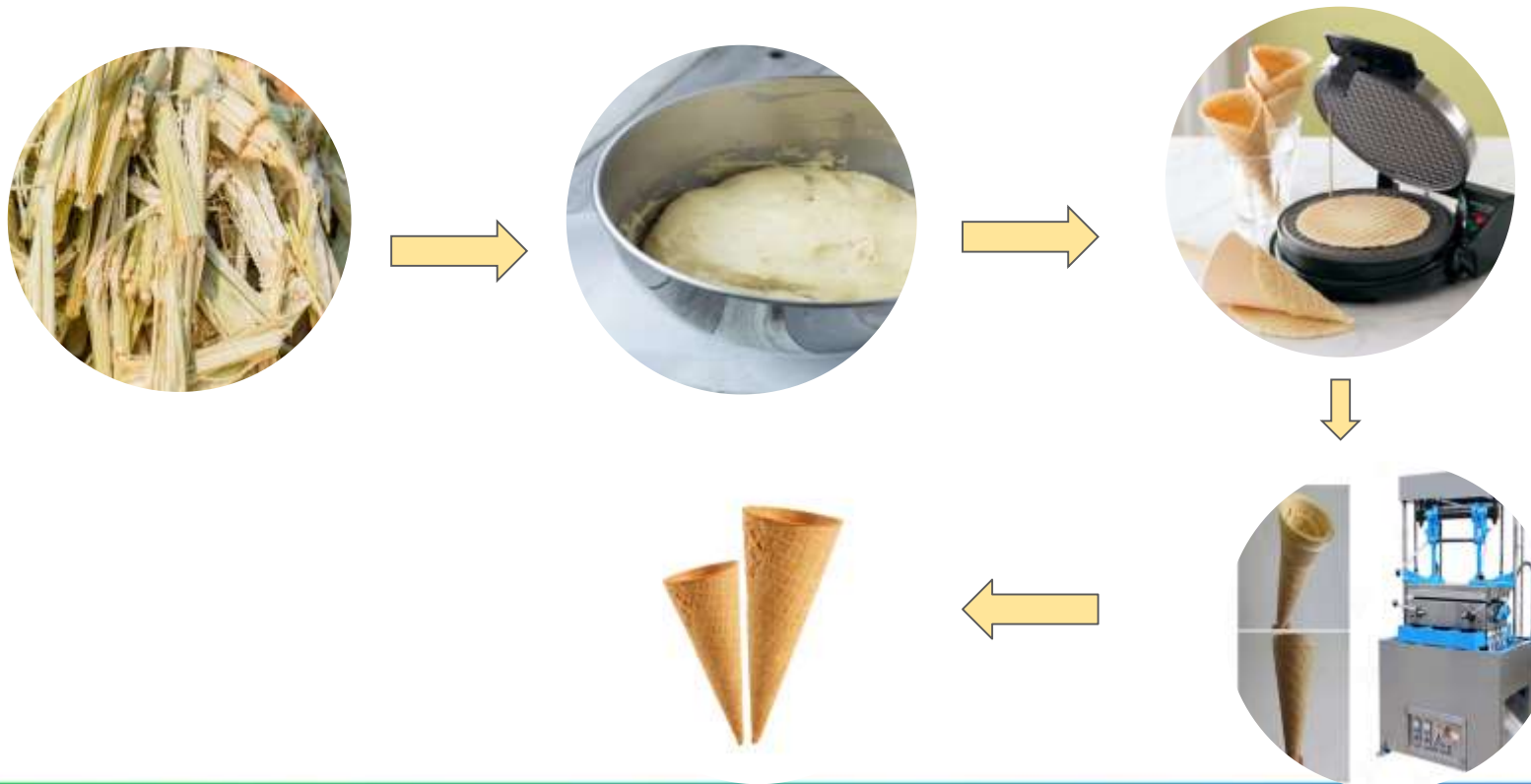
- Strong and resistant to moisture, maintaining shape with ice cream.
- Reduces reliance on wood-based products, supporting sustainable practices.
- Natural look and texture appeal to environmentally conscious consumers.
- Rich in fibre content

Process flow diagram or Use-case diagram



Wireframes/Mock diagrams of the proposed solution





Technologies to be used in the solution :

- **Mixer:**
Used to mix the flour and bagasse.
- **Ice cream cone maker:**
Used to mold the mixer into a cone structure.
- **OTG:**
Used to bake the cone
- **Cooling Conveyor:**
Rapidly cools the cones to maintain their structure



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