KARNATAK LAW SOCIETY'S

GOGTE INSTITUTE OF TECHNOLOGY

UDYAMBAG, BELAGAVI-590008

(An Autonomous Institution under Visvesvaraya Technological University, Belagavi)

(APPROVED BY AICTE, NEW DELHI)

Department of Electronics and Communication Engineering

Course Activity Report on

INDUSTRIAL VISIT TO

Parle-G and Aditya Milk Factory

Submitted by

Punith Honnungar(2GI17EC088)

Pruthviraj Chavan(2GI17EC087)

Pavan Sogalad(2GI17EC070)

Rutik Budihal(2GI17EC102)

Guide

Prof. Praveen. K

(Assistant Professor)

2019-2020

Aim of Industrial Visit: Industrial visit is considered as one of the tactical methods of teaching. The main reason behind this- it lets student to know things practically through interaction, working methods and employment practices. Moreover, it gives exposure from academic point of view. Main aim industrial visit is to provide an exposure to students about practical working environment .They also provide students a good opportunity to gain full awareness about industrial practices. Through industrial visit students get awareness about new technologies. Technology development is a main factor, about which a students should have a good knowledge. Visiting different companies actually help students to build a good relationship with those companies. We know building relationship with companies always will always help to gain a good job in future. After visiting an industry students can gain a combined knowledge about both theory and practical. Students will be more concerned about earning a job after having an industrial visit.

Details of Industry Visit is as below:

1) Parle-G Factory Sanikoppa village Belagaum

Date: 05/03/2020

Class during visit: 3rd Year Electronics and Communication Eng.

Description of the visit

Registered in 2018 , Sidnal Food Product Pvt Ltd has made a name for itself in the list of top suppliers of in India. The supplier company is located in Belgaum, Karnataka and is one of th e leading sellers of listed products.
Sidnal Food Product Pvt Ltd is listed in Trade India's list of verified sellers offering supreme quality of etc. Buy in bulk from us for the best quality products and service.

They started Parle G factory in this villiage. Primarily eaten as a tea-time snack, Parle-G is one of the oldest brand names in India. For decades, the product was instantly recognized by its iconic white and yellow wax paper wrapper. The wrapper features a young girl (an illustration by Everest creative Maganlal Daiya back in the 1960s).

Parle-G has recently become available in plastic wrapping. The modern packaging retains its traditional design. The change in materials was promoted with advertisements showing a Parle-G packet placed into a fish tank.

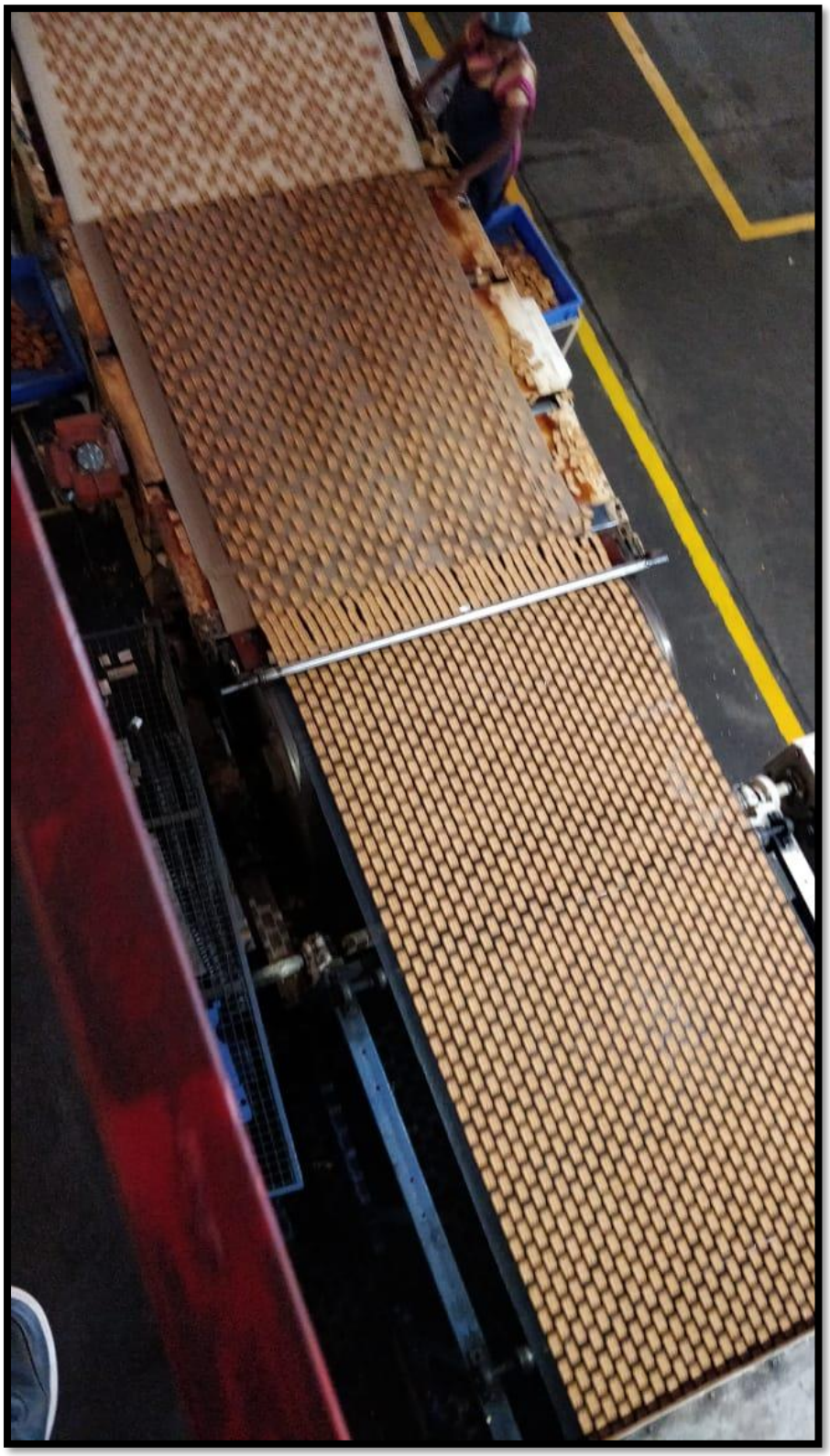
As of January 2013, Parle-G's strong distribution network covered over 6 million retail stores in India. The Brand Trust Report ranked Parle-G as the 42nd most trusted brand of India in 2014.

The low price is another important factor in Parle-G's popularity. Outside India, it is sold for 99 cents for a 418 gram pack as of 2012. A more common 80-gram "snack pack" is sold for as low as 15 cents (5 INR) at Indian grocers, and 40 cents at major retailers. By 2016, smaller 56.4-gram packs were being sold as eight for one dollar at Indian grocers in the United States.

Our Experience:

We were welcomes by the staff ,we were made to sit in a projector hall where we saw the vid eo about their factory –how it works and what are their functionalities. Then of the staff took us inside the factory where they showed us various machines which produces the Parle G bisc uits.

There was mixing machine where all the dough was mixed and sent into another chamber wh ere all the suagr and salt and other ingredients was mixed and moulded into biscuits. Then the mould was passed through the a long oven about 10 in meters where it was converted to crun ch Parle G biscuits.We could see Fresh and clean biscuits packed in a clean environment and sent for commercial purpose.



As we were restricted to take phots we could only take pic of these biscuits running out of ov en and are ready for packin

Conclusion:

We could see that how clean and fresh environment will be maintained in the factories, which is very much useful for a business to gain the surety of the people, which make them to believ e on the company and use its products.

Photo taken with the Staff of Parle G Factory and my Friends

2) Aditya Milk Factory Neginhal Village, Bailhongal Taluk, Dist. Belagavi 591102, Karnataka.

Date: 05/03/2020

Class during visit: 3rd Year Electronics and Communication Eng.

Description of the visit:

About the company:

The Dairy is managed by Mr. Shivkant Sidnal, Managing Director of the Dairy, who started Manufacturing & Marketing of milk and milk products 9 years ago in South India. Today, they are one of the largest manufacturers of Ice Cream, Milk & Milk products in South India, producing Over 1.5 Lakh Litres of Milk, 50 Thousand Litres of Ice Cream, One Ton Ghee & 20 Thousand Litres of Curd per day.

By building the team of Young Professionals in Production, Marketing & Sales, the above mentioned capacity was achieved in less than 8 years, since inception. Today 20,000 farmers from 1,500 villages are directly supplying milk to us. They have more than 275 distributors across South India and some parts of North India. Each drop of milk undergoes 21 adulteration tests in their most Hygienic Plant. Thus, they pledge to give the most healthy products to our consumers across all age groups.

Intensive Quality care is taken by:

1) Controlling air quality that comes in contact with food.

2) Water quality is maintained as per the BIS & FSSAI norms. Daily testing for water quality is done in our in-house laboratory.

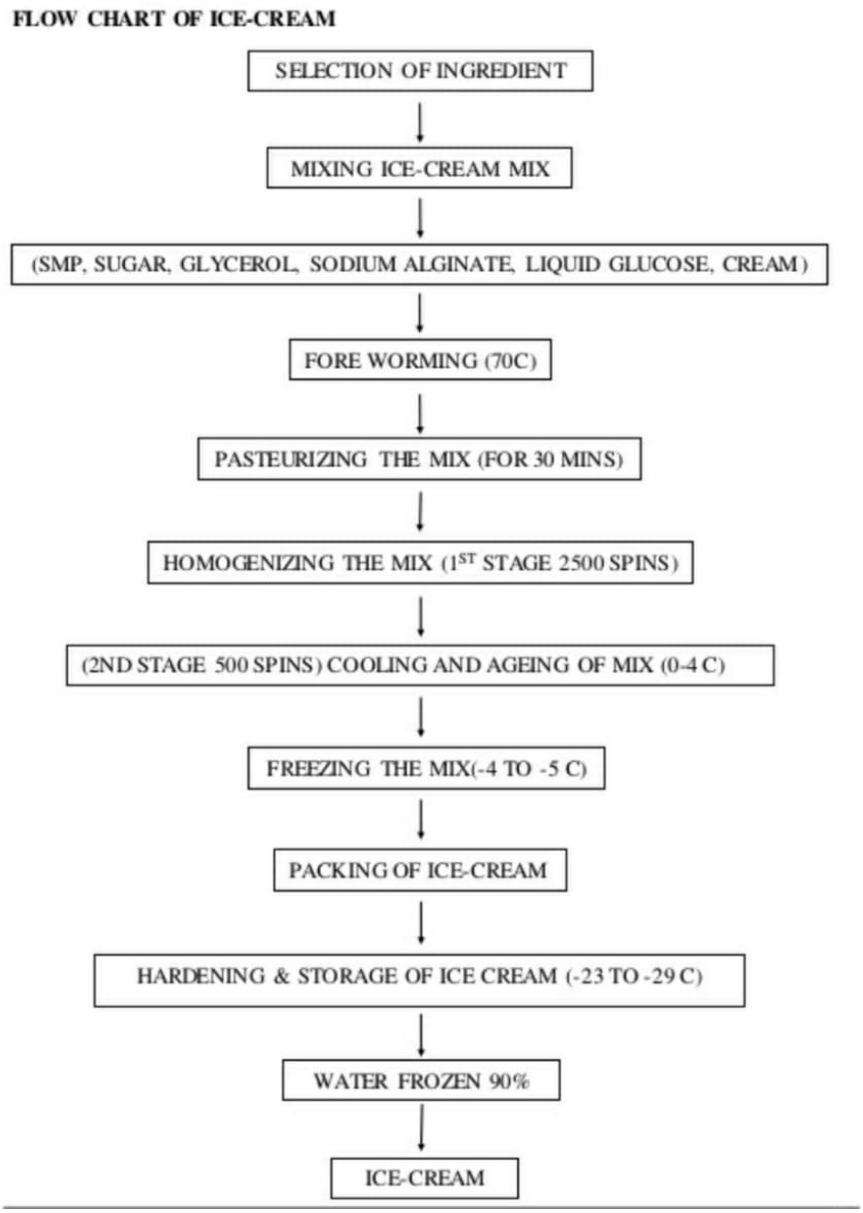
3) Personal hygiene is strictly monitored and any personnel with injuries, illness, unhygienic conditions are not allowed to work in the plant.

4) Cleaning of pipelines, containers and utensils which come in contact with food are undertaken by CIP method.

5) Pest Control of India takes care of pest control activity in the plant.

6) They have an efficient HACCP-Hazard Analysis and Critical Control Point System in place. Raw Materials & Packaging Materials undergo extensive Chemical and Microbiological tests.

Details the various process which happens everyday in the factory



Manufacturing details:

- **Selection of ingredients :** In Vijaykant Dairy & Food Products Pvt. Ltd the selection of Ice-cream ingredients depends on –

  1) Availability of milk products.

  2) Perish ability of the products.

  3) Convenience in handling.

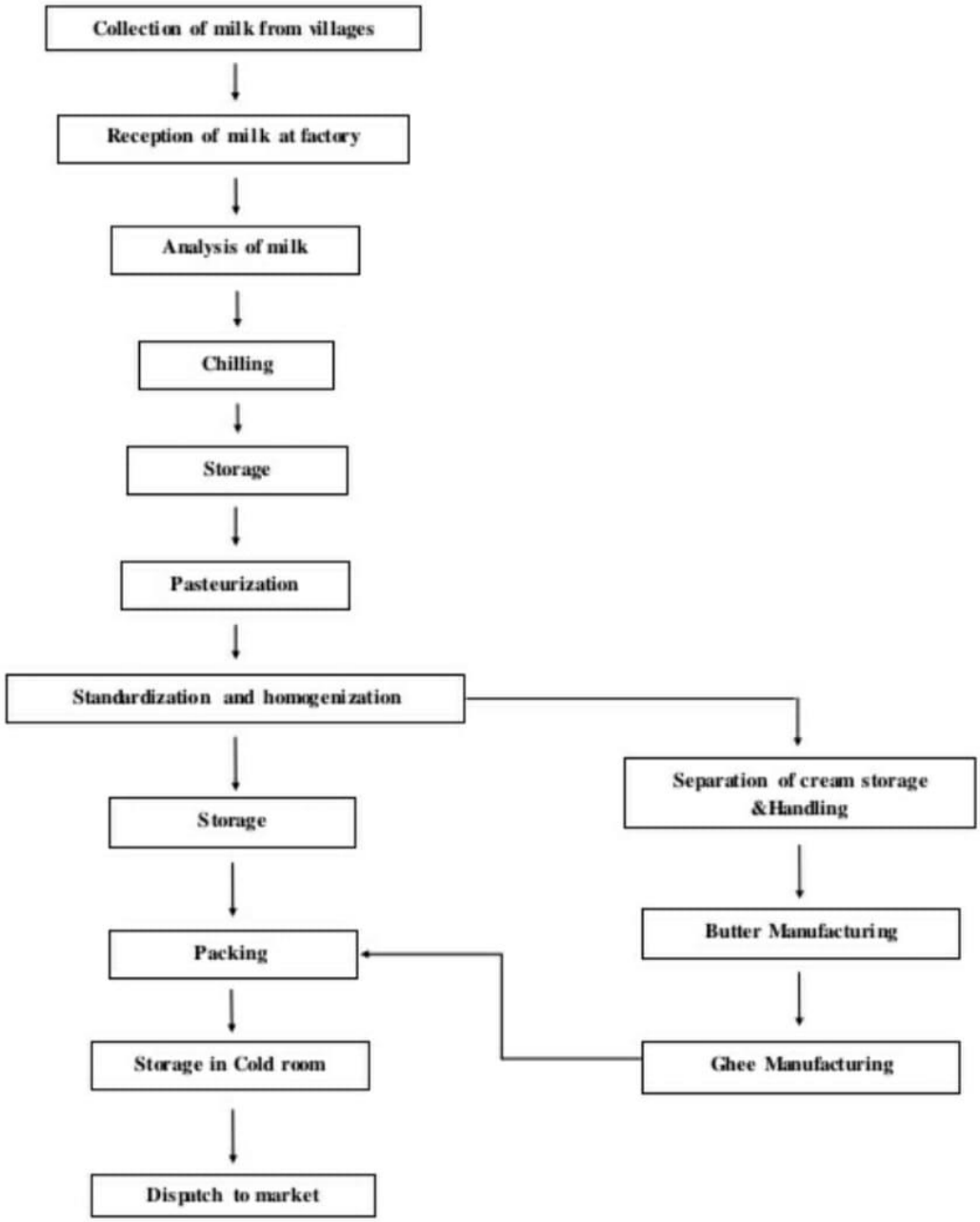
  4) Effects on flavors body and tenure of ice cream.

  5) Cost & equipment availability.

- **Figuring the mix:** Knowledge of calculation of ice cream a mix is helpful in properly balancing a mix, in establishing and maintaining uniform quality.
- **Making the mix:** Mixing of ingredients in a vat where they can be heated to facilitate dissolving, blending and pasteurizing.
- **Pasteurizing the mix:** This process destroys all pathogenic disease producing bacteria, thereby safeguarding the health of the consumer.
- **Homogenizing the mix:** The main function of homogenization is to make a permanent and uniform suspension of the fat by reducing the size of fat globules.
- **Cooling and ageing of mix:** Cooling the mix immediately after homogenization to 0-5c after which it should be held in ageing tanks until used.
- **Freezing the mix:** It depends upon the quality and yield of the finished product.
- **Overrun in ice-cream:** It is volume of ice cream obtained in case of volume of the mix. This increases upon the air incorporated during the freezing process.
- **Packing of ice-cream:** The chief requirements of packaging of ice creams are Protections against contamination, an attractive appearance ease of opening of Recharge ease of disposal.

Work Flow Model (End to End):

Flow diagram of processing of milk



The production procedure at Vijaykanth Dairy is done under different stages.

Collection of milk

In this stage that is the very first stage the milk is bought from the various places to the main dairy. In 40 liters capacity cansin tempos and other vehicles. The can are of two types marked with two different colors to differentiate between the cow and buffalo milk. The milk is bought to the main dairy it under goes into following step.

Unloading

The cans are unloaded at the place which is called as dock station. The cans are unloaded manually and the milk runs from the slider to the further but before the milk runs further the followingsteps takes place.

Organ Elliptic test

This test is carried out by a person manually without using any machines but using sense organs like nose and hence it is called as organoletic test. These tests conducted before the cans are weighed. In this test various sub-tests are conducted like.

Smelling and color test

A man at dock station of platform checks the acidic nature of milk by smelling or tasting the raw milk. If the tested milk has bad odder then the dairy will pay lower rate to such society members than the normal rate.

Extraneous- Matter appearances

In this test the raw milk is undergone into the test, which is conducted by the chemist. The chemist checks for two aspects mainly whether the milk is contaminated or not and the milk is in liquid form or curd form. He also checks weather any extraneous matters like dust, flies etc which lead to spoilage of milk.

Acidic test

The payment of the suppliers or DSC depends mainly on FAT and SNF content in the raw milk. The supplier may add sugar to the milk so as to increase the FAT and SNF content.Hence to avoid this adulteration sugar test is done. Its procedure is 10ml of milk is shaken in a test tube and 1ml of hydrochloric acid few crystals of resorcinol is mixed to it. The solution is shaken well and heated for 5min. If solution fears organ color it is demanded that sugar is mixed to it.

Storage of chilled milk

Once all the tests are over the milk is allowed to store in the SILOS (Storage tank). So as to maintain its cold level of a 4'C.The unions having 5 Storage tanks, 1 tank's are vertical with 20000Liters capacity each and the Remaining horizontal among liters each, and other two of 10,000 liters each. After chilling the milk is passed to Pasteurizer for pasteurization.

Pasteurization

This step of production includes heating every particle of milk a 72'C Is 15 seconds and it cold to in less than 4'C.? When it is passing through pasteurization the cream is removed depending on the quality of the milk required.

Packaging

Once the Pasteurization classed is conducted the next step is to pack the milk. The packing is done by the machine of fluid goods and were as it is done manually in case of solid goods like Mysorepak .The machine packs the raw milk in two sizes. That is 500ml and 1000ml pouches. These machines are automatic with a capacity of packing 70 to 72 pouches per min. the machines are used to pack all different types of milk in plastic bags. These plastics are polythene bags required for packing is bought from other company.

Storage

The past but not the process is the whole of the production process is Storage. The milk packed in 500ml and 1000ml pouches are arranged in the crates. Each cater contain 121trs of milk. This caters are stored in cold room which has Temperature of about 5'c or below.

Experience:

The staff welcomed us and took us to the ice cream department with full hygiene by wearing hair mask and shoes. We could see all the manufacturing process and the packaging from the far itself as there were some restrictions. Hygiene was a given the highest priority. After we were about to see the milk processing but as there was some work going on we could not go.

Aerial view of the Factory: