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Activity Report

NAME OF EVENT: PG Academic Visit Report: Amul Chocolate Factory and Amul Dairy, Anand, Gujarat

INSTITUTE	Parul Institute of Public Health & Department of Community Medicine, PIMSR		
ACTIVITY TYPE	PG Academic Visit Report: Amul Chocolate Factory and Amul Dairy, Anand		
DATE PLACE	AMUL Dairy & AMUL Chocolate Factory, Anand	DATE AND DURATION	15/04/2025 9:00 am to 5:00 pm
BENEFICIARIES	Postgraduate students and faculty members from Community Medicine department, medical college	No. of PARTICIPANTS	12
FACULTIES NAME WITH DESIGNATION	Dr. Niraj Bharadva (Professor & Head) Dr. Utkarsh Shah (Professor) Dr. Prashant Dave (Associate Professor) Dr. Dharti Kansagra (Assistant Professor)		
NAME OF ORGANIZATION	Department of Community Medicine, Parul Institute of Medical Sciences & Research		
FACULTY CONTACT DETAILS	Dr. Niraj Bhardva (Professor & Head): 09913765135 Dr. Utkarsh Shah (Professor): 09879149295		
FACULTY COORDINATOR	Dr. Utkarsh Shah (Professor)		

Details about the activity:

Purpose: To understand the industrial processes of chocolate and dairy production, and to observe occupational health practices within these facilities.

1. Introduction

The Department of Community Medicine at Parul University organized an academic visit to the Amul Chocolate Factory and Amul Dairy in Anand, Gujarat. The objective was to provide postgraduate students with firsthand experience of large-scale food processing operations and to study the occupational health measures implemented for workers in these industries.



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2. Visit to Amul Chocolate Factory

Overview:

The Amul Chocolate Factory, located within the Tribhuvandas Food Complex in Mogar near Anand, is a state-of-the-art facility inaugurated in September 2018. It operates with advanced European machinery and employs a highly automated production process.



Group photo at Chocolate factory

Production Capacity:

The factory has a daily production capacity of 36 metric tons of chocolates. It operates efficiently with a workforce of approximately 25–30 employees, highlighting the high level of automation in the facility.

Types of Chocolates Produced:

- Classic Dark Chocolates: 55%, 75%, 90%, and 99% cocoa variants.
- Premium Dark Chocolates: Tropical Orange, Fruit N Nut, Mystic Mocha, Green T, Sugar-Free.
- Single Origin Dark Chocolates: Peru, Venezuela, Tanzania, Ecuador, Colombia, Madagascar, Ivory Coast, India.
- Exotic Milk Variants: Milk Chocolate, Belgian Milk Chocolate, Camel Milk Chocolate, Hazelnut Chocolate, Raisin N Almond, Choco Cracker.



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- Exclusive White Chocolates: Super Fruit, White Limon.
- Emotion Packs: Happy Birthday, Best Wishes, I LOVE YOU.
- Wafer Chocolates: Dark Passion, Bindaaz.

Manufacturing Process:

Representatives explained the chocolate manufacturing process:

1. Ingredient Preparation
2. Refining
3. Conching
4. Tempering
5. Molding and Packaging

Visitors observed these processes through transparent viewing areas, ensuring hygiene and safety standards.

3.Visit to Amul Dairy, Anand

Overview:

Amul Dairy, managed by the Gujarat Cooperative Milk Marketing Federation (GCMMF), collects milk from approximately 13,000 villages, processing around 2.6 million liters daily.



Anand, Gujarat, India
Hx2c+h4x, Popati Nagar, Anand, Gujarat 388001, India
Lat 22.551235° Long 72.970382°
15/04/2025 03:30 PM GMT +05:30

Briefing at Amul dairy plant



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Milk Collection and Transportation:

- Milk is collected from Anand, Mahisagar, and Kheda districts.
- Transported to the dairy in chilled tankers to maintain quality.

Processing Steps:

1. Quality Testing
2. Pasteurization
3. Separation
4. Butter Production
5. Packaging and Export

Occupational Health Measures:

- Workers operate inside the processing units and in logistics.
- A dedicated dispensary is available on-site for employee health needs.

4. Observations and Learnings

- Advanced technology ensures high efficiency and product quality.
- Amul's cooperative model empowers local farmers.
- Hygiene protocols and quality control ensure consumer safety.
- On-site healthcare facilities highlight focus on worker welfare.

5. Conclusion

The academic visit to Amul's Chocolate Factory and Dairy provided valuable insights into large-scale food processing operations and the cooperative model's impact on rural economies. Observing the meticulous processes and worker welfare measures underscored the importance of integrating technology with human-centric approaches

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