

Report
on
Field visit
To
M/S Blueberry Amul Milk Processing Industry
Chandrapur, Tatimara, Kamrup(M), Assam

Submitted by
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Introduction

Amul is an indian dairy cooperative based at Anand in the state of Gujrat. It started the white revolution in India, which produces the country world's largest producer of milk and milk products. In this process Amul become the largest food brand in India. Amul helped the local cow firm as they always take the milk from local cow firm and that way they helped the local people.

Product manufactured in this industry:

Amul Tazza Tonned Milk (3.5% fat)

Amul Gold Full Creamed Milk (4.5% fat)

Amul Curd

Amul paneer

Processing used in the plant:

At First, Milk are collected from livestock and weighted. Then milk are carried to milk processing unit and then weighted. After that clarification of milk are done. Then pasteurization of milk is done, it is heat treatment method and it is done to remove the bacteria from the milk. The pasteurized milk is then homogenized to distribute the fat particles evenly in the mixture and then packaging of milk is done. They also showed us the curd processing method, for that they used lactic acid culture.

We are able to know the different hygiene practices used in the industry like wearing mask, apron, cap etc.

They also done the different microbiological test of the milk, like methylene blue reduction and phosphatase test. The standard plate count is used to determine the total number of bacteria present in a specified amount of milk.

Production:

60litre of amul milk is processed per day and 10litre curd is processed per day.

Conclusion:

The AMUL captured the 60% of the market. The customers are loyal towards Amul products and demand of Amul products is also good in the market.

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INTERNSHIP REPORT
ON
M/S S.B AGRO FOOD INDUSTRY
BURHAMAYANG, RAJAMAYANG, MORIGAON, ASSAM

SUBMITTED BY

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1ST SEMESTER

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INTRODUCTION

Oil seed crops play an important role in the agriculture and food industry sectors. India has the largest number of oil seeds from which oils are extracted. The different oil seeds are mustard, sesame, etc. Mustard oil is also one of the major oil seeds from which edible oil is produced. The byproduct of the mustard oil is mustard oil cake which is used as cattle feed.

Mustard oil has enormous demand as one of the edible oils and used as cooking medium mainly in Northern, eastern and north eastern of India. The demand of mustard oil is increasing day by day. Due to the consumption in household and pickle industries it appears to be good scope for establishing mustard oil industry.

Milling is a process in which grains such as oats, wheat, rice, corn are DE hulled and ground into small pieces and flours to improve the palatability, reduce cooking time, and create food products.

Technical Aspects:

The mustard seeds are to be dried in sun and then they are to be cleaned by shakers to remove dust and foreign materials. The seeds are initially steamed and then passed through the expeller and the process is repeated till the maximum oil is extracted out of the seeds. Oil is then filtered and filtered oil is then filled into the containers, which are subsequently sealed and it is used for marketing. By product of the mustard oil that is Mustard cake are sold in the market as cattle feed.

Rice milling is also done in this industry. The paddy are cleaned for the removal of undesired foreign matter, for that paddy is passed through a series of sieves and closed circuit aspiration system is provided to remove dust and light impurities. Undesired material is removed through a de-stoner separator. Then de-husking of paddy is occurs. After that Paddy separator is used to separate rough paddy from smooth paddy surface. The bran layer is removed from the paddy and rice whitening and polishing is done.

Machinery and Machine:

- 1) Rice miller

- 2) Oil expeller
- 3) Filter press frame
- 4) Electronic weighing scale
- 5) Sealing machine

Production capacity:

The estimated production capacity is as follows

From 1kg of mustard seeds 300ml mustard oil are obtained and 400gm mustard cake are produced.

Power Requirement: 20KW

Address of the company:

M/S S.B Agro Food Industry

Burhamayang, Rajamayang, Morigaon, Assam

Raw Materials supplier:

Local Market

Conclusion:

Total 15 days of industrial training was completed at M/S S.B Agro Food Industry. We are mainly learned about oil pressing, rice milling, food packaging. We also learned about Good Manufacturing practices used in the industry and safety procedures used in the industry.

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INTERNSHIP REPORT
ON
M/S PADMA AGRO FOOD PRODUCTS
BURHAMAYANG, RAJAMAYANG, MORIGAON, ASSAM

SUBMITTED BY

MINTU MEDHI

1ST SEMESTER

DEPARTMENT OF FOOD PROCESSING & QUALITY MANAGEMENT
RAJAMAYANG, MORIGAON, ASSAM

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INTRODUCTION

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M/S Padma Agro Food Products

Burhamayang, Rajamayang, Morigaon, Assam

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Conclusion:

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