

MEWAR UNIVERSITY
DEPARTMENT OF PHARMACY

Report on

“INDUSTRIAL VISIT-2022”

ORGANIZED BY: Mewar University, Department of Pharmacy

DATE : 15TH November(Tuesday)

ATTENDED BY: Final year B. Pharm Students (65)

CORDINATORS: HOD Dr. Gaurav Kumar Sharma and Assistant Professor Mrs. Shraddha Pareek.

VENUE: Saras Dairy, Bhilwara

- Industrial visit was organized by the department of pharmacy with kind guidance and support of the Dean Pharmacy, **Dr. Kaushal Kishor Chandrul.**
- Director Training & Placement, **Mr. Harish Gurnani** has communicated with the Saras Dairy authorities and taken the grants to visit their premises.
- On 15th November 2022 the batch of 65 students (Total 65 student which included 22 International & 43 Indian students) visited Saras Dairy, Bhilwara.
- The main aim of the industrial visit is to show the various departments of the Industry so that students can understand working of an indutry.
- Students were coordinated and accompanied by **Head of the Department Dr. Gaurav Kumar Sharma & Assistant Professor Mrs. Shraddha Pareek**

- The visit started at 10: 00 AM from university. We boarded the university buses to reach to Bhilwara. We reached there around 11:00 AM.



- After reaching at the industry students were divided into 3 groups (2 national & 1 international)



- At the reception, we were welcomed by the team coordinator **Mr. Ghanshyam, Saras Dairy.**



- Mr. Ghanshyam has taken students through the Entire unit one by one starting from Milk, Buttermilk, Mawa peda, Milk powder and Ice- cream
- Storage, collection , Quality control and Packing area of different sections of the industry were observed by the students.



- The tour of industry started from the milk department where students were informed and learned about the pasteurization and sterilization, they also showed the system and how insulation works.
- The students were mesmerized about the size and working methodology of tanks and how automation works in industry.
- During the tour it was observed by the students that quality check were done on timely basis the weight of milk were continuously inspected
- Filling was completely automated process and quality was maintained from start to end cleanliness was maintained throughout the plant



- At Milk Powder unit processing of milk powder contain classifier unit, pasteurizer unit, separator, steam boiler system, evaporation process and packing.
- Queries asked about the related topics were patiently solved by the respective staff.
- All the group had an insight in their quality control department students were shown how different testing procedure were done at different time interval.
- Students also learned about different parameters on which, milk is tested including SNF value, Urea, Lactose & Maltose etc.
- Queries asked about the related topics were patiently solved by the respective operators and staff.
- Groups of total students were made to visit the Mawa section of the industry where they learned about the complete refrigeration method and cold storage of the industry.



- The students were actively walked through with the officials who explained the whole process of manufacturing of milk powder How evaporation plays important role in powder making
- Packaging and storage of the product were emphasized which was keenly observed by the students



- At end of the tour our students were walked through the ice cream and flavored milk section.
- Students were delighted to see the that part of the industry
- Ice cream section was completely automated and maintained in most hygienic manner as per laid down procedures of quality management sections .

- They have installed 282 bulk milk coolers all over and have controlled packing system to minimize market complaint.
- The packing of ice cream and flavored milk was automated and after packing in primary packaging the bottle was once again sterilized using steam sterilization
- Printing was done through sensory printing machine which directly eliminate the chances of error.
- The salient feature of the plant was the ETP(Effluent treatment plant) i.e waste water management initiative in which water used in the production process is filtered and let out in area of plant .



- At last the visit ended with the screening of a short film ad presentation providing a deep insight into the journey of the venture and its establishment into a successful company.
- The presentation gave knowledge about how saras dairy was established as a cooperative unit collecting milk from farmer in rural area and its marketing in Urban area
- At last an interactive session was conducted with the marketing and sales manager where she interacted with students and explained the in and out of the business
- She patiently explained all the queries and doubts asked by our final year students
- After the final session they treated us with refreshments
- It was delightful session for our students which encouraged our final year students about the idea of entrepreneurship

Outcome of the visit :-



Students could learn about set up of the industry in community sector. Various health related protocols were explained and working of the pasteurizer, evaporator and blender. Quality control of milk and other milk products and analysis of the same was also understood. Students could understand various manpower required in the industry and their roles and responsibilities at various levels.

Overall, the visit was very informative and enjoyable. Student felt a sense of pride to learn about the indigenous, local brand which is working with international standard today.

Verified By
Dean and HOD

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