

SWAMI RAMANAND TEERTH MARATHWADA UNIVERSITY, NANDED  
MAHARASHTRA SHIKSHAN SAMITI



MAHARASHTRA MAHAVIDYALAYA NILANGA, LATUR

PROJECT REPORT ON INDUSTRIAL TRAINING

Dept. Of : B.VOC (FOOD PROCESSING PRESERVATION AND  
STORAGE)

RADHAKISHAN MILK AND MILK PRODUCT

Renapur, Tq.Renapur Dist.Latur 413527

YEAR (2023-2024)

Submitted by:

MOTE SAURAV GOVIND

Exam. Seat No : VC 11349 CLASS: B.VOC (3<sup>rd</sup>Year) Sem 6<sup>th</sup>

*Handwritten signature and text:*  
1/2/23  
1/2/13/4  
(Check)

*Handwritten number:* 600

# **RADHAKISHAN MILK AND MILK** **PRODUCTS PVT.LTD**

At and Post, Rupchand Nagar, Renapur Tq. Renapur Dist. Latur- 413527

Director

M. R. Deshmukh

Director

R. R. Deshmukh

## **To Whom Soever May Concern**

This is certify that **Mr. Saurav S/O Mr. Govind Mote** a Student of Bachelor Of vocational Degree, Branch food Processing, Preservation and Storage 3<sup>rd</sup> Year at **Maharashtra Mahavidhyalay, Nilanga, Dist Latur** Has Successfully Completed 02 (Two ) Month (From 18 December 2023 to 25 March 2024) Internship Program **Spervision** at Our food Processing Company. During The period of his supervision with us he was found punctual, hardworking and inquisitive.

We wish him every success in Life.

Place:- Radhakishan Milk And Milk Products Pvt. Ltd

**Date:- 25/03/2024**

For Radhakishan Milk And Milk Products Pvt. Ltd

Branch Lodaga (B.M.C)



## ACKNOWLEDGEMENT

A training report is such report is such a comprehend sive cover age. It would not have been materialized with the help of many. Firstly I would like to thanks Mr Mansing Deshmukh ( Managing director)forproviding me an opportunity to undertake training and his valuable advise.

There is very special honour, respect and great fullness in my heard for Respected principal of MAHARASTRA COLLAGE , NILANGA DIST, LATUR Prof. Kolpuke Sir He took keen interest in checking the minute of the report. and guide me through the training period.

My special thanks goes to Mr. Mansing Deshmukh (Managing director) and Mr. Kshirsagar Sir (Chemist Q . C Lab)

Who guide me for verious departments and for their technical support Which desperately needed during everybody has been a great source of inspiration to me.

Finally I dedicated this work to my beloved parents who have always been a source of inspiration and almightily god.

  
MOTE SAURAV GOVIND

# INDEX

<b>Sr. No</b>	<b>TITLE</b>	<b>Page No.</b>
1	Company introduction	
2	Milk constituent and chemical composition and types	
3	Equipment & Solutions	
4	Raw milk Specification	
5	Quality Assurance Tests	
6	Processing Section	
7	Packing Section	
8	C.I.P Section	
9	Maintenance Department	
10	Boiler Section	
11	Conclusion	

## **BACKGROUND OF RADHA KISHAN DAIRY:-**

Incorporated in 2021, They initially processed about 500 liters of milk daily from the plant they had set up in Latur District. They started with just 12 employees.

We, RadhaKishan milk and Milk Product Pvt Ltd Renapur are the leading Private Dairy player in Southern India with operations spanning across **Telangana, Andhra Pradesh, Tamilnadu, Karnataka and Maharashtra**. Our products are sold under the brand name 'Aaroo'. Since inception in 2021, the company has been growing consistently under the visionary leadership of our directors, an efficient operating team, the unrelenting efforts of committed workforce and backed by the rich legacy of 01 years young RadhaKishan group.

## ➤ COMPANY INTRODUCTION:

As a Brand, our journey began 1 years ago as a milk business. Soon, it became a household name and a popular dairy brand. As the years flew by, Aaroo grew rapidly adding more and more exciting milk products to its range. With this evolution of brand in mind, and its recent association with iconic brand

Aaradhya, Aaradhya started out on the path of forging a new, improved brand identity.

The popular and much-loved cow pattern from milk packaging has been retained albeit modified to showcase our products in a more modern and clutter-free manner. Further, the cow pattern has been extended across the product range for consistent visual identity. The over-all 'feel' of the new design language is fresh, contemporary and reflective of our rich legacy.

## ➤ Name of Solution & compound used in quality control lab

1. Phenolphthalein
2. Potassium hydrogen phthalate
3. Amyl alcohol
4. Hydrochloric acid
5. Lactic acid
6. Resorcinol extra pure
7. Folin & wu's phosphate

8. Neutralizers reagent
9. Iodine-starch reagent
10. Ethanol, absolute
11. Acetic acid
12. Formaldehyde solution
13. Sulphuric acid
14. MBR
15. Barfoas reagent
16. Saturated solution of potassium oxalate
17. Rosalic acid
18. Fornalin solution
19. Absolute alcohol
20. Silver nitrate
21. N/9 NaOH
22. N/10 NaOH
23. Distill Water
24. Sodium
25. Sodium standard