

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)

SPECTRA NATURAL DAIRY & MILK PRODUCTS PVT.LTD

Matola (Bori) Tq.Umarga Dist.Dharashiv

YEAR (2023 - 2024)

Submitted by:

SURVASE ABHIJIT ANGAD

Class: B.Voc (3rd YEAR) SEM :- 6th



Exam Seat No: VC11352

*Patil S.Y.
Checked*

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.Ajit Shinde Sir (Managing director) for providing 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.Ajit Shinde Sir (Managing director) and Mr.D.Savaikare Sir (Department Head) & Mr.Deepak Hembade 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 aimightily god.


Thank you _____

SURVASE ABHIJIT ANGAD

**SPECTRA NATURAL MILK AND MILK
PRODUCTS PVT LTD.**

At.post.Matola (Bori) Tq.Umarga Dist.Dharashiv 413606

Managing director.

Mr. Ajit Shinde.

Plant Manager

Mr. D. Savalkare

TO WHOM IT MAY CONCERN

This is certify that **Mr. Abhijit S/O Mr. Angad Survase** a student of **Bachelor of Vocational Degree, Branch- Food processing Technology** from **MAHARASHTRA MAHAVIDYALAYA, NILANGA DIST,LATUR. 3rd year (SEM 6Th)** has successfully completed 03 (Three) Month (**From 18 December 2023 to 25 March 2024**) internship program at our food processing company. During the period of his internship program with has he was found punctual, hardworking and inquisitive.

We wish him every success in life.

Place:- Spectra Natural dairy Matola, Umerga 413606.

Date:- 25/03/2024



Mr.Ajit Shinde

(Managing Director)

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COMPANY INTRODUCTION

A spectra Natural milk association established in 2021. Started a new business by buying the plant of dynamix dairy. Becoming its own brand, spectra natural dairy has delivered milk to entire Marathwada.

16 workers are working in higher position and 35 workers are working in distribution. 8000ltr processed milk is collected per day and different products are made. Our products are sold under the brand name 'Natural'. 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 02 years spectra Natural group.

► 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. Barfoeus reagent. | 16. Saturated solution of potassium oxalate |
| 17. Rosalic acid. | 18. Formalin solution |
| 19. Absolute alcohol. | 20. Silver nitrate |
| 21. N/9 NaOH. | 22. N/10 NaOH |
| 23. Distill Water. | 24. Sodium |
| 25. Sodium standard | |

► EQUIPMENT

- | | |
|---------------------|-------------------------|
| 1. Lactometer. | 2. Thermometer |
| 3. Butrometer. | 4. Pipette |
| 5. Thermostat. | 6. Beaker |
| 7. Conical Flask. | 8. Test tube |
| 9. Test tube stand. | 10. Centrifugal machine |

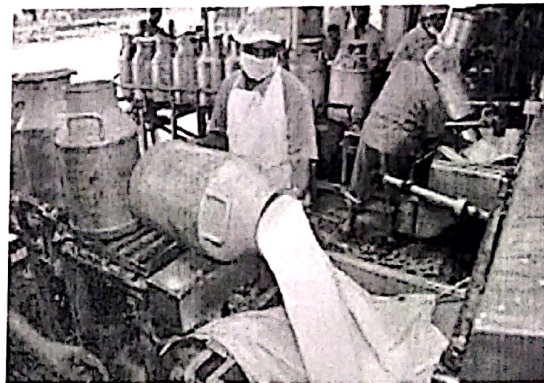
11. Weighting machine.

12. Density meter

13. Freeze.

14. Heater

► RMRD - ROW MILK RECEIVING DOCK



A small truck comes to the dock site with a milk cans.

in case of raw milk received from tanker the temperature of milk should be 100 C max at the line of receipt. Milk is received from various societies in plastic and aluminum cans. different codes are given to different societies and accordingly the quantity of milk from various societies is recorded. capacity of each can is 40 Liters. there is large space in front convey and lids are removed manually.

► Raw Milk (Cans) :-

Descriptio : Clean, brashly drawn milk from cow / buffalo, white to creamish yellow in colour. Ouganoleptic Test: Fuesh, clean and naturally seet, smell : fuesh

milk flavor without any abnormal taints.

➤ **Physico Chemical**

Temperature: 15 to 30°C C.O.B Test : *Negative* Percent Acidity : 0.12% to 0.145 % Lactic Acid Heat availability: 0.3 min

➤ **Test for Presence at:**

- Preservatives : Negative
- Neutralizer: Negative
- Sugar : Negative
- Urea : Negative
- Starch : Negative

◆ **Organoleptic Testing :-**

The organoleptic test permits rapid segregation of poor quality milk at the receiving platform. No equipment is required, but the milk grader must have good sense of sight, smell and taste. The result of the test is obtained instantly, and the cost of the test is low. Milk which can not be adequately judged organoleptically must be subjected to other sensitive and objective tests.

◆ **Procedure :-**

- Open can of milk.
- Immediately smell the Milk.
- Observe the appearance of the milk.
- If still unable to make clear judgment,
- Look at the can lid and milk can to check cleanliness.

◆ **Emptying of cans and filtration:**

Cans are manually emptied on muslin cloth and is weighed by electronic weighing system.

◆ **Chilling:-**