



SOUTH EAST ASIAN EDUCATION TRUST[®]

S.E.A. COLLEGE OF ENGINEERING & TECHNOLOGY

(Approved by All India Council for Technical Education (AICTE), New Delhi
Affiliated to Visvesvaraya Technological University (VTU), Belagavi, Accredited B++ by NAAC)

Industrial Visit-Mother Dairy

Date: 04/03/2024 Venue: Mother Dairy (Yelahanka)

S.E.A. COLLEGE OF ENGINEERING & TECHNOLOGY
AFFILIATED TO VISVESVARAYA TECHNOLOGICAL UNIVERSITY & APPROVED BY ALL INDIA COUNCIL OF TECHNICAL EDUCATION (AICTE)
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Department of Agricultural, Civil and Mechanical Engineering Organizes

Industrial Visit to MOTHER DAIRY
Bangalore

In association with IQAC and IIC

Date : 4th March, 2024

INDUSTRIAL VISITS EXPERIENTIAL LEARNING





Introduction:

The industrial visit to the milk dairy was organized for [Agricultural, Civil and Mechanical department students]. The purpose of the visit was to provide students with practical exposure to the dairy industry, specifically focusing on milk processing, packaging, and quality control procedures.

Location and Background: The mother dairy visited was located in yelahanka-Bangalore. It is a renowned dairy company known for its high-quality dairy products and advanced processing techniques. The company sources milk from local farms and operates with a commitment to maintaining hygiene standards and ensuring the freshness and purity of its products.

Observations and Learnings:

Milk Reception and Quality Control: Upon arrival, we were briefed on the milk reception process. The dairy follows strict protocols for testing incoming milk for quality parameters such as fat content, SNF (Solid Not Fat), temperature, and microbial load. We learned about the importance of these parameters in ensuring the quality of the final product.

Pasteurization and Homogenization: The visit included a walkthrough of the pasteurization and homogenization processes. We observed how raw milk is heated to eliminate harmful bacteria while preserving its nutritional value. Additionally, we learned about homogenization, which helps in breaking down fat globules to achieve uniform consistency in the milk.

Packaging and Labeling: The dairy facility showcased modern packaging lines where milk was filled into various types of containers, including bottles, cartons, and pouches. We gained insights into the automated packaging processes and the importance of proper labeling for consumer information and regulatory compliance.

Cold Storage and Distribution: We were taken to the cold storage facilities where the packaged milk is stored at controlled temperatures to maintain freshness. Additionally, we learned about the distribution channels and logistics involved in delivering the products to retailers and consumers while ensuring timely delivery and product integrity.

Quality Assurance: Quality control measures were evident throughout the facility, emphasizing the company's commitment to delivering safe and hygienic products. We learned about the rigorous testing procedures conducted at different stages of production to ensure compliance with food safety standards and meet customer expectations.

Conclusion: The industrial visit to the milk dairy provided valuable insights into the operations of a modern dairy facility. It was an enriching experience that complemented our theoretical knowledge with practical understanding. The visit underscored the importance of quality control, hygiene standards, and technological advancements in the dairy industry. Overall, it was an educational and insightful excursion that enhanced our appreciation for the complexities involved in milk processing and dairy product manufacturing.

No. of students attended: 33 students.