

A
On Job Training Report

On

DAIRY INDUSTRY

Completed at

SHRI WARANA SAHAKARI DUDH UTPADAK

PRAKRIYA SANGH LIMITED ,

TATYASAHEB KORE NAGAR , TAL. PANHALA ,

MAHARASHTRA

By

1. Sharayu Pradeep Bhosale
2. Rushita Dinkar Powar
3. Dhanashri Raju Balekundri
4. Vaishnavi Vijay Chavan
5. Kalyani Dipak Yadav
6. Aishwarya Maruti Angaj
7. Vaishnavi Vivek Chandala
8. Damini Mohan Padaval

M. Sc. Microbiology

Part I Semester II

PG Department of Microbiology

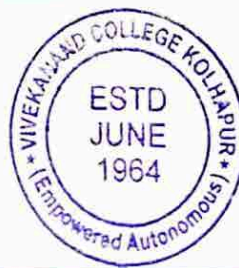
Vivekanand College

(An Empowered Autonomous Institute)

Kolhapur, 416003

Maharashtra, India

2024-25



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Dissemination of Education for Knowledge, Science and Culture"
- Shikshanmaharshi Dr. Bapuji Salunkhe



Shri Swami Vivekanand Shikshan Sanstha's
VIVEKANAND COLLEGE, KOLHAPUR
(AN EMPOWERED AUTONOMOUS INSTITUTE)
PG Department of Microbiology



**CERTIFICATE
OF
"ON JOB TRAINING"**

This is to certify that SHARAYU PRADEEP BHOSALE (Exam seat no.1119102) has satisfactorily carried out the required practical work prescribed by the BoS Department of Microbiology, Vivekanand College, Kolhapur (An Empowered Autonomous Institute) for M.Sc. - Part- I Semester II course in On Job Training (Sub code – OJT20MIC21) and this report represents his/her Bonafide work in the year 2024 - 2025

Place: Kolhapur Date: 15/04/25

Kaande
25/5/25
Examiner

Smale
OJT In charge

Gaunde
Head
PG HEAD
DEPARTMENT OF MICROBIOLOGY
VIVEKANAND COLLEGE, KOLHAPUR
(EMPOWERED AUTONOMOUS)



Dissemination of Education for Knowledge, Science and Culture"
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Shri Swami Vivekanand Shikshan Sanstha's
VIVEKANAND COLLEGE, KOLHAPUR
(AN EMPOWERED AUTONOMOUS INSTITUTE)



PG Department of Microbiology

**CERTIFICATE
OF
"ON JOB TRAINING"**

This is to certify that RUSHITA DINKAR POWAR (Exam seat no.1119106) has satisfactorily carried out the required practical work prescribed by the BoS Department of Microbiology, Vivekanand College, Kolhapur (An Empowered Autonomous Institute) for M.Sc. - Part- I Semester II course in On Job Training (Sub code ~ OJT20MIC21) and this report represents his/her Bonafide work in the year 2024 - 2025

Place: Kolhapur Date: 15/04/2025

Kasande
st/sts
Examiner

Smali'
OJT In charge

Gaund
Head
VC HEAD
DEPARTMENT OF MICROBIOLOGY
VIVEKANAND COLLEGE, KOLHAPUR
(EMPOWERED AUTONOMOUS)



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- Shikshanmaharshi Dr. Bapuji Salunkhe



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VIVEKANAND COLLEGE, KOLHAPUR
(AN EMPOWERED AUTONOMOUS INSTITUTE)
PG Department of Microbiology



**CERTIFICATE
OF
“ON JOB TRAINING”**

This is to certify that DHANASHRI RAJU BALEKUNDRI (Exam seat no.1119103) has satisfactorily carried out the required practical work prescribed by the BoS Department of Microbiology, Vivekanand College, Kolhapur (An Empowered Autonomous Institute) for M.Sc. - Part- I Semester II course in On Job Training (Sub code – OJT20MIC21) and this report represents his/her Bonafide work in the year 2024 - 2025

Place: Kolhapur Date: 15/04/2025

Kaewade
5/5/25
Damode
5/5/25
Examiner

Smali
OJT In charge

Gaurile
Head
H/C HEAD
DEPARTMENT OF MICROBIOLOGY
VIVEKANAND COLLEGE, KOLHAPUR
(EMPOWERED AUTONOMOUS)



Dissemination of Education for Knowledge, Science and Culture"
- Shikshanmaharshi Dr. Bapuji Salunkhe



Shri Swami Vivekanand Shikshan Sanstha's
VIVEKANAND COLLEGE, KOLHAPUR
(AN EMPOWERED AUTONOMOUS INSTITUTE)
PG Department of Microbiology



**CERTIFICATE
OF
"ON JOB TRAINING"**

This is to certify that VAISHNAVI VIJAY CHAVAN (Exam seat no. 1119111) has satisfactorily carried out the required practical work prescribed by the BoS Department of Microbiology, Vivekanand College, Kolhapur (An Empowered Autonomous Institute) for M.Sc. - Part- I Semester II course in On Job Training (Sub code – OJT20MIC21) and this report represents his/her Bonafide work in the year 2024 - 2025

Place: Kolhapur Date: 15/04/2025

Karande
Examiner

Smali
OJT In charge

Gaupke
Head

HC HEAD
DEPARTMENT OF MICROBIOLOGY
VIVEKANAND COLLEGE, KOLHAPUR
(EMPOWERED AUTONOMOUS)



Dissemination of Education for Knowledge, Science and Culture”
- Shikshanmaharshi Dr. Bapuji Salunkhe



Shri Swami Vivekanand Shikshan Sanstha's
VIVEKANAND COLLEGE, KOLHAPUR
(AN EMPOWERED AUTONOMOUS INSTITUTE)
PG Department of Microbiology



CERTIFICATE
OF
“ON JOB TRAINING”

This is to certify that KALYANI DIPAK-YADAV (Exam seat no. 1119110) has satisfactorily carried out the required practical work prescribed by the BoS Department of Microbiology, Vivekanand College, Kolhapur (An Empowered Autonomous Institute) for M.Sc. - Part- I Semester II course in On Job Training (Sub code – OJT20MIC21) and this report represents his/her Bonafide work in the year 2024 - 2025

Place: Kolhapur

Date: 15/04/2025

K. K. Kulkarni
05/5/25
D. K. Kulkarni
5/5/25
Examiner

Smali
OJT In charge

Ganpak
Head
H/C HEAD
DEPARTMENT OF MICROBIOLOGY
VIVEKANAND COLLEGE, KOLHAPUR
(EMPOWERED AUTONOMOUS)



Dissemination of Education for Knowledge, Science and Culture"
- Shikshanmaharshi Dr. Bapuji Salunkhe



Shri Swami Vivekanand Shikshan Sanstha's
VIVEKANAND COLLEGE, KOLHAPUR
(AN EMPOWERED AUTONOMOUS INSTITUTE)
PG Department of Microbiology



**CERTIFICATE
OF
"ON JOB TRAINING"**

This is to certify that AISHWARYA MARUTI ANGAJ (Exam seat no.1119101) has satisfactorily carried out the required practical work prescribed by the BoS Department of Microbiology, Vivekanand College, Kolhapur (An Empowered Autonomous Institute) for M.Sc. - Part- I Semester II course in On Job Training (Sub code – OJT20MIC21) and this report represents his/her Bonafide work in the year 2024 - 2025

Place: Kolhapur Date: 15/04/2025


Examiner


OJT In charge


Head

H/C HEAD
DEPARTMENT OF MICROBIOLOGY
VIVEKANAND COLLEGE, KOLHAPUR
(EMPOWERED AUTONOMOUS)





Shri Swami Vivekanand Shikshan Sanstha's
VIVEKANAND COLLEGE, KOLHAPUR
(AN EMPOWERED AUTONOMOUS INSTITUTE)
PG Department of Microbiology



**CERTIFICATE
OF
"ON JOB TRAINING"**

This is to certify that VAISHNAVI VIVEK CHANDALA (Exam seat no.1119107) has satisfactorily carried out the required practical work prescribed by the BoS Department of Microbiology, Vivekanand College, Kolhapur (An Empowered Autonomous Institute) for M.Sc. - Part- I Semester II course in On Job Training (Sub code – OJT20MIC21) and this report represents his/her Bonafide work in the year 2024 - 2025

Place: Kolhapur Date: 15/04/2025

Dansale
Examiner 15/4/25

Smali
OJT In charge

Ganpale
Head

H/C HEAD
DEPARTMENT OF MICROBIOLOGY
VIVEKANAND COLLEGE, KOLHAPUR
(EMPOWERED AUTONOMOUS)





Shri Swami Vivekanand Shikshan Sanstha's
VIVEKANAND COLLEGE, KOLHAPUR
(AN EMPOWERED AUTONOMOUS INSTITUTE)
PG Department of Microbiology



CERTIFICATE
OF
“ON JOB TRAINING”

This is to certify that DAMINI MOHAN PADAVAL (Exam seat no. 1119105) has satisfactorily carried out the required practical work prescribed by the BoS Department of Microbiology, Vivekanand College, Kolhapur (An Empowered Autonomous Institute) for M.Sc. - Part- I Semester II course in On Job Training (Sub code – OJT20MIC21) and this report represents his/her Bonafide work in the year 2024 - 2025

Place: Kolhapur

Date: 15/04/2025

Damode
Examiner

Smali'
OJT In charge

Ganpels
Head
H/C HEAD
DEPARTMENT OF MICROBIOLOGY
VIVEKANAND COLLEGE, KOLHAPUR
(EMPOWERED AUTONOMOUS)



DECLARATION

I hereby declare that I have successfully completed the On Job Training program at SHRI WARANA SAHAKARI DUDH UTPADAK PRAKRIYA SANGH LIMITED. I acknowledge that skills acquired during this training program are valuable to me and will contribute to my professional development.

I express my gratitude to MR. S.BASU SIR of industry, Designation, SHRI WARANA SAHAKARI DUDH UTPADAK PRAKRIYA SANGH LIMITED and the whole training team for their support and guidance throughout the training.

Date: 15/04/2025

Place: Kolhapur.

SHARAYU PRADEEP BHOSALE



DECLARATION

I hereby declare that I have successfully completed the On Job Training program at SHRI WARANA SAHAKARI DUDH UTPADAK PRAKRIYA SANGH LIMITED. I acknowledge that skills acquired during this training program are valuable to me and will contribute to my professional development.

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Date: 15/04/2025

Place: Kolhapur.

RUSHITA DINKAR POWAR



DECLARATION

I hereby declare that I have successfully completed the On Job Training program at SHRI WARANA SAHAKARI DUDH UTPADAK PRAKRIYA SANGH LIMITED. I acknowledge that skills acquired during this training program are valuable to me and will contribute to my professional development.

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Date: 15/04/2025

Place: Kolhapur.

DHANASHRI RAJU BALEKUNDRI



DECLARATION

I hereby declare that I have successfully completed the On Job Training program at SHRI.WARANA SAHAKARI DUDHUTPADAK PRAKRIYA SANGH Ltd. I acknowledge that skills acquired during this training program are valuable to me and will contribute to my professional development. I express my gratitude to MR.S.BASU, Designation SHRI.WARANA SAHAKARI DUDHUTPADAK PRAKRIYA SANGH Ltd. and the whole training team for their support and guidance throughout the training.

Date: 15/04/2025

Place: Kolhapur

VAISHNAVI VIJAY CHAVAN.



DECLARATION

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Date: 15/04/2025

Place: Kolhapur.

KALYANI DIPAK YADAV



DECLARATION

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Date: 15/04/2025

Place: Kolhapur

AISHWARYA MARUTI ANGAJ



DECLARATION

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Date: 15/04/2025

Place: Kolhapur

VAISHNAVI VIVEK CHANDALA



DECLARATION

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Date: 15 | 04 | 2025

Place: Kolhapur

DAMINI MOHAN PADAVAL



ACKNOWLEDGEMENT

At this juncture where the herculean task is nearing its pinnacle, science deems it a pleasure to look back and acknowledge efforts and support of all kith and kin that helped with zeal to turn a distant dream of an industrial training into reality.

We are extremely thankful to Dr. S. D. Mali, Assistant Professor, PG Department of Microbiology, Vivekanand College, Kolhapur (An Empowered Autonomous Institute), project guide for her valuable guidance and mentorship throughout this project work given to us during the study.

We are indeed grateful to Head Dr. T. C. Gaupale, Coordinator Ms. V. V. Misal, PG Department of Microbiology, Vivekanand College, Kolhapur (An Empowered Autonomous Institute) for their kind co-operation and valuable support and we are also thankful to all the staff members of our department for their direct and indirect support.

We are thankful to Principal Dr. R. R. Kumbhar, for his kind co-operation and valuable support.

Also, we sincerely thank our parents for helping us in all aspects to complete the project work. Finally, we would like to appreciate our friends, colleagues for their direct and indirect contribution.

Date: 15/04/2025

Place: Kolhapur

SHARAYU PRADEEP BHOSALE



ACKNOWLEDGEMENT

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Date: 15/04/2025

Place: Kolhapur:

RUSHITA DINKAR POWAR



ACKNOWLEDGEMENT

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Date: 15/04/2025

Place: Kolhapur.

DHANASHRI RAJU BALEKUNDRI



ACKNOWLEDGEMENT

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Date: 15/04/2025

Place: Kolhapur

VAISHNAVI VIJAY CHAVAN.



ACKNOWLEDGEMENT

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Date: 15/04/2025

Place: Kolhapu.

KALYANI DIPAK YADAV



ACKNOWLEDGEMENT

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Date: 15/04/2025

Place: Kolhapur.

AISHWARYA MARUTI ANGAJ



ACKNOWLEDGEMENT

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Date: 15/04/2025

Place: Kolhapur.

VAISHNAVI VIVEK CHANDALA



ACKNOWLEDGEMENT

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Date: 15/04/2025

Place: Kolhapur

DAMINI MOHAN PADAVAL



INTERNSHIP UNDERTAKING

1. Student Name	SHARAYU PRADEEP BHOSALE
2. Current Address	PLOT NO. 21, KESHAV PARK, KHADICHA GANAPATI, R.K. NAGAR, PACHGOAN, KOLHAPUR.
3. Residence Address	PLOT NO. 21, KESHAV PARK, KHADICHA GANAPATI, R.K. NAGAR, PACHGOAN, KOLHAPUR.
4. Email id	sharayubhosale684@gmail.com
5. Mobile Nos.	9766849522
9. Internship /Area (Company/Institute)	SHRI WARANA SAHAKARI DUDH UTPADAK PRAKRIYA SANGH LIMITED

I confirm that I agree with the terms, conditions, and requirements of the Internship Policy


Student Signature: 

Date: 15/04/2025

I confirm that the student has attended the internship orientation and has met all paperwork and process requirements to participate in the internship program, and has received approval from his/her mentor.

Sign of Head of the Department:

Date: 15/04/2025


HEAD
DEPARTMENT OF MICROBIOLOGY
JIVEKANAND COLLEGE, KOLHAPUR
(EMPOWERED AUTONOMOUS)



INTERNSHIP UNDERTAKING

1. Student Name	RUSHITA DINKAR POWAR
2. Current Address	A/P BORIWADE, TAL: PANHALA, DIST: KOLHAPUR
3. Residence Address	A/P BORIWADE, TAL: PANHALA, DIST: KOLHAPUR
4. Email id	powarrushita0109@gmail.com
5. Mobile Nos.	9146908905
9. Internship /Area (Company/Institute)	SHRI WARANA SAHAKARI DUDH UTPADAK PRAKRIYA SANGH LIMITED

I confirm that I agree with the terms, conditions, and requirements of the Internship Policy

Student Signature: Powar
Date: 15/04/2025

I confirm that the student has attended the internship orientation and has met all paperwork and process requirements to participate in the internship program, and has received approval from his/her mentor.

Sign of Head of the Department:

Date: 15/04/2025


Gangals
H/ HEAD
DEPARTMENT OF MICROBIOLOGY
VIVEKANAND COLLEGE, KOLHAPUR
(EMPOWERED AUTONOMOUS)




INTERNSHIP UNDERTAKING

1. Student Name	DHANASHRI RAJU BALEKUNDRI
2. Current Address	AT, POST MURUGUD , TAL. KAGAL , DIST. KOLHAPUR
3. Residence Address	AT, POST MURUGUD , TAL. KAGAL , DIST. KOLHAPUR
4. Email id	balekundridhanascom@gmail.com
5. Mobile Nos.	7058536264
9. Internship /Area (Company/Institute)	SHRI WARANA SAHAKARI DUDH UTPADAK PRAKRIYA SANGH LIMITED

I confirm that I agree with the terms, conditions, and requirements of the Internship Policy

Student Signature: 
Date: 15/4/2025

I confirm that the student has attended the internship orientation and has met all paperwork and process requirements to participate in the internship program, and has received approval from his/her mentor.

Sign of Head of the Department: 
Date: 15/04/2025

MC HEAD
DEPARTMENT OF MICROBIOLOGY
/IVEKANAND COLLEGE, KOLHAPUR
(EMPOWERED AUTONOMOUS)



INTERNSHIP UNDERTAKING

1.Student Name	VAISHNAVI VIJAY CHAVAN.
2.CurrentAddress	A/P SAWARDE,TAL:HATHKANANGLE, DIST:KOLHAPUR
3.ResidenceAddress	A/P SAWARDE,TAL:HATHKANANGLE, DIST:KOLHAPUR
4.Emailid	vaishnavic906@gmail.com
5.Mobile No.	9697022727
9. Internship /Area (Company/Institute)	SHRI.WARANA SAHAKARI DUDHUTPADAK PRAKRIYA SANGH Ltd, TATYASAHEB KORE NAGAR TAL: PANHALA, WARANANAGAR ,KOLHAPUR
<p>I confirm that I agree with the terms ,conditions ,and requirements of the Internship Policy</p> <p><i>Chavan</i> Student Signature: Date: 15/04/2025</p>	
<p>I confirm that the student that attended the internship orientation and has met paperwork and process requirements to participate in the internship program, and has received approval from his/her mentor.</p> <p><i>Gaupals</i> Sign of Head of the Department: H.C. HEAD DEPARTMENT OF MICROBIOLOGY JIVEKANAND COLLEGE, KOLHAPUR (EMPOWERED AUTONOMOUS) Date: 15/04/2025</p>	



INTERNSHIP UNDERTAKING

1. Student Name	KALYANI DIPAK YADAV
2. Current Address	AT /POST., MINCHE , TAL.,HATAKANANGALE , DIST. KOLHAPUR
3. Residence Address	AT /POST., MINCHE , TAL., HATKANANGALE, DIST. KOLHAPUR
4. Email id	kalyaniyadav687@gmail.com
5. Mobile Nos.	9172840856
9. Internship /Area (Company/Institute)	SHRI WARANA SAHAKARI DUDH UTPADAK PRAKRIYA SANGH LIMITED

I confirm that I agree with the terms, conditions, and requirements of the Internship Policy


Student Signature: 

Date: 15/04/2025

I confirm that the student has attended the internship orientation and has met all paperwork and process requirements to participate in the internship program, and has received approval from his/her mentor.

Sign of Head of the Department:

Date: 15/04/2025


H/C HEAD
DEPARTMENT OF MICROBIOLOGY
JIVEKANAND COLLEGE, KOLHAPUR
(EMPOWERED AUTONOMOUS)




INTERNSHIP UNDERTAKING

1. Student Name	AISHWARYA MARUTI ANGAJ
2. Current Address	Sahyadri Heights Apartment Flat No-308 Shriman Yogi Nagar Kalmaba Kolhapur
3. Residence Address	Sahyadri Heights Apartment Flat No-308 Shriman Yogi Nagar Kalmaba Kolhapur
4. Email id	angajash2826@gmail.com
5. Mobile Nos.	7822084443
9. Internship /Area (Company/Institute)	SHRI WARANA SAHAKARI DUDH UTPADAK PRAKRIYA SANGH LIMITED

I confirm that I agree with the terms, conditions, and requirements of the Internship Policy

Student Signature: Amangaj...
Date: 15/04/2025

I confirm that the student has attended the internship orientation and has met all paperwork and process requirements to participate in the internship program, and has received approval from his/her mentor.


Sign of Head of the Department: 
Date: 15/04/2025
DEPARTMENT OF MICROBIOLOGY
VIVEKANAND COLLEGE, KOLHAPUR
(EMPOWERED AUTONOMOUS)



INTERNSHIP UNDERTAKING

1. Student Name	VAISHNAVI VIVEK CHANDALA
2. Current Address	Nana Patil Nagar , Sai Datta Colony, plot no. 21 Kolhapur, Maharashtra 416012
3. Residence Address	Nana Patil Nagar , Sai Datta Colony, plot no. 21 Kolhapur, Maharashtra 416012
4. Email id	vaishnavichandla@gmail.com
5. Mobile Nos.	9146796120
9. Internship /Area (Company/Institute)	SHRI WARANA SAHAKARI DUDH UTPADAK PRAKRIYA SANGH LIMITED


I confirm that I agree with the terms, conditions, and requirements of the Internship Policy

Student Signature: 
Date: 15/04/2025

I confirm that the student has attended the internship orientation and has met all paperwork and process requirements to participate in the internship program, and has received approval from his/her mentor.

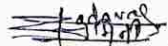

Sign of Head of the Department:

Date: 15/04/2025


H. C. HEAD
DEPARTMENT OF MICROBIOLOGY
JIVEKANAND COLLEGE, KOLHAPUR
(EMPOWERED AUTONOMOUS)



INTERNSHIP UNDERTAKING

1. Student Name	DAMINI MOHAN PADAVAL
2. Current Address	AT. MARGEWADI , POST. MANDUKALI , TAL. GAGANBAWDA , DIST. KOLHAPUR
3. Residence Address	AT. MARGEWADI , POST. MANDUKALI , TAL. GAGANBAWDA , DIST. KOLHAPUR
4. Email id	daminipadaval@gmail.com
5. Mobile Nos.	9373403839
9. Internship /Area (Company/Institute)	SHRI WARANA SAHAKARI DUDH UTPADAK PRAKRIYA SANGH LIMITED
I confirm that I agree with the terms, conditions, and requirements of the Internship Policy	
Student Signature:  Date: 15/04/2025	
I confirm that the student has attended the internship orientation and has met all paperwork and process requirements to participate in the internship program, and has received approval from his/her mentor.	
Sign of Head of the Department:  Date: 15/04/2025 DEPARTMENT OF MICROBIOLOGY VIVEKANAND COLLEGE, KOLHAPUR (EMPOWERED AUTONOMOUS)	



ATTENDANCE SHEET

Name and Address of the Company/ Institute/Organization:

SHRI WARANA SAHAKARI DUDH UTPADAK PRAKRIYA SANGH LIMITED

Email Id: sharayubhosale684@gmail.com

Name of Supervisor: MR. S. BASU SIR

Name of the Student	SHARAYU PRADEEP BHOSALE
Roll Number	5405
Name of Course	M.Sc.I
Date of Commencement of Training	15/12/2024
Date of Completion of Training	31/12/2024

Month and Year: December 2024

Sr. No.	Date	Day	Time	Work done	Sign
1.	15/12/2024	Sunday	9.00 - 5.00	Reporting	<i>Bhosale.</i>
2.	16/12/2024	Monday	9.00 - 5.00	General Observation	<i>Bhosale.</i>
3.	17/12/2024	Tuesday	9.00 - 5.00	Raw Milk Receiving Dock	<i>Bhosale.</i>
4.	18/12/2024	Wednesday	9.00 - 5.00	Raw Milk Receiving Dock	<i>Bhosale.</i>
5.	19/12/2024	Thursday	9.00 - 5.00	Milk Chilling & Processing	<i>Bhosale.</i>
6.	20/12/2024	Friday	9.00 - 5.00	Milk Packing & Despatch	<i>Bhosale.</i>
7.	21/12/2024	Saturday	9.00 - 5.00	Production	<i>Bhosale.</i>
8.	23/12/2024	Monday	9.00 - 5.00	Production	<i>Bhosale.</i>
9.	24/12/2024	Tuesday	9.00 - 5.00	Production	<i>Bhosale.</i>
10.	25/12/2024	Wednesday	9.00 - 5.00	Production	<i>Bhosale.</i>
11.	26/12/2024	Thursday	9.00 - 5.00	Quality Control	<i>Bhosale.</i>
12.	27/12/2024	Friday	9.00 - 5.00	Quality Control	<i>Bhosale.</i>
13.	28/12/2024	Saturday	9.00 - 5.00	Quality Control	<i>Bhosale.</i>
14.	30/12/24	Monday	9.00 - 5.00	Quality Control	<i>Bhosale.</i>
15.	31/12/2024	Tuesday	9.00 - 5.00	Quality Control	<i>Bhosale.</i>



ATTENDANCE SHEET

Name and Address of the Company/ Institute/Organization:

SHRI WARANA SAHAKARI DUDH UTPADAK PRAKRIYA SANGH LIMITED

Email Id: Powarrushita0109@gmail.com

Name of Supervisor: MR. S. BASU SIR

Name of the Student	RUSHITA DINKAR POWAR
Roll Number	5428
Name of Course	M.Sc.I
Date of Commencement of Training	15/12/2024
Date of Completion of Training	31/12/2024

Month and Year: December 2024

Sr. No.	Date	Day	Time	Work done	Sign
1.	15/12/2024	Sunday	9.00 - 5.00	Reporting	<u>Powar</u>
2.	16/12/2024	Monday	9.00 - 5.00	General Observation	<u>Powar</u>
3.	17/12/2024	Tuesday	9.00 - 5.00	Raw Milk Receiving Dock	<u>Powar</u>
4.	18/12/2024	Wednesday	9.00 - 5.00	Raw Milk Receiving Dock	<u>Powar</u>
5.	19/12/2024	Thursday	9.00 - 5.00	Milk Chilling & Processing	<u>Powar</u>
6.	20/12/2024	Friday	9.00 - 5.00	Milk Packing & Despatch	<u>Powar</u>
7.	21/12/2024	Saturday	9.00 - 5.00	Production	<u>Powar</u>
8.	23/12/2024	Monday	9.00 - 5.00	Production	<u>Powar</u>
9.	24/12/2024	Tuesday	9.00 - 5.00	Production	<u>Powar</u>
10.	25/12/2024	Wednesday	9.00 - 5.00	Production	<u>Powar</u>
11.	26/12/2024	Thursday	9.00 - 5.00	Quality Control	<u>Powar</u>
12.	27/12/2024	Friday	9.00 - 5.00	Quality Control	<u>Powar</u>
13.	28/12/2024	Saturday	9.00 - 5.00	Quality Control	<u>Powar</u>
14.	30/12/24	Monday	9.00 - 5.00	Quality Control	<u>Powar</u>
15.	31/12/2024	Tuesday	9.00 - 5.00	Quality Control	<u>Powar</u>



ATTENDANCE SHEET

Name and Address of the Company/ Institute/Organization:

SHRI WARANA SAHAKARI DUDH UTPADAK PRAKRIYA SANGH LIMITED

Email Id: balekundridhanashri@gmail.com

Name of Supervisor: MR. S. BASU SIR

Name of the Student	DHANASHRI RAJU BALEKUNDRI
Roll Number	5402
Name of Course	M.Sc.I
Date of Commencement of Training	15/12/2024
Date of Completion of Training	31/12/2024

Month and Year: December 2024

Sr. No.	Date	Day	Time	Work done	Sign
1.	15/12/2024	Sunday	9.00 - 5.00	Reporting	IRB
2.	16/12/2024	Monday	9.00 - 5.00	General Observation	IRB
3.	17/12/2024	Tuesday	9.00 - 5.00	Raw Milk Receiving Dock	IRB
4.	18/12/2024	Wednesday	9.00 - 5.00	Raw Milk Receiving Dock	IRB
5.	19/12/2024	Thursday	9.00 - 5.00	Milk Chilling & Processing	IRB
6.	20/12/2024	Friday	9.00 - 5.00	Milk Packing & Despatch	IRB
7.	21/12/2024	Saturday	9.00 - 5.00	Production	IRB
8.	23/12/2024	Monday	9.00 - 5.00	Production	IRB
9.	24/12/2024	Tuesday	9.00 - 5.00	Production	IRB
10.	25/12/2024	Wednesday	9.00 - 5.00	Production	IRB
11.	26/12/2024	Thursday	9.00 - 5.00	Quality Control	IRB
12.	27/12/2024	Friday	9.00 - 5.00	Quality Control	IRB
13.	28/12/2024	Saturday	9.00 - 5.00	Quality Control	IRB
14.	30/12/24	Monday	9.00 - 5.00	Quality Control	IRB
15.	31/12/2024	Tuesday	9.00 - 5.00	Quality Control	IRB



ATTENDANCE SHEET



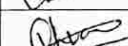
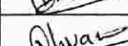


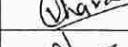



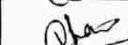

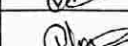
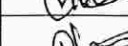
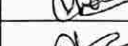
Name and Address of the Company/ Institute/Organization:

Email Id: vaishnavic906@gmail.com

Name of Supervisor: Mr. S.Basu Sir.

Name of the Student	VAISHNAVI VIJAY CHAVAN.
Roll Number	5409
Name of Course	Msc 1,(MICROBIOLOGY)
Date of Commencement of Training	15/12/2024
Date of Completion of Training	31/12/2024

Month and Year: December 2024

Sr. No.	Date	Day	Time	Work done	Sign
1.	15/12/2024	Sunday	9.00 - 5.00	Reporting	
2.	16/12/2024	Monday	9.00 - 5.00	General Observation	
3.	17/12/2024	Tuesday	9.00 - 5.00	Raw Milk Receiving Dock	
4.	18/12/2024	Wednesday	9.00 - 5.00	Raw Milk Receiving Dock	
5.	19/12/2024	Thursday	9.00 - 5.00	Milk Chilling & Processing	
6.	20/12/2024	Friday	9.00 - 5.00	Milk Packing & Despatch	
7.	21/12/2024	Saturday	9.00 - 5.00	Production	
8.	23/12/2024	Monday	9.00 - 5.00	Production	
9.	24/12/2024	Tuesday	9.00 - 5.00	Production	
10.	25/12/2024	Wednesday	9.00 - 5.00	Production	
11.	26/12/2024	Thursday	9.00 - 5.00	Quality Control	
12.	27/12/2024	Friday	9.00 - 5.00	Quality Control	
13.	28/12/2024	Saturday	9.00 - 5.00	Quality Control	
14.	30/12/24	Monday	9.00 - 5.00	Quality Control	
15.	31/12/2024	Tuesday	9.00 - 5.00	Quality Control	



ATTENDANCE SHEET

Name and Address of the Company/ Institute/Organization:

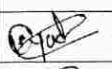
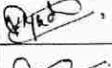
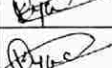
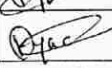

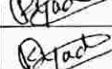

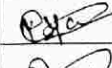
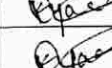
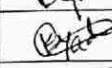
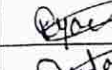
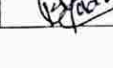



SHRI WARANA SAHAKARI DUDH UTPADAK PRAKRIYA SANGH LIMITED

Email Id: kalyaniyadav687@gmail.com

Name of Supervisor: MR. S. BASU SIR

Name of the Student	Kalyani Dipak Yadav
Roll Number	5434
Name of Course	M.Sc.I
Date of Commencement of Training	15/12/2024
Date of Completion of Training	31/12/2024

Month and Year: December 2024

Sr. No.	Date	Day	Time	Work done	Sign
1.	15/12/2024	Sunday	9.00 - 5.00	Reporting	
2.	16/12/2024	Monday	9.00 - 5.00	General Observation	
3.	17/12/2024	Tuesday	9.00 - 5.00	Raw Milk Receiving Dock	
4.	18/12/2024	Wednesday	9.00 - 5.00	Raw Milk Receiving Dock	
5.	19/12/2024	Thursday	9.00 - 5.00	Milk Chilling & Processing	
6.	20/12/2024	Friday	9.00 - 5.00	Milk Packing & Despatch	
7.	21/12/2024	Saturday	9.00 - 5.00	Production	
8.	23/12/2024	Monday	9.00 - 5.00	Production	
9.	24/12/2024	Tuesday	9.00 - 5.00	Production	
10.	25/12/2024	Wednesday	9.00 - 5.00	Production	
11.	26/12/2024	Thursday	9.00 - 5.00	Quality Control	
12.	27/12/2024	Friday	9.00 - 5.00	Quality Control	
13.	28/12/2024	Saturday	9.00 - 5.00	Quality Control	
14.	30/12/24	Monday	9.00 - 5.00	Quality Control	
15.	31/12/2024	Tuesday	9.00 - 5.00	Quality Control	



ATTENDANCE SHEET

Name and Address of the Company/ Institute/Organization:

SHRI WARANA SAHAKARI DUDH UTPADAK PRAKRIYA SANGH LIMITED

Email Id: angajash2826@gmail.com

Name of Supervisor: MR. S. BASU SIR

Name of the Student	AISHWARYA MARUTI ANGAI
Roll Number	5401
Name of Course	M.Sc.I
Date of Commencement of Training	15/12/2024
Date of Completion of Training	31/12/2024

Month and Year: December 2024

Sr. No.	Date	Day	Time	Work done	Sign
1.	15/12/2024	Sunday	9.00 - 5.00	Quality Control	Amangaj...
2.	16/12/2024	Monday	9.00 - 5.00	General Observation	Amangaj...
3.	17/12/2024	Tuesday	9.00 - 5.00	Raw Milk Receiving Dock	Amangaj...
4.	18/12/2024	Wednesday	9.00 - 5.00	Raw Milk Receiving Dock	Amangaj...
5.	19/12/2024	Thursday	9.00 - 5.00	Milk Chilling and Processing	Amangaj...
6.	20/12/2024	Friday	9.00 - 5.00	Milk Chilling and Processing	Amangaj...
7.	21/12/2024	Saturday	9.00 - 5.00	Production	Amangaj...
8.	23/12/2024	Monday	9.00 - 5.00	Production	Amangaj...
9.	24/12/2024	Tuesday	9.00 - 5.00	Production	Amangaj...
10.	25/12/2024	Wednesday	9.00 - 5.00	Production	Amangaj...
11.	26/12/2024	Thursday	9.00 - 5.00	Quality Control	Amangaj...
12.	27/12/2024	Friday	9.00 - 5.00	Quality Control	Amangaj...
13.	28/12/2024	Saturday	9.00 - 5.00	Quality Control	Amangaj...
14.	30/12/24	Monday	9.00 - 5.00	Quality Control	Amangaj...
15.	31/12/2024	Tuesday	9.00 - 5.00	Quality Control	Amangaj...



ATTENDANCE SHEET

Name and Address of the Company/ Institute/Organization:
















SHRI WARANA SAHAKARI DUDH UTPADAK PRAKRIYA SANGH LIMITED

Email Id: vaishnavichandla@gmail.com

Name of Supervisor: MR. S. BASU SIR

Name of the Student	VAISHNAVI VIVEK CHANDALA
Roll Number	5406
Name of Course	M.Sc.I
Date of Commencement of Training	15/12/2024
Date of Completion of Training	31/12/2024

Month and Year: December 2024

Sr. No.	Date	Day	Time	Work done	Sign
1.	15/12/2024	Sunday	9.00 - 5.00	Reporting	
2.	16/12/2024	Monday	9.00 - 5.00	General Observation	
3.	17/12/2024	Tuesday	9.00 - 5.00	Raw Milk and Receiving Dock	
4.	18/12/2024	Wednesday	9.00 - 5.00	Raw Milk and Receiving Dock	
5.	19/12/2024	Thursday	9.00 - 5.00	Milk Chilling and Processing	
6.	20/12/2024	Friday	9.00 - 5.00	Milk Chilling and Processing	
7.	21/12/2024	Saturday	9.00 - 5.00	Production	
8.	23/12/2024	Monday	9.00 - 5.00	Production	
9.	24/12/2024	Tuesday	9.00 - 5.00	Production	
10.	25/12/2024	Wednesday	9.00 - 5.00	Production	
11.	26/12/2024	Thursday	9.00 - 5.00	Quality Control	
12.	27/12/2024	Friday	9.00 - 5.00	Quality Control	
13.	28/12/2024	Saturday	9.00 - 5.00	Quality Control	
14.	30/12/24	Monday	9.00 - 5.00	Quality Control	
15.	31/12/2024	Tuesday	9.00 - 5.00	Quality Control	



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ATTENDANCE SHEET

Name and Address of the Company/ Institute/Organization:

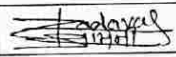


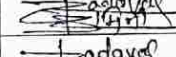
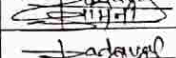
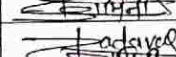

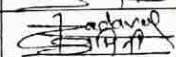

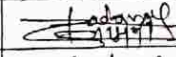
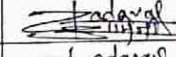
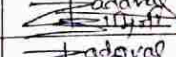
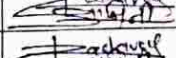


SHRI WARANA SAHAKARI DUDH UTPADAK PRAKRIYA SANGH LIMITED

Email Id: daminipadaval@gmail.com

Name of Supervisor: MR. S. BASU SIR

Name of the Student	DAMINI MOHAN PADAVAL
Roll Number	5422
Name of Course	M.Sc.I
Date of Commencement of Training	15/12/2024
Date of Completion of Training	31/12/2024

Month and Year: December 2024

Sr. No.	Date	Day	Time	Work done	Sign
1.	15/12/2024	Sunday	9.00 - 5.00	Reporting	
2.	16/12/2024	Monday	9.00 - 5.00	General Observation	
3.	17/12/2024	Tuesday	9.00 - 5.00	Raw Milk Receiving Dock	
4.	18/12/2024	Wednesday	9.00 - 5.00	Raw Milk Receiving Dock	
5.	19/12/2024	Thursday	9.00 - 5.00	Milk Chilling & Processing	
6.	20/12/2024	Friday	9.00 - 5.00	Milk Packing & Despatch	
7.	21/12/2024	Saturday	9.00 - 5.00	Production	
8.	23/12/2024	Monday	9.00 - 5.00	Production	
9.	24/12/2024	Tuesday	9.00 - 5.00	Production	
10.	25/12/2024	Wednesday	9.00 - 5.00	Production	
11.	26/12/2024	Thursday	9.00 - 5.00	Quality Control	
12.	27/12/2024	Friday	9.00 - 5.00	Quality Control	
13.	28/12/2024	Saturday	9.00 - 5.00	Quality Control	
14.	30/12/24	Monday	9.00 - 5.00	Quality Control	
15.	31/12/2024	Tuesday	9.00 - 5.00	Quality Control	



Shree Warana Sahakari Dudh Utpadak Prakriya Sangh Ltd.,
Tatyasaheb Korenagar, Post Warananagar-416111 Dist. Kolhapur, Maharashtra
श्री वारणा सहकारी दूध उत्पादक प्रक्रिया संघ लि., तात्यासाहेब कोरनागर,
पोस्ट वारणासगर, जिल्हा कोल्हापूर (महाराष्ट्र)

STD
02328 224181 To 224187 Office
Fax No. (02328) 224188 222399 222661



Address: Warananagar, Dist. Kolhapur, Maharashtra - 416111

Ref. No. WPU/ QC / 49 / 24-25

Date: 31.12.2024

CERTIFICATE

This is certify that Miss. Sharayu Pradeep Bhosle
From - Vivekanand College, Kolhapur, has undergone in plant
training from date 15th December 2024 to 31st December 2024.

Her performance during training was satisfactory. She has
undergone good exposure to product analysis (Chemical &
Microbiological) and instrumentation control system for
processing milk and milk products and their analysis.

I wish her brilliant success in life .


Manager Quality Control



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पोस्ट वारणानगर, जिल्हा कोल्हापूर (महाराष्ट्र)

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E-mail - waranasangh@rediffmail.com

Ref. No. WDUQC/ 46

24-25

Date: 24.12.2024

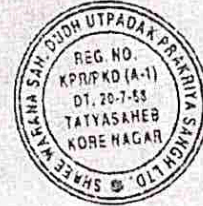
CERTIFICATE

This is certify that Miss. Rushita Dinkar Powar
From - Vivekanand College, Kolhapur, has undergone in plant
training from date 15th December 2024 to 31st December 2024.

Her performance during training was satisfactory. She has
undergone good exposure to product analysis (Chemical &
Microbiological) and instrumentation control system for
processing milk and milk products and their analysis.

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$$1 \leq x^2 = \text{real number } y \leq 1 \text{ then } x \in (-1, 1)$$

10. $\frac{1}{2} \times \frac{1}{2} = \frac{1}{4}$ $\frac{1}{2} \times \frac{1}{4} = \frac{1}{8}$ $\frac{1}{4} \times \frac{1}{4} = \frac{1}{16}$

This is certify that Miss. Dhanashri Raju Butekundi
From - Vivekanand College, Kolhapur, has undergone in plant
training from date 15th December 2024 to 31st December 2024.

Her performance during training was satisfactory. She has undergone good exposure to product analysis (Chemical & Microbiological) and instrumentation .control system for processing milk and milk products and their analysis. I wish her brilliant success in life .


Manager Quality Control



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Tatyasaheb Korenagar Post Warananagar-416113, Dist Kolhapur (Maharashtra)
श्री वारणा सहकारी दूध उत्पादक प्रक्रिया संघ लि., तात्यासाहेब कोरेनगर,
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Ref. No. H/D/K

62

24-25

Date 31/12/2024

CERTIFICATE

This is certify that Miss. Vaishnavi Vijay Chavan
From - Vivekanand College, Kolhapur, has undergone in plant
training from date 15th December 2024 to 31st December 2024.

Her performance during training was satisfactory. She has
undergone good exposure to product analysis (Chemical &
Microbiological) and instrumentation control system for
processing milk and milk products and their analysis.

I wish her brilliant success in life .

Manager Quality Control



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Ref. No. WDUQC

45

24-25

Date: 31.12.2024

CERTIFICATE

*This is certify that Miss. Kalyani Dipak Yadav
From - Vivekanand College, Kolhapur, has undergone in plant
training from date 15th December 2024 to 31st December 2024.*

*Her performance during training was satisfactory. She has
undergone good exposure to product analysis (Chemical &
Microbiological) and instrumentation control system for
processing milk and milk products and their analysis.*

I wish her brilliant success in life .

Manager Quality Control



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REG. NO. KPR/PKO (A-1)
DT. 20-7-68
TATYASAHEB
KORENAGAR



For and on behalf of the Official Seal

Ref No. WDH/2024/51

24/12/2024

15/12/2024

CERTIFICATE

This is certify that Miss. Aishwarya Maruti Angaj
From - Vivekanand College, Kolhapur, has undergone in plant
training from date 15th December 2024 to 31st December 2024.

Her performance during training was satisfactory. She has
undergone good exposure to product analysis (Chemical &
Microbiological) and instrumentation control system for
processing milk and milk products and their analysis.

I wish her brilliant success in life .

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पोस्ट वारणानगर, जिल्हा कोल्हापूर (महाराष्ट्र)

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Ref: No. WDUQC' 48

24-25

Date: 31.12.2024

CERTIFICATE

*This is certify that Miss. Vaishnavi Vivek Chandala
From - Vivekanand College, Kolhapur, has undergone in plant
training from date 15th December 2024 to 31st December 2024.*

*Her performance during training was satisfactory. She has
undergone good exposure to product analysis (Chemical &
Microbiological) and instrumentation control system for
processing milk and milk products and their analysis.*

I wish her brilliant success in life .

Manager Quality Control



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पोस्ट वारणानगर, जिल्हा कोल्हापूर (महाराष्ट्र)

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CERTIFICATE

This is certify that Miss. Damini Mohan Padarval
From - Vivekanand College, Kolhapur, has undergone in plant
training from date 15th December 2024 to 31st December 2024.

Her performance during training was satisfactory. She has
undergone good exposure to product analysis (Chemical &
Microbiological) and instrumentation control system for
processing milk and milk products and their analysis.

I wish her brilliant success in life.


Manager Quality Control



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1. INTRODUCTION

Tatyasaheb Kore Shri Warana Sahakari Dudh Utpadak Prakriya Sangh Limited, Korenagar is a classic example and excellent work of creativity in real sense of them and which play very important role in the development of rural welfare. Warana Dairy is one of the successful dairy established in 1968 by Shri. Tatyasaheb Kore with the financial assistance provided by Shareholders and State Government.

The purpose of establishing this dairy was to provide additional source of income to the farmers from the surrounding village, to improve their economic, social and educational leave and to provide employment. Tatyasaheb Kore had started first sugar factory at Warana in 1959 and then his journey has taken place for thousand miles just like by developing industries like Warana Mills, Warana Animal Foods, Warana Distilleries and one of them Warana Dairy.

Hence, the milk is procured from chilling centre like Ganeshwadi, Muthol, Jat, Pancham, Solapur etc. At present nearly 800 societies are working from 250-260 villages and one milk packaging centre at Washi branch in Mumbai.

Warana Dairy has plant of milk processing with the capacity of 6 lakhs per day of which 3 lakhs lit per day sold as pasteurized and the rest of milk is processed in various products. These products are Table Butter, Mozzarella Cheese, Curd, Lassi, Shrikhand, Paneer, SMP, WMP, Flavoured milk. Warana's Shrikhand has set up received of highest selling in India. Warana milk powder as an export quality product which is produced in the quantity of 55 tons per day and is exported to Gulf nations like Kuwait, Saudi Arabia.

Since the establishment it is continuously processing. According to product quality it has been certified by HACCP, ISO-2018-2021, AGMARK, FPO, ISI, BIS, EIA. So that these products have International Market value that's why it counts in greatest dairy industry in India. Due to market success and quality products Warana Dairy has crossed the turnover of 1500 crores per annual.



Dairy Address and about dairy:

Shri Warana Sahakari Dudh Utpadak Prakriya Sangh Ltd.

Tal-Panhala, Dist-Kolhapur-416113

Tatyasaheb Korenagar,

Year of establishment: 1968

Form of establishment - Co-Operative Society

Distance from city Warana Dairy is 30 km away from Kolhapur city

Total area of dairy - 100 acres

Catchment area for milk collection from the villages of Panhala, Hatkanangale, Shirol and Walva

Talukas of Kolhapur and Sangli districts.



2. OBJECTIVES OF DUDH SANGH

Infrastructure for procurement of milk in rural areas of Maharashtra and to ensure an assured market for milk producers.

- 1) Throughout the year, as well as the best remunerative prices.
- 2) Fulfilling the growing needs for milk and milk products of the consumers in the Maharashtra and elsewhere.
- 3) Organize the co-operative structure of milk at the village level.



Fig. 1

3. DEFINITIONS

3.1 Milk:

Milk is the normal mammary secretion derived from complete milking of healthy milch animal without either addition thereto or extraction there from. It shall be free from colostrum's.

3.2 Standardized Milk:

It means cow milk or animal milk or combination of any of this milk that has been Standardized to fat and solid non-fat at percentage.

3.3 Toned Milk:

It means the product prepared by admixture of cows and buffalo milk or both with fresh cream milk. It shall be pasteurized and shall show a negative phosphate test. When fat or dry non-fat milk solid are used, it shall be ensured that the product remains homogenous and no deposition of solids take place on standing.

3.4 Skimmed milk:

It means the product prepared from milk from which almost all the milk fat has been removed mechanically.

3.5 Full cream milk:

It means milk or combination of buffalo milk or cow milk or combination of both that has been standardized to fat and solid non-fat percentage.



4. RAW MILK RECEPTION DOCK

Reception of raw milk on Raw Milk Reception Dock (RMRD) is by 2 ways.

4.1 Can Reception

- Smell the milk in the container immediately after removing the lid. In case if foul or abnormal smell, reject the milk or hold over for subjection to confirmatory test.
- Observe the colour of the milk. If abnormal in colour, it should be rejected to Suspicion.
- Examine the milk for the following taints:
 - Those developed due to acidity. This is the most important factor to be
 - Examined when grading milk by organoleptic test.
 - Those due to feed or exposure of milk to the atmosphere of the stable.
 - Extraneous matter which might gain access to milk after milking.
 - Oxidized flavour due to exposure of milk to light or metallic contamination
 - From cans.

4.2 Tanker Reception

- Determine the temperature of milk with a standard thermometer.
- Bulk raw milk when received from a chilling centre in the factory shall not have a Temperature of above 7°C.
- Judging the quality of milk by its test and smell requires considerable skills, which Could only be acquired by practice. Organoleptic tests are used in dairies and an Experienced person can pick out abnormal samples with a high degree of accuracy

4.2.1 Milko Tester:

- It is a device which electronically determines the fat% rapidly in milk.
- All milk at main dairy and chilling centres are accepted separately i.e. raw cow Milk and raw buffalo milk and pasteurized and stored separately up to product level.
- For raw milk analysis milk analyser is used.
- This analysis of fat and SNF is based on ultrasound waves.



- Daily morning and evening shift and more than 5000 number of samples are Analysed on this system and according to this analysis (fat and SNF) payment to DC (Dairy Co-operatives) is made.

4.3 Cleaning and Sanitation at Dock.

- Manual cleaning of all parts of drip saver after every reception.
- After each shift the tanks are emptied and all the tanks and lids are cleaned.
- Manual cleaning with hot water and liquid detergent is done to clean the milk Spillage.
- Can Washing Parameters

Steam pressure	Min. 3 kg/cm ³
First rinse	Ambient
Pre-rinse temperature	Min 45°C
Detergent temperature	Min 70°C
Final rinse temperature	Min 75°C
Hot air	Inside surface of cans should be dry
Detergent for washing soda + TSP strength	0.5 +/- 0.1 alkalinity



Fig. 2

5. CHILLING

5.1 Milk Reception in Tankers

- Incoming milk quantity shall be verified as per dispatch note.
- Tankers shall not be unloaded without certification from Quality Control Department.
- Food grade flexible hose connection shall be clean, free from grease inside and no Off smelling.
- Hose shall be sealed by Stainless Steel union/ dummy when not in use to avoid the Entry of foreign material.
- Tankers seal should be intact before unloading and should be checked by Quality Control department.
- Man hole should be closed immediately after sampling.
- W

Sr.no	Parameter	Specification
e l n	Flow rate chiller no. 1	Min 18000 liters/hr.
	Flow rate chiller no. 2	Min 18000 liters/hr.
	Flow rate chiller no. 3	Min 27000 liters/hr.

the chilled milk outlet temperature rises above 60°C, the operator shall Observe the chilled water inlet. If the chilled water inlet temperature is above 20°C, He shall immediately inform the refrigeration section for further necessary action.



6. PRODUCTION SECTION

6.1 Milk.

- Product Name: Warana pasteurized full cream milk / standardized milk / toned milk / cow milk in pouch.
- Ingredients: Raw milk, skim milk powder, water and butter.
- Preservation Method: Pasteurized at $78^{\circ}\text{C} \pm 2^{\circ}\text{C}$ for 15 sec and chilling at 4°C
- Cold storage Temperature: 4°C
- Shelf – life: 48 hours when stored below 5°C from date of packaging.
- Tankers: 48 hours till seal is intact.



Fig. 3



6.1.1 Processing :

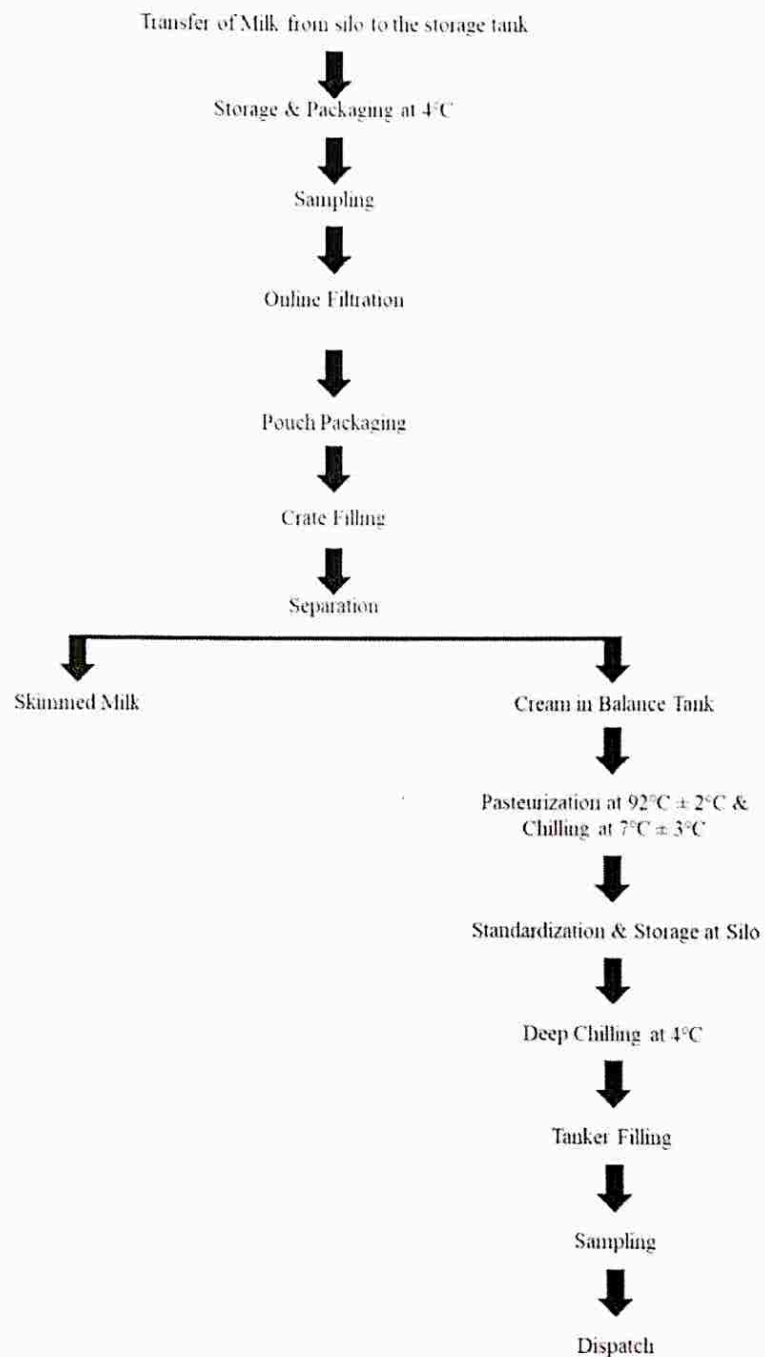




Fig. 4



Fig. 5



6.2 Chakka

Chakka is a white pale yellow semi-solid product obtained from draining of Dahi by lactic Acid fermentation of milk which has been subjected to minimum heat treatment equivalent to that of pasteurization.

- It is free of fat or water seepage.
- It should be smooth and should not be dry.
- Shrikhand is obtained from Chakka.
- It shall confirm the following specifications:
 - Total solid % by weight: not less than 58
 - Milk fat % by weight: not less than 8.5
 - Milk protein % by weight: not less than 9.0
 - Titrable acidity % by weight: 1.4 max
 - Sugar % by weight: not less than 72.5
 - Total ash % by weight: not more than 0.9



Fig. 6



6.3 Shrikhand

- Shrikhand is an Indian sweet dish made up of strained Dahi.
- Product Name: Elaichi – Nutmeg Shrikhand & Mango Shrikhand.
- Ingredients:
 - Elaichi Nutmeg Shrikhand- Chakka, sugar and iodized salt, elaichi and Nutmeg.
 - Mango Shrikhand – Chakka, sugar and iodized salt, mango pulp.
- Preservation Method: Acidity control, store under refrigerator at -10°C .
- Composition:
 - Fat 3.6 minimum
 - SNF 9.6
- Shelf – life: 2 months from date of packaging when stored below -10°C and 1 Month from date of manufacturing when does below -10°C for full cream Shrikhand mix fruit.

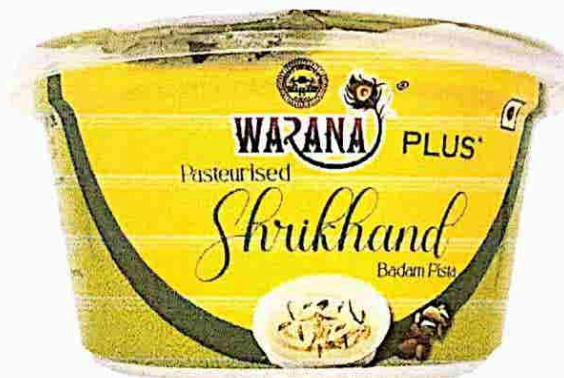
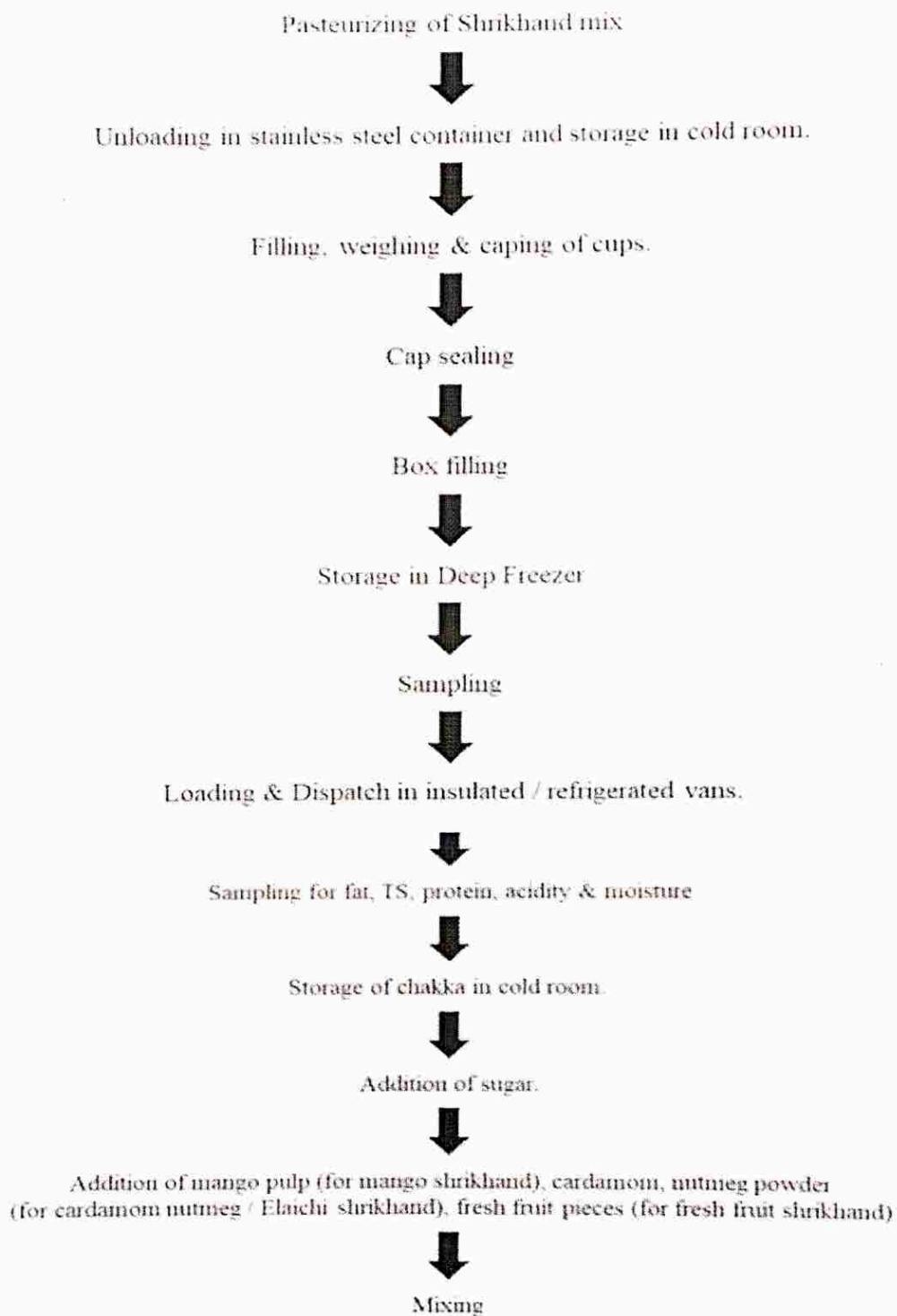


Fig. 7



6.3.1 Processing of Shrikhand:



6.3.2 Packaging

100, 250 and 500g high density polymer / polypropylene food grade cups and 250, 500g LDP polybag as primary packing.

Labelling Instructions:

1. Primary Packaging.

Lot no, packing date, manufacturer name and address, best before date, FSSAI no, Consumer care no, E-mail ID, nutritional parameters, MRP, ingredients, net weight.

2. On Carton.

Manufacturer name and address, box no, worker's code no.



6.4 Dahi

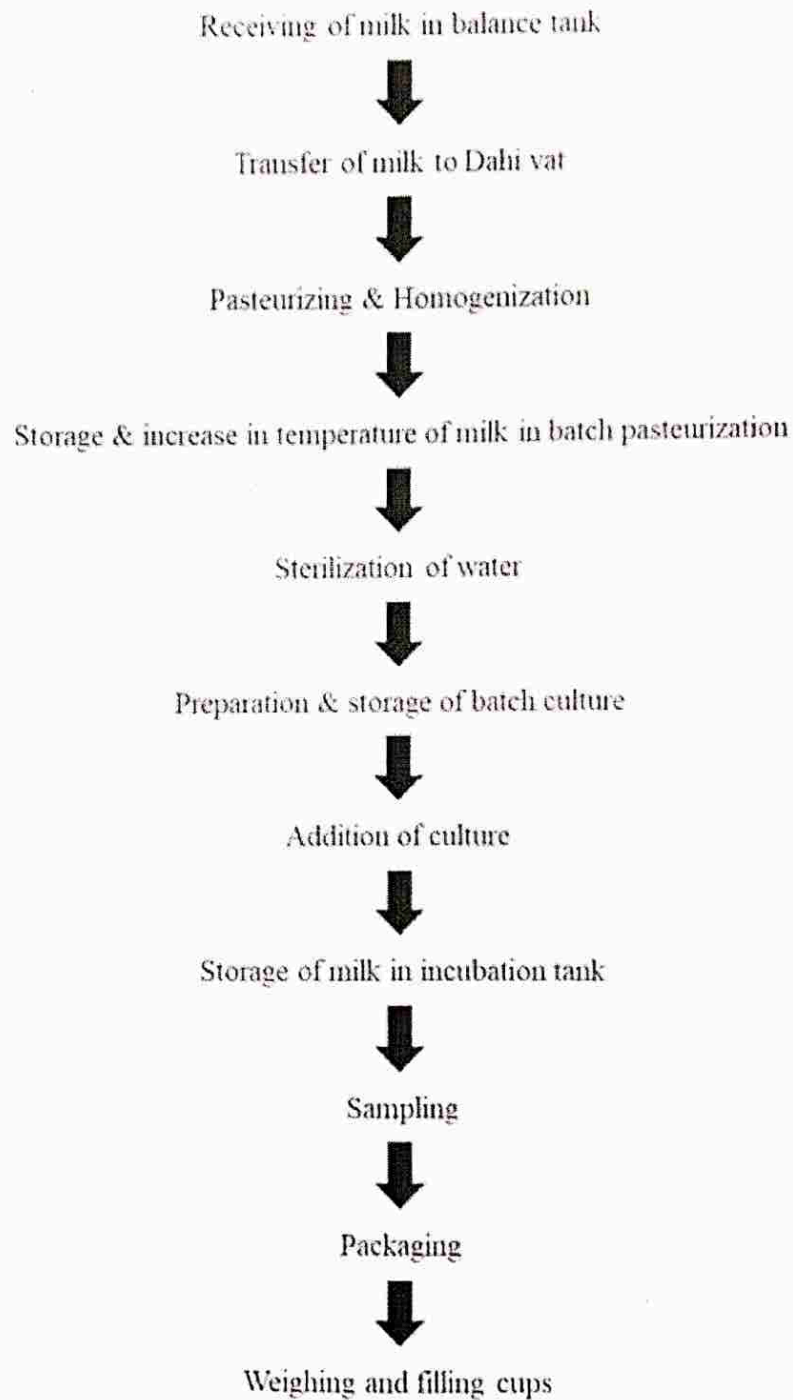
- It is a food process by bacterial fermentation of milk.
- The bacteria used to make yoghurt are known as yoghurt culture.
- Fermentation of lactose by these bacteria produce lactic acid, which acts on milk protein to give yoghurt.
- It is made by pasteurized toned milk and stored below 4°C.
- Shelf life is 15 days from date of packaging.
- The pH of Dahi is 4.6 – 4.8 required.
- When Dahi or curd is sold or offered for sale without any indication of class of milk, The standard prescribed for Dahi prepared is from buffalo milk is applied.

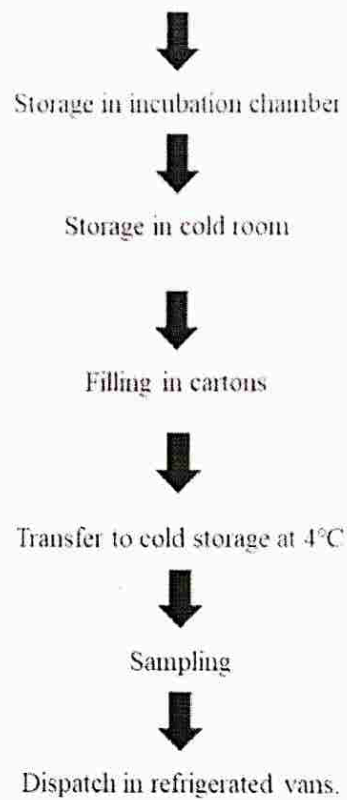


Fig. 8



6.4.1 Processing of Dahi:





6.4.2 Process Parameters:

1. Pasteurization of standardized milk

Sr. No.	Parameter	Specification
1.	Pasteurizer temperature	92°C +/- 3°C for 2 min

2. Homogenizer

Sr. No.	Parameter	Specification
1.	Pressure 2 nd stage	500 PSI + 100 PSI
2.	Pressure 1 st stage	1500 PSI + 100 PSI

3. Inoculation temperature

Sr. No.	Parameter	Specification
1.	Inoculation temperature	42°C +/- 1°C

6.4.3 Packaging:

- 200g polystyrene / 400g polystyrene food grade cups as a primary and corrugated boxes as secondary packaging.
- It should contain product name, manufacture name, address, Lot no. packaging date, use Before date, FSSAI no, Veg logo, ingredients, box no, workers code no, consumer care no, E-mail ID, nutritional parameters, MRP.



6.5 LASSI

- Product Name: Gokul Sumadhur Lassi.
- Ingredients used: Pasteurized Homogenized Toned milk, sugar, water.
- Preservation: Store in refrigerator below 4°C.
- Shelf – life: 15 days from date of packaging when stored below 4°C.

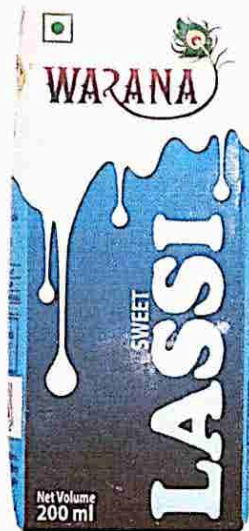
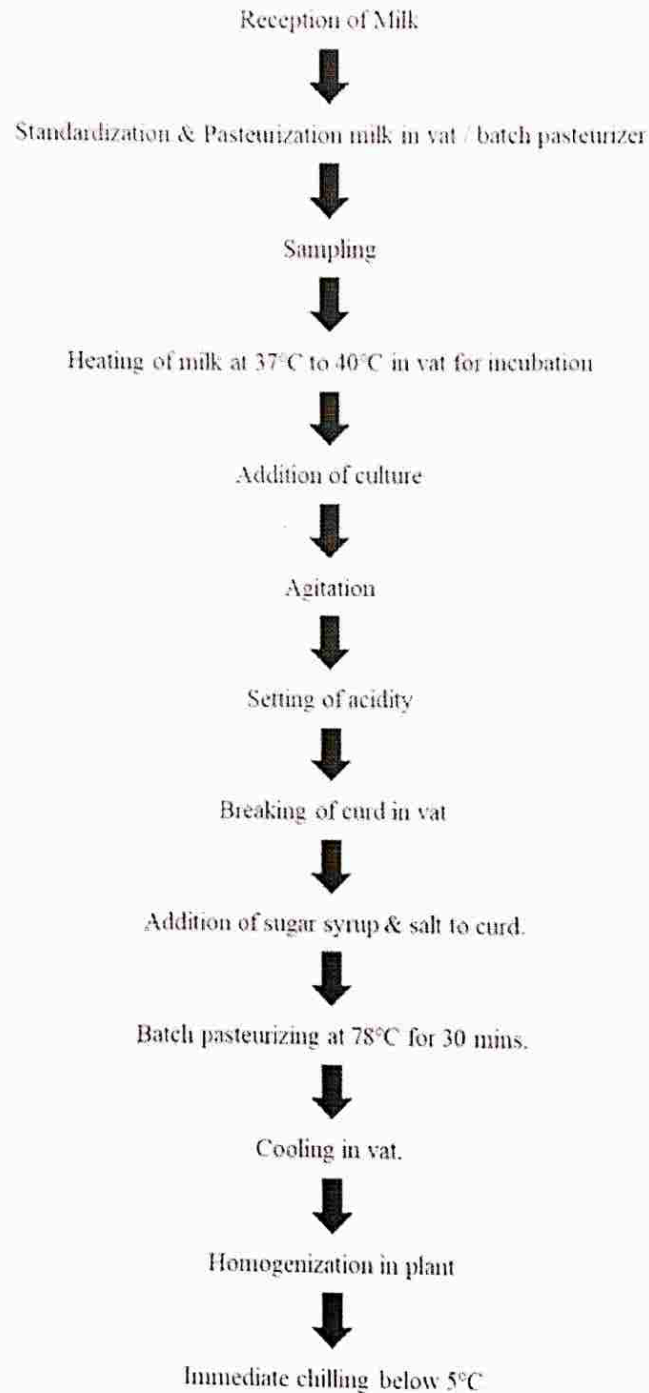
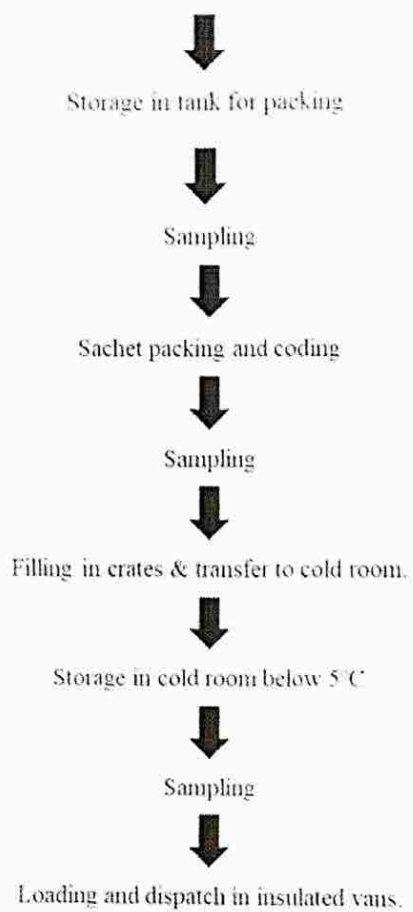


Fig. 9



6.5.1 Processing of Lassi:





6.5.2 Packaging

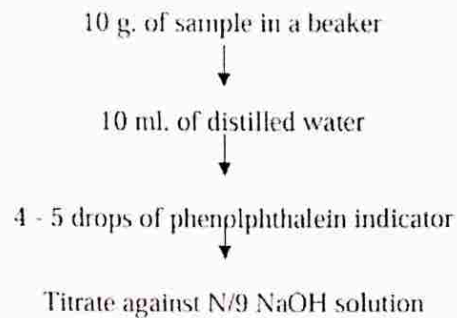
- For curd settling: Incubation temperature for Lassi is 37°C – 40°C with incubation Period of 6 – 8 hours.
- Net weight: 200 ml.
- Length: 15 cm
- Breadth: 10 cm
- Packet thickness: 55 microns
- Packet material: 200ml low density polymer pouches and high-density polymer Crates are used as secondary packaging.
- Best before: 15 days from Date of Packaging when stored under 4°C .
- Labelling Instructions: Manufacturer name and address, Batch no, best before date, Manufacturing date, FSSAI No, nutritional parameters, E-mail ID, consumer care no, MRP, net volume.



7. Quality Control

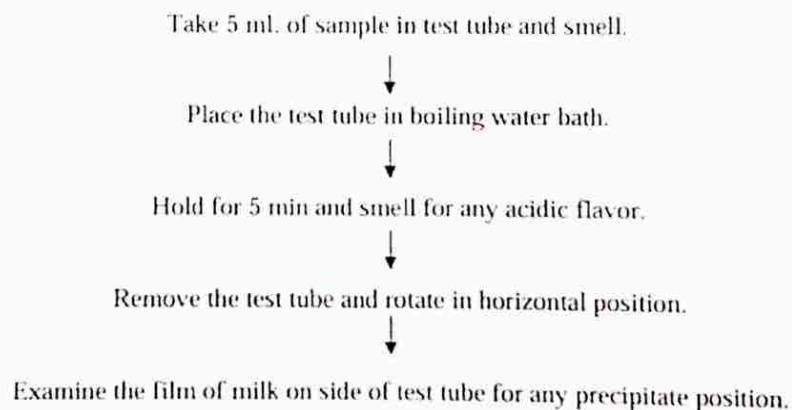
7.1 Milk

7.1.1 Determination of Acidity:



Result: Colour changes from white to light pink.

7.1.2 Clot on Boiling Test:



Result:

If clot is seen - Test positive.

If no clotting - Test negative.



7.1.3 Methylene Blue Reduction Time Test (MBRT):

10 ml. of milk sample in test tube.
↓
Add 1 ml. of methylene blue.
↓
Place the test tube in water bath at 37° C.
↓
Examine the tube after 30 minutes interval.

Result: Time required to reduce the blue colour determines the quality of milk.

7.1.4 Phosphatase Test:

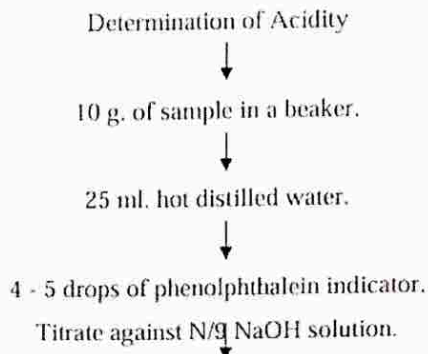
5 ml. of buffer substrate in test tube.
↓
Add 1 ml. of milk, close and invert the test tube to mix.
↓
Place the test tube in boiling water bath at 37° C.
↓
Read the yellow color after 30 minutes.
↓
Again incubate for 90 minutes.
↓
Read color in lovibond



Fig. 10

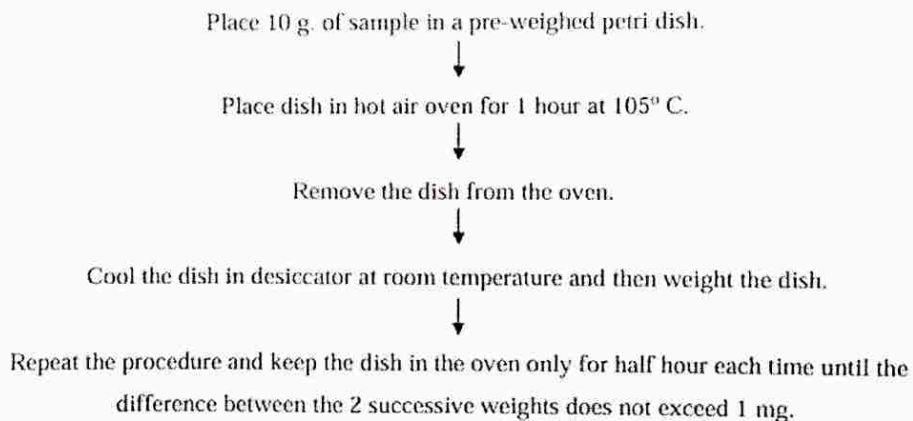
7.2 Chakka

7.2.1 Determination of Acidity:



Result: Colour changes from white to light pink.

7.2.2 Determination of Moisture Content:



7.3 Shrikhand

7.3.1 Determination of Acidity:

10 g. of sample in a beaker.
↓
30 ml. hot distilled water.
↓
4 - 5 drops of phenolphthalein indicator.
↓
Titrate against N/9 NaOH solution.

Result: Color changes from white to light pink.

7.3.2 Determination of Moisture Content:

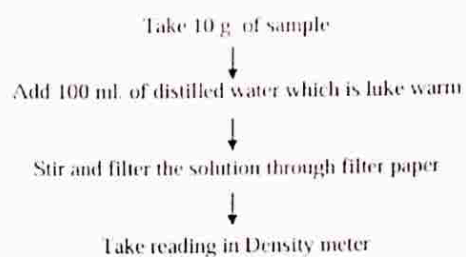
Place 10 g. of sample in a pre-weighed petri dish.
↓
Place dish in hot air oven for 1 hour at 105° C.
↓
Remove the dish from the oven.
↓
Cool the dish in desiccator at room temperature and then weight the dish.
↓
Repeat the procedure and keep the dish in the oven only for half hour each time until the difference between the 2 successive weights does not exceed 1 mg.

7.3.3 Determination of Total Solid:

Total solids = 100 - Moisture Content.



7.3.4 Determination of Sugar Content



7.4 Dahi

7.4.1 Determination of Acidity

10 g. of sample in a beaker.
↓
30 ml. hot distilled water.
↓
4 - 5 drops of phenolphthalein indicator.
↓
Titrate against N/9 NaOH solution.

Result: Colour changes from white to light pink.

7.4.2 Determination of pH

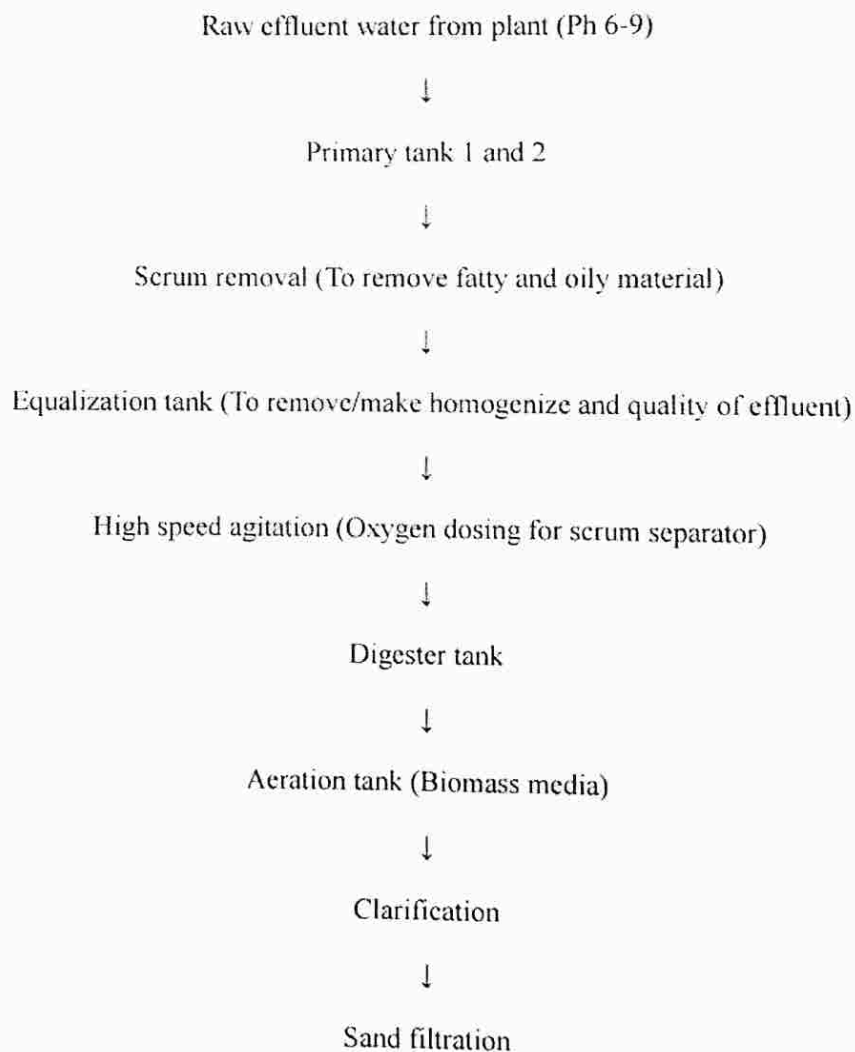
The pH of sample is measured using a pH meter and the pH reading should be in the range of 4.5 - 4.6



8. ETP (Effluent Treatment Plant)

ETP is used to treat waste water from industry. here effluent from industry is collected and treated to lease it by treating this effluent water pollution is control and this treated effluent is used for gardening, farming and other purposes.

8.1 Flow Chart:





Carbon filtration

Storage

- 1) COD: chemical oxygen demand (100)
- 2) BOD: biochemical oxygen demand (305)
- 3) pH: 7.0-9.0



CONCLUSION

Mr. Basu sir our instructor explained us in systematic and proper way, how raw material is converted into finished products. He showed the way how the product is packed, stored and supplied to major cities such as Sangli, Kolhapur, Nasik and major distribution is done in Mumbai.

Warana Dairy, as most of the cooperative bodies in Maharashtra has been established with sole aim of economic & social development of farmers and milk producers. Warana is a boon for the villagers of more than 500 villages. Warana Sang has also diversified into various other fields like textile & education. With at most care taken of the workers through modern and updated mechanism, the working community thrives onto the success of the Warana Milk dairy.

Warana milk products have become a symbol of pride amongst not just Maharashtra people, but for the whole nation! The export returns have made it possible to maintain the price level as well as quality standards in the whole milk processing process.

With rapid increase of turnover, the social and economic state of the villagers has got a boost.



Fig. 11



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