

INDUSTRIAL VISIT, 2023

Date: 20th May 2023 (Saturday)

Location: Satara

Introduction: On May 20, 2023, ASM's IPS facilitated an industrial visit for its first-year and second-year MBA students. This educational venture led them to visit Mamata Milk and Milk Product Pvt. Ltd. Aimed at providing a practical perspective and deepening their industry insights, this visit was an invaluable experience aligning with the institution's commitment to holistic learning.

Objective: The industrial visit was organized with the aim of giving students an insight into the production and operation processes of the industry and to enable the students to gain practical knowledge of the actual working of the industries.

Teachers Accompanied: Dr. Vikas Barbate, Prof. Vishal Patil, Dr. Vikas Vidhate, Dr. Mayur Sali, Dr. Anjana K, Prof. Ganesh Pawar and Mrs. Saroja Patil.

Report:

During the visit the team has visited Mamta Milk and Milk Product Private Ltd., Satara

The detailed report of the visit to these industries is presented below in detail.

Mamta Milk and Milk Product Pvt Ltd. Satara



Introduction:

The team visited Mamta Milk and Milk Products Pvt. Ltd. in the evening from 4:00 p.m. to 5 p.m. The industrial visit to Mamta Milk and Milk Products Pvt. Ltd. provided valuable opportunity to the students to explore the operations and facilities of a prominent dairy processing company. Mamta Milk and Milk Products is known for its high-quality dairy products and its commitment to maintaining the highest standards of production and hygiene.

Objective:

The objective of the visit to Mamta Milk and Milk Products Pvt. Ltd. was to understand the dairy processing and manufacturing processes, observe the various stages of milk product production, and gain insights into Mamta Milk and Milk Products' quality control measures and innovative practices.

Company Overview:

Mamta Milk and Milk Products Pvt. Ltd. is a well-established dairy processing company that specializes in the production of a wide range of milk and milk-based products. The company sources its milk from local dairy farmers, ensuring freshness and quality. Mamta Milk and Milk Products has earned a reputation for

its hygienic production practices and commitment to customer satisfaction.

Visit Highlights:

(a) Dairy Processing Unit Tour:

During the visit, students were given a tour of the dairy processing unit. Students observed the reception and storage of raw milk, pasteurization, homogenization, and separation processes. The company demonstrated their modern equipment and machinery used in these processes, ensuring the safety and quality of the final products.

(b) Product Manufacturing:

Students were shown the manufacturing processes for various milk products, such as milk powder, ghee, butter, and different types of cheeses. The company highlighted the importance of maintaining the cold chain during production and storage to ensure product freshness and longevity.

(c) Quality Control:

Mamta Milk and Milk Products emphasized their commitment to quality control. Students were shown their well-equipped quality control laboratories, where rigorous testing and analysis were conducted at every stage of production. The company demonstrated their adherence to national and international quality standards to deliver safe and superior dairy products.

(d) Packaging and Distribution:

Students were given insights into the packaging and distribution processes. Mamta Milk and Milk Products showcased their modern packaging machinery, which ensures the hygienic and efficient packaging of their products. Students also learned about their distribution channels, including partnerships with retail stores, supermarkets, and online platforms.

Key Learnings:

The industrial visit to Mamta Milk and Milk Products Pvt. Ltd. Provided several key learnings, including:

a. Importance of Quality Assurance:

Students gained a deeper understanding of the significance of quality control measures in the dairy industry. Mamta Milk and Milk Products' emphasis on maintaining high-quality standards throughout the production process highlighted

their commitment to delivering safe and nutritious dairy products to consumers.

b. Hygienic Manufacturing Practices:

The visit emphasized the importance of hygienic practices in dairy processing. Students learned about the company's stringent hygiene protocols, such as regular equipment cleaning, sanitation procedures, and personnel hygiene. Mamta Milk and Milk products' focus on maintaining cleanliness and food safety was evident throughout the visit.

c. Sustainability and Local Sourcing:

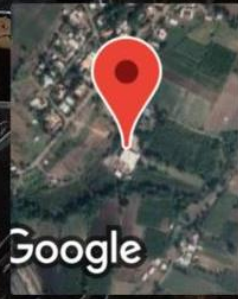
Mamta Milk and Milk Products' commitment to sustainability and supporting local dairy farmers was inspiring. The visit showcased their efforts to source milk locally, contributing to the livelihoods of farmers and ensuring the freshness and quality of their products.

Conclusion:

The industrial visit to Mamta Milk and Milk Products Pvt. Ltd. was an enlightening experience that provided practical insights into the dairy processing and manufacturing industry. Students gained a comprehensive understanding of the company's processes, quality control measures, and their commitment to delivering safe and high-quality dairy products. The visit enhanced their knowledge of the dairy industry's best practices, hygiene standards, and the importance of sustainability in the supply chain.

Photos:





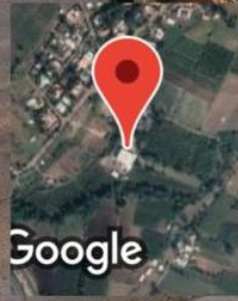
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