

**“INDUSTRIAL VISIT”**

**Date: 31<sup>st</sup> January 2024**

**Time: - 9:30am – 10:30am**

**Venue: ASM’s IPS Campus, Pimpri, Pune.**

**Introduction:** On 31st January 2024 a group of 130 Students from Audyogik Shikshan Mandal’s Institute of Professional Studies MBA dept. embarked an insightful industrial visit to Mapro Industries and Kohinoor mills Turmeric factory. Total 130 students with 8 faculty members been for industrial visit to get practical knowledge. Mapro Industry is located around idyllic hill-town of Mahableshwar in Western India.

**Objective:**

- The visit aimed to provide students with practical exposure to the operations of two prominent industries in the region
- The primary objective of the industrial visit was to enhance students' understanding of industrial processes, management practices, and the application of theoretical knowledge in real-world scenarios.

**Teachers Accompanied: -**

- 1) Jyoti Gawhane
- 2) Isha Bhate
- 3) Snehal Mohite
- 4) Mayur Sali
- 5) Vikas Vidhate
- 6) Ganesh Pawar

**Report:**

All students and faculties assembled at ASM’s IPS college premises at around 6.30 a.m. and left the college till 6.45 am by buses.

## 1. Mapro Industries:

Buses reached at Mapro Industries at around 11.30pm. After reaching to company the representative from Mapro gave us factory visit and briefed about foundation and current situation about Mapro. Students visited the Processing Plant, Packaging Plant of Mapro Products and Wafers, where they got chance to see the inside view of the factory. In one minute, lakhs of products can be manufactured by an efficient machine. The environment inside was aesthetic, pure, and hygienic. The Mapro products economically so affordable that they are marketed even in the remotest part of the country.

Products:-

- SHARBATS:- a) Rose b) Kesari c) Khus d) Mahakool



- CRUSHES:- a) Alphonso Mango Crush b) Black Currant Crush c) Citrus Blue Crush d) Kiwi Crush e) Kokum Crush f) Litchi Crush g) Orange Crush h) Peach and Apricot Crush i) Pineapple Crush j) Thandai Crush k) Strawberry Crush l) Green Apple Crush m) Strawberry Crush Whole n) Guava Crush



2. Whole Fruit Crushes:- a) Whole Strawberry Crush



3. SQUASHES:- a) Gingerale Squash b) Lemon barley Water c) Lemon ginger squash d) Pineapple Squash e) Mango Squash f) Strawberry Squash g) Amla Ginger Squash h) Orange Squash



4. SYRUPS:- a) Pineapple b) Strawberry





5. JAMS: - a) Whole Strawberry Jam b) Strawberry Jam c) Mix- Fruit Jam d) Pineapple Jam e) Mango Jam



6. TOPPINGS:- a) Strawberry Topping b) Butterscoch Topping c) Chocolate Topping



7. FALERO JELLY:- a) Mango b) Kachhi Kairi c) Guava d) Jamun e) Tamarind f) Strawberry





Mapro Industry have more automated machines and less man power to make a final product.

We were shown the packaging area, where advanced packaging techniques were employed to ensure the preservation of freshness and quality of the products. The company emphasized the importance of maintaining hygiene during the packaging process. We also visited the quality control labs, where rigorous testing and analysis were carried out to guarantee compliance with regulatory standards.

The visit also included a session on the research and development department of the food park. We learned about the company's focus on innovation, product development, and continuous improvement. The research and development team explained their efforts to develop new food products, optimize processes, and adapt to changing consumer preferences.

The industrial visit to Mapro foods Pvt. Ltd, Wai, Satara provided several key learnings, including:

a. Importance of Food Safety and Hygiene: We gained a deeper understanding of the criticality of maintaining high standards of food safety and hygiene throughout the production process. Mapro foods Pvt. Ltd, Wai, Satara emphasized their commitment to quality and demonstrated the measures taken to ensure consumer trust.

b. Role of Technology in Food Processing: The visit highlighted the significant role of technology in enhancing productivity, reducing manual labor, and maintaining consistency in food processing. We witnessed the implementation of automated machinery, advanced packaging techniques, and quality control measures that contributed to the efficiency of the production process.

c. Focus on Research and Development: Page Mapro foods Pvt. Ltd, Wai, Satara emphasis on research and development showcased the importance of continuous innovation in the food industry. The company's efforts to develop new products and improve existing ones highlighted their commitment to meeting evolving consumer demands.

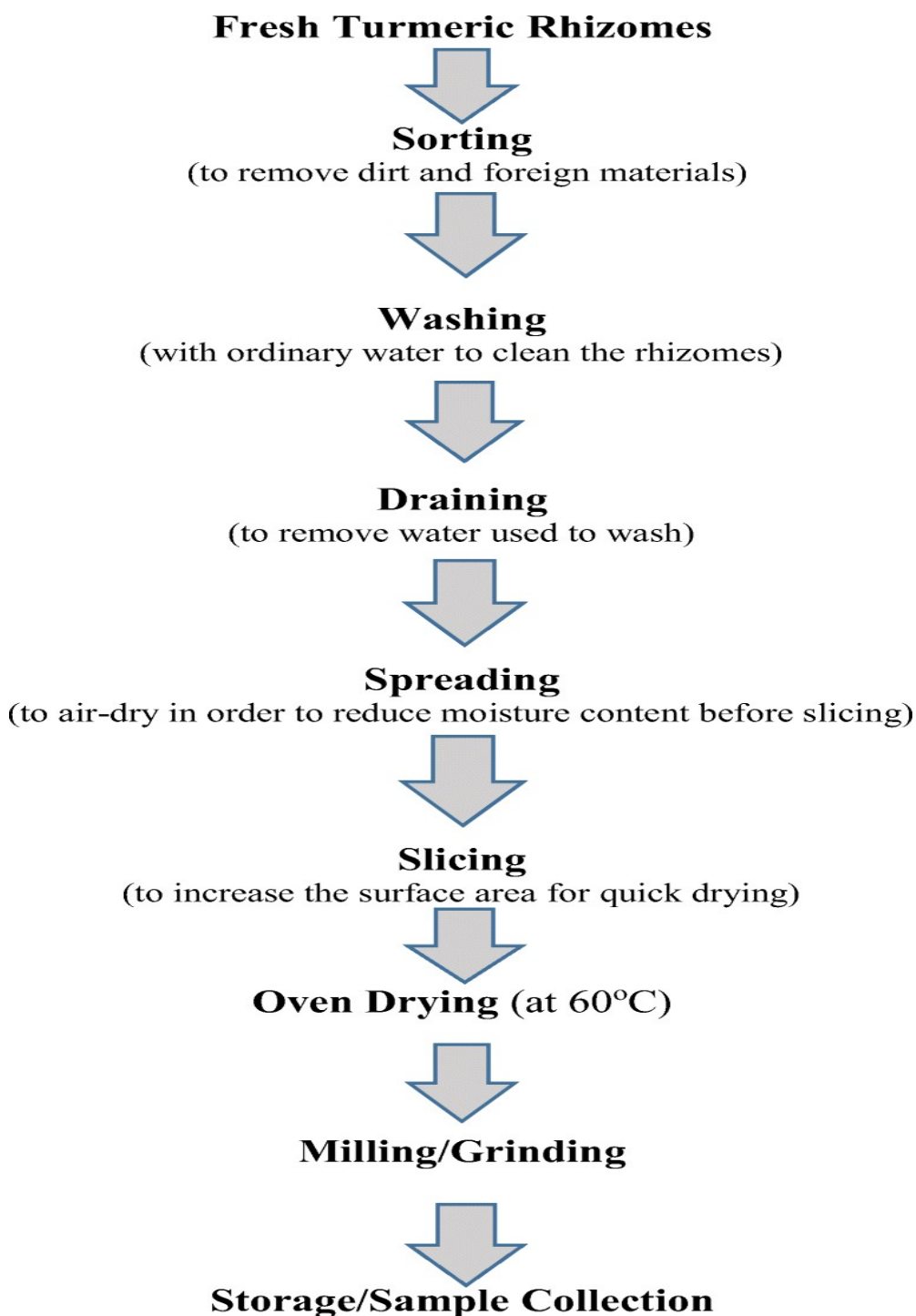
The industrial visit to Mapro foods Pvt. Ltd, Wai, Satara was a valuable experience that provided practical insights into the food processing and manufacturing sector. We gained a comprehensive understanding of the company's operations, quality control measures, and the role of technology in the industry. The visit enhanced our knowledge about food safety, hygiene, and the importance of research and development.

## **2. Kohinoor turmeric processing unit, Satara.**

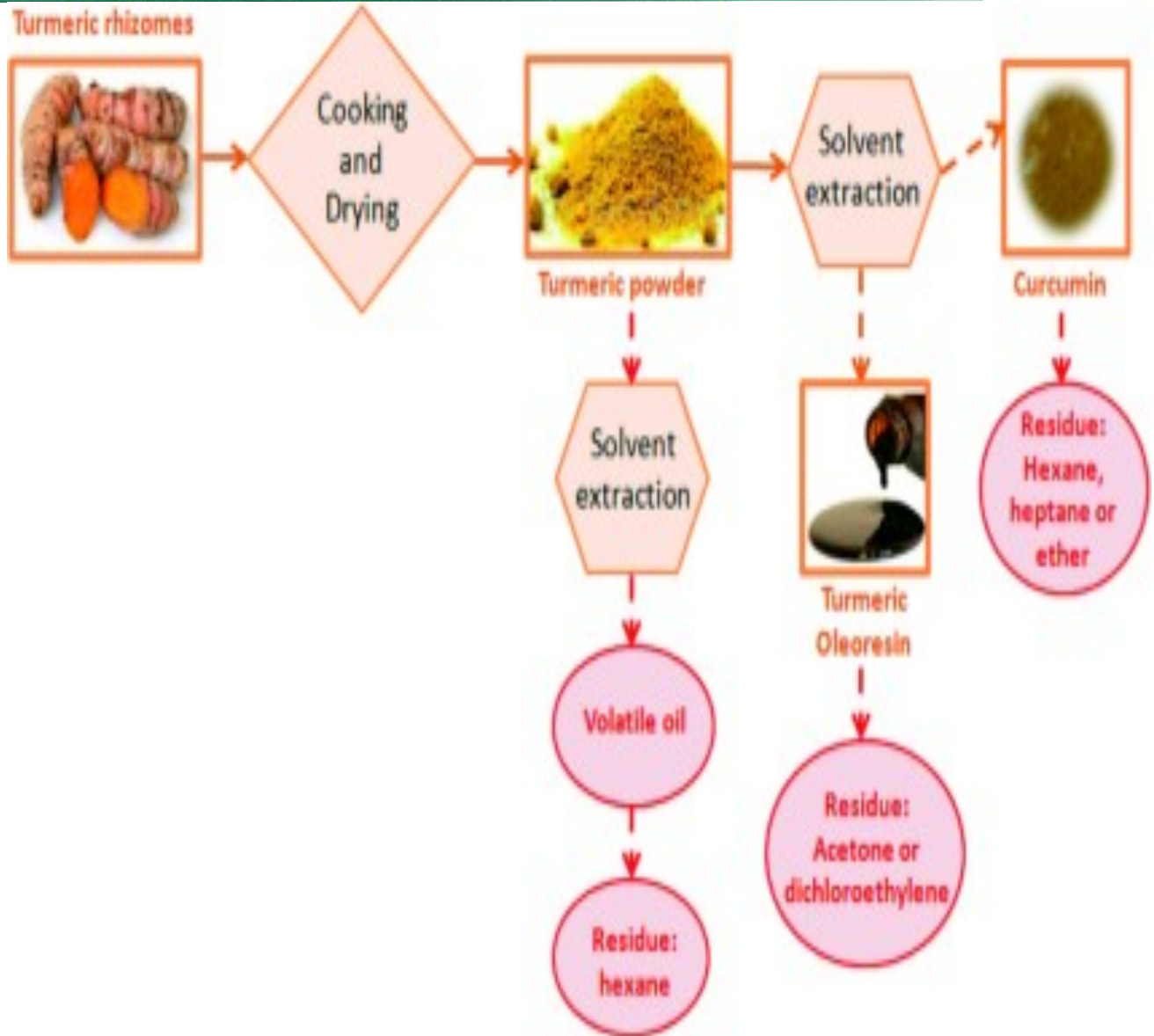
After visiting Mapro we visited Kohinoor Mills (Turmeric Factory) at wai it's been more than a decade, since 2006 Kohinoor turmeric Factory are manufacturing and supplying spices and food products on the large scale in region of satara and pune districts of Maharashtra. Kohinoor turmeric Factory

acquired thousands of customers in same region. This year Kohinoor Turmeric Factory have chosen to e on e-commerce to spread there organic moment of spices and to win the hearts of more customers across Maharashtra state.

**Below is the process of Turmeric Producing:**



**Turmeric rhizomes**



Overall, the Industrial Visit was highly interactive and a great learning experience for students on the concepts related to production and operations within a manufacturing plant.

combination of learning while having fun was made possible by seeing the assembly process in person.



**Photos:**

**Mapro Industries:**









**Kohinoor turmeric processing unit, Satara :**





### **Outcomes:**

An industrial visit gives students a brief knowledge about what they are interested in, the students also get to know the working environment in the industries, their processing, how machines are working, interact with the workers, and many more. Industrial visits give greater clarity about current trends in the market, the future scenario of the industry, and the latest technologies, as students now practically experience how these concepts are put into action. Here are 12 benefits of Industrial visits for students. Provides an opportunity to plan, organize and engage things, Helps students to understand the functioning of the industry, Provides an insight into the real working environment, A good opportunity to interact with the experts, Developed Confidence, Helps to understand the dos and don'ts of the industrial practice.