



BESANT WOMEN'S COLLEGE MANGALURU

M.G. ROAD, KODIALBAIL, MANGALORE-575003

DEPARTMENT OF PG STUDIES IN FOOD SCIENCE AND NUTRITION INDUSTRIAL VISIT

DATE: 08/07/2022

VENUE: Mysuru Milk Union Limited, Mysuru

STAFF IN CHARGE

1. Ms. Nireeksha V
2. Ms. Shahda Firhath

TOTAL NUMBER OF STUDENTS PARTICIPATED: 20

OBJECTIVE OF THE ACTIVITY

To develop the insights of the students – attaining practical knowledge and their theoretical applications thereof.

To provide the students with a broad-spectrum knowledge on various processing stages in the manufacture of milk and milk products

OUTCOME OF THE ACTIVITY

- Gained in depth knowledge on the working of the milk industry
- Awareness about the companies' working in the field of automation, ingredients and packaging of foods

DESCRIPTION OF THE ACTIVITY

The Department of P.G Studies in Food Science and Nutrition organized an industrial visit for the M.Sc students (20 students) accompanied with 2 teaching faculty on 8th July 2022 to Mysuru Milk Union Limited situated at, Mysore. The visit was undertaken to provide the students with visuals of various stages of processing milk and milk products.

Mysore Milk Union is committed to the socio-economic development of its member milk producers by adopting advanced technology to make dairying a profitable business by

the dedicated workmanship to provide the best services to its members and consumers thereby achieving the best position in the country. The expert educated students on the different aspects of milk processing namely receiving of the milk , collecting, storing of milk under appropriate conditions, processing, and transporting of the finished product.

The milk is collected together and stored at 4 °C. Milk is tested at the lab situated in the center. Quality testing is done in the highly sophisticated milk testing equipment which does 14 tests at once. After a positive quality check the milk is sent for further processing. All of the processing is an automated process, computer-controlled by 5 personnel which reduces the manual work drastically and also helps to maintain hygiene.

The expert also explained the processing of different milk products like Mysore Pak, paneer, peda, khoa, butter, etc. Pedas are prepared from the peda mix which are made into balls manually and shaped by using designed shaper. Paneer is prepared in a separate equipment and the big blocks of paneer are cut by automated cutters at definite intervals. The cut paneer pieces are weighed and put into packets manually and the packets are sealed. The heat used for all the processing is generated from steam. Cleaning of the equipment is done daily by passing steam through them. Industry personnel also explained the transport of end products from the center. He also gave insight on how to apply for job in their sector to students.

The students gained knowledge on the different aspects of milk processing and quality tests. The whole visit was informative as well as a brainstorming session for the students on various aspects of milk and milk product processing.

