

# SRR & CVR Govt. Degree College(A), Vijayawada

## Department Of Biochemistry

### Field visit to Milk Factory

Date: 11/10/2017, 11 am

THE KRISHNA DISTRICT MILK PRODUCERS MUTUALLY AIDED CO.OP UNION Ltd  
MILK PRODUCTS FACTORY :: VIJAYAWADA

Letter Roc. No. 830/Admn./A-9/2010,

Date: 07-10-2017

To,  
The Principal,  
SRR & CVR Govt. Degree College,  
Vijayawada 520004.

Sir/Madam,

Sub: - Estt. K.D.M.P.M.A.C.U. Ltd- Milk Products Factory, Vijayawada  
Exposure visit of B.Sc. MBC Students of SRR&CVR Govt. College  
Students -Permission-Accorded - Regarding.

Ref: - Your No. Nill, dated: 20.09.2017.

....:000:....

With reference to your letter cited, it is hereby permitted for the Exposure Visit of your B.Sc. MBC (Microbiology, Biochemistry, Chemistry) Students of 50 members along with three faculty members to our Milk Products Factory, Vijayawada on 11-10-2017 (Wednesday) at 11.00 A.M.

Further you are requested to fill-up the enclosed form and the same is handover at security main gate, MPF, Vijayawada at the time of visit.

The Security & Vigilance Officer, MPF, Vijayawada is instructed to collect the filled form at the time of students visit and submit the same to this office for further action.

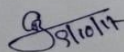
Encl: As above

Yours faithfully  
Sd/-  
Managing Director

Copy to Production Manager, MPF, Vijayawada.  
Copy to Deputy General Manager (Plant), MPF, Vijayawada.  
Copy to Security & Vigilance Officer, MPF, VJA, for information and necessary action.  
Copy to Stock file.

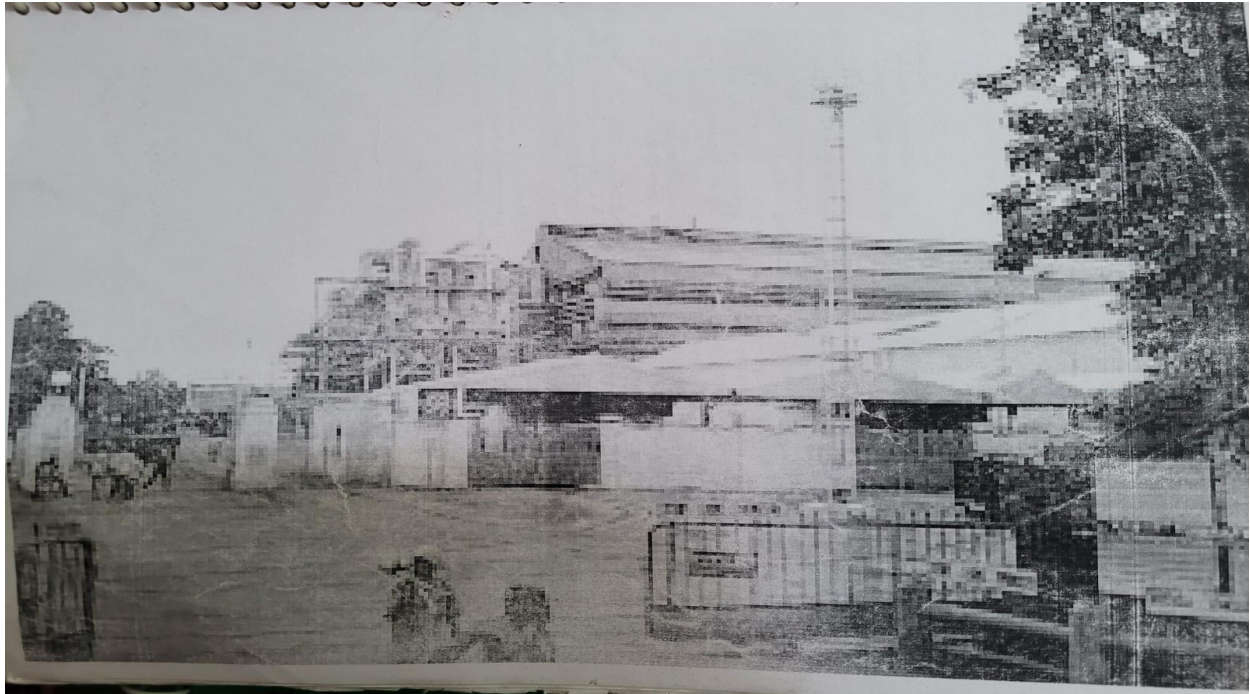
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PERSONNEL OFFICER



**SRR & CVR Govt. Degree College(A), Vijayawada**

**Department Of Biochemistry**



# SRR & CVR Govt. Degree College(A), Vijayawada

## Department Of Biochemistry

The students of Department of Biochemistry along with faculty members visited the Krishna union milk factory on 11/10/2017 at 11 am. Our college old student is working in QC over there , he helped us in getting permission smoothly for the visit . He accompanied us to all the departments.

The different departments in the factory visited by us are

1. Boilers , 2. Prepack , 3. Butter and Ghee ,4. Byproducts , 5. Flavored milks , 6. Curd section etc.

The laboratories include 1. Fluids, 2. Byproducts, 3. Solids , 4. Microbiology

Students visited the **Boilers** , where the processing of milk is achieved by the methods of Pasteurization and homogenisation. Students enquired about the different types of milk processed, like High fat milk Low fat milk , Mixed milk , Cream milk , STD , Toned milk , Double toned milk. All types of milk go into the packing section after the processing. In the **Prepack department** all types of milk after processing are packed .

Soon after we visited the Butter and Ghee processing section . We observed that raw milk is churned at cool temperatures to obtain cream Butter which is packed after washings

Ghee : Ghee is obtained by heating the butter at 60° -80° C using steam as a heating medium. Obtained ghee is packed and can be used before 6 months.

At the Krishna Milk Factory different Byproducts such as Doodhpeda, Milk laddu, Basundi ,Cheese , Panneer are also prepared and packed for marketing

Not only byproducts different Flavored milks are also prepared include Badam milk , Strawberry milk Pineapple milk and Mango milk

Next we entered in to Curd section , where Processing of curd , buttermilk and lassi were done

Bacterial inoculum is added and incubated for some time and finally curd is obtained.

Students spend at least 30 minutes at each department and enquiries all their queries , they enjoyed a lot while they passed through the low temperature rooms.

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Next our walk was towards QC Lab : At the QC lab different tests are performed for the raw milk and the milk products made in the factory

The tests include Acidity test , Fat test , Clot on boiling test , Density test ( lactometer)

Flavored milks are tested by using turbidity and moisture tests.

Butter and ghee are tested by using acidity and FFA tests.

At the Microbiology lab Testing and culturing of curd, Testing of flavored milks were performed . Students observed all the instruments at the labs and noted the reagents used for doing the tests ,

This visit gave a lot of knowledge to students on the processing units, machinery, products and byproducts prepared in the milk factory .

Acknowledgement: We thank our Principal Dr. Velaga Joshi for encouraging and motivating field trips. We acknowledge sincere thanks to the alumni of our college for helping us in taking permissions from The manager, krishna Milk union. We also extend our thanks to the Production Manager, Deputy general manager for allowing the students and allotting experts to explain all the processing units and labs in detail.

Reported by

Syed Vaziha Tahaseen

Lecturer in Biochemistry

SRR & CVR Govt. Degree College(A), Vijayawada

Department Of Biochemistry

Sri Sai Bujji	
2) Mohammad Shahid ALI	M.D. ALI
3) Pedala Rajyalakshmi	P. Rajyalakshmi
4) Usha Rabina	Usha Rabina
5) Kokkiri Bhavani	K. Bhavani
6) Ravizala Durga Rajeswari	Durga Rajeswari
7) Abdul Nazma	<del>Abdul Nazma</del>
8) Sampara Navya	Sampara Navya
9) R. Sai Sonita	R. Sai Sonita
10) Ch. Bhargani	Ch. Bhargani
11) Matha Durga Prasad	M. D. Prasad
12) muppirisetty chaitany hanish	Chaitany Hanish
13 Asma Kumar	Asma Kumar
14. D. Sai Sree.	D. Sai Sree
15. B. PRASAD USHWANATH	B. Prasad Ushwanath
16. K. <del>Sankar</del> Kumar.	K. Sankar Kumar
17. P. Lavanya	P. Lavanya
18. N. Meghana	N. Meghana