



**Maratha Vidya Prasarak Samaj's Nashik.
G.M.D. Arts, B.W. Commerce & Science College, Sinnar.**

Programme Report

Name of Department / Committee : Department of B. Voc.
Name of the Event : Industrial visit
Occasion :
Coordinator of the Event : Dr. Monali B. Wakchaure
Ms. Pranali A. Aher
Date(s) : 09/03/2020
Level : College Level
Chief Guest : Dr. D. B. Shinde
Principal, Sinnar College
Beneficiary Group
(Students, Faculty, Staff, : Students
Society, Parents, Alumni, Other)

Total Beneficiary
Total : 22
M : 18
F : 04

Dr. P. J. Tambade

Nodal Officer (B. Voc.)

Dr. Monali B. Wakchaure

(Head of the Department)

Dr. Dilip B. Shinde

Principal
**G. M. D. Arts, B. W. Commerce and
Science College, Sinnar, Dist. Nashik**





Department of B.Voc
Livestock Production and Management
&
Food Processing and Preservation

FEILD VISIT
PARAG MILK FOODS
MANCHAR, PUNE



The visit was organized on 9th March , 2020 by **Department of B.Voc** (Livestock Production and Management & Food Processing and Preservation)



Parag Milk Foods is located in the milk belts of Manchar on Pune Nashik highway. It was founded in 1992 by Devendra Shah. It owns the largest cow farm in India as well as Asia's largest cheese plant. The company is in the field of producing dairy food products. The speciality of the company is in providing nutritious and delicious products at affordable prices and it is an ISO 9000 and AGMARK certified company committed to international standards of product quality. The popular brands of the company are Gowardhan, Go, Topp Up and Pride of Cows. The various delicious products produced are Ghee, Fresh milk, Skim milk powder, Whole milk powder, Paneer, Processed and Natural cheese, Cheese spread, Butter, Dahi, Dairy whitener, and gulab jamun. The speciality of the product is they all are made up from 100% fresh cow milk as it has low fat, lighter, rich in calcium and protein as the milk is procured from its own cow farm (BHAGYALAKSHMI FARM).

BHAGYALAKSHMI FARM

It is spread over 35 acres of land and is one of the Asia's largest cow farm which have 2500 cows. The cow belongs to the breed Holstein Friesian which was imported from Denmark. Each cow gives more than 25 litres of milk per day. It is equipped with India's first rotary parlors which has mechanized with whole milking process and intern maximized quality and hygiene. We also observed the living ambiance of cows in the farm. Each cow is numbered, insured and has a computer chip creating an entire database documenting its life, health, lactating capacity, mating history, location and movement. The cows undergo milking 3 times a day at 8 a.m, 1 p.m and 9 p.m. The farm operates on the modern, hygienic milk production system eliminating human touch. Pride of Cow is the



finest quality milk produced here which is delivered to the customers from the farm directly after chilling at 4° C and packaging. We were also given small shots of milk under their Pride of Cows brand. Pride of Cows is currently only delivered to selected areas in Mumbai and Pune.

The cows are bestowed with care by specially trained team. Each cow on the farm has its own bed and it is kept in perfect condition. Apart from shady green areas to rest and ruminate they are kept cool with water sprays and fan. The cows are cherished, nurtured and pampered and pedigreed perfectly.

GO CHEESE FACTORY

In 2009, a new range of dairy products was started which included Cheese, UHT Milk and Yogurt. "GO" is derived from Gowardhan which embodies an energetic spirit with the act of going. GO cheese is the largest product portfolio under the brand name Go. The cheese plant at Manchar has the largest production capacity for raw cheese in India with a capacity of 40MT per day. The cheese they produced are Monterey Jack, Cheddar, Mozzarella and Paneer.

We were given general instruction so as to how to behave in and around the cheese plant. Initially we were taken to the control panel room wherein all the cheese production facility is connected to computers through a supe software which controls every process. The manufacturing of cheddar, mozzarella, processed were explained to us. The product is obtained when coagulating agents are added to milk with addition of bacterial cultures to give a coagulated final mass which after ripening and aging turns into cheese. The curd is separated and is cut through wire knives which is then collected at the bottom of the machinery. The workers

manually scrap off and by action of vacuum pumps it is pumped out to another room.

Cheddar cheese is hard and ripened form of the cheese having the longest shelf life out of all types. It has low moisture content unlike other cheese variants which causes molds to grow on them. It requires 6 months of storage at 4°C for ripening. the cheddar cheese is manufactured, exported and supplied on demand with good packaging and also customized packaging is done to meet customer specifications. Also the other variant of the cheddar cheese is the orange block cheddar cheese. Next we were explained about processed cheese which is just a modification of the cheddar cheese wherein there is just addition of salts and emulsifiers and processed with help of little heat treatment. The ingredients added to processed cheese are sodium citrate, citric acid and sorbic acid, the concentration of which may vary and are included in their manufacturing secrets.

First of all the whole plant was very clean, they were actually following the good hygienic practices.

Second thing which impressed us was, they gave us lab-coats, hair cap to cover hair, shoe covers, mask to avoid any type of contamination or to avoid human touch to the products.

The information they gave was very descriptive and worthfull.

