

REPORT ON ANCHAL DAIRY VISIT



INTRODUCTION

As a part of curriculum, Students from SGRR College of Nursing visited Anchal Dairy as per the below schedule. Uttarakhand co-operative Dairy Federation Ltd. is an apex level state federation of district milk co-operative unions in the state of Uttarakhand.

It was established in the year 2001, with its Head office at Haldwani. For the successful implementation of the dairy programme within the state. The organization has a registered brand name, known as **“AANCHAL”**

DATE	BATCHES	NUMBER OF STUDENTS	TEACHERS
12/04/2023	MSc (N) I YR	10	MR RENJITH THOMAS, MR SOJAN THOMAS,MS SOSAN RANA
	BSc (N) III SEM	80	
13/04/2023	BSc (N) II SEM	106	MRS RAKHI,MR ANOOP,MRS CHETNA
01/05/2023	GNM I YR	60	MRS ARTI, MRS ANJALI,MRS DAVINDER
	ANM I YR	31	

OBJECTIVE

- To know about milk collection and transport.
- To know about unit operations of milk processing.
- To understand about testing, processing and manufacturing of dairy products.
- To understand about different packaging used in dairy industry.
- It also provides an insight into quality control (both chemical and microbiological) analysis of processed milk undertaken in the laboratories of dairy firm, ensuring production and distribution of safe and fresh milk-based products as per demand in the city, township.

ORIENTATION

The visit started by 10:20 AM with the permission from the administrative department of anchal dairy farm Mrs. Maya Bhatt, in charge of cheese and paneer briefed about activities of that Anchal Dairy during the factory visit she explained different products missionary functions types of milk productions i.e., (full cream

milk, skimmed milk, toned milk, standard milk, double toned milk) in there you unit and she taken as into the factory unit and explained how to inspect the input materials coming from the outsource and scientific standard of prepared food materials.



The student observes the factory in the supervision of Mrs. Maya Bhatt we observe that how different dairy products being prepared and she also explained about various processing units in the factory like -

1. Paneer - paneer is prepared manually no machine is used and it is packed with the help of paneer vacuum packing machine.
2. Ghee preparing machine- prepared butter is used to prepare ghee. butter is heated at 30 degrees Celsius when come in liquid form it is clarified. Collected in Cans after clarification and sent to packaging unit.

3. cheese room- in this dairy they only preparing cheddar cheese with black pepper and oregano and she explained about how they store cheese and maintain its temperature that is 3 degree Celsius for 3 months
4. ice cream cold room and maintaining its temperature -20 degrees Celsius
5. milk collection room from the collected milk from the different outsources
6. Laboratories she explained the various testing methodology going on inside the factory (SNF, pasteurization, fat %, lactoscan, adulteration test)
7. milk packing machine - there are 6 packing machines in their unit.
8. cold rooms they are walking in rooms where they start all the dairy products
9. Dahi- is the product obtained from pasteurized or boiled milk by souring, natural or otherwise, by a harmless lactic acid culture. Obtained by curdling (coagulation) milk with an edible acidic substance such as lemon juice or vinegar, and draining off liquid portion.
10. Mattha- byproduct obtained when churning curdled whole milk with crude indigenous device for the production of desi butter.

WORKING OF FACTORY

- Collection of the milk (procuration)
- Laboratory testing
- Processing
- Packing section
- Dispatch
- Technical stage

After the orientation they distributed paneer pieces to the students and teachers. Then some students purchased dairy products from the factory. After that we went back to our college.



CONCLUSION

After the visit of Anchal dairy students gain knowledge about the pasteurization process. And how dairy maintain the quality of milk, and also avoided economic

losses of farmers. The students came to know about the manufacturing of various milk products, to take it available for the domestic market as well As for export market. At the end of the visit students are greatly thankful to our faculty for arranging this visit.