

## REPORT ON INDUSTRIAL VISIT OF NARMUL MOTHER DAIRY



Narmul Mother dairy milk production plant was having the capacity of producing 4 lakh litres of milk. On daily basis it produces 1lakh litre milk from the production plant. Its main is to serve the farmers and to give help to their economic development and provide quality Milk and Milk Products to the consumers. Here all milk products along with milk are produced like curd, ghee, butter, paneer, dhoodh peda etc.



Milk being in the storage was processed into the equipment's so it gets processed into different phases of pasteurization and gets into the machine where packets are filled with different quantities of milk and then passed on to the storage place where the temperature would be 10 degrees Celsius. Finally the kettle of packets get transferred to the delivery to different places.



Butter being processed and 4.5% Fat, 9% SNF. Made from Homogenised and pasteurised standardised Milk. Made by coagulating pure and fresh milk. NARMUL paneer is soft, highly nutritious and ideal for many special mouth-watering vegetarian dishes. Rich in protein and calcium. 200g and 1kg ploy pouch. Its shelf life had 15 days which store under refrigeration and do not deep freeze.



Final packing is done at the end and with labelling and all the packing is done for badam milk, paneer, Milk and curd. Milk of certain quantity is continuously sterilized and then continuously stirred so that it is producing a sweet called Dhoodh Peda.



Finally, we have learned how milk is stored, pasteurized, and packed into the packets. How labelling's are done for each item and all. How ghee, butter, are packed and made.

