

H Jai Sri Gurudev!!

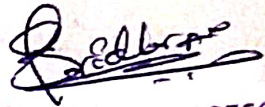
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Date: 08/01/2023*

CIRCULAR

This is to inform all final year B.com students to attend industrial visit to Karnataka Milk federation at Shetihalli, Channarayana on 22/01/2023 at 10:30 Am to attend the industrial visit with out fail.


HOD of Commerce
SAFG College
Channarayana-573116
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|| Jai Sri Gurudev ||

Sri Adichunchanagiri First Grade College

Channarayapatna-573116

Report on Industrial Visit to the Karnataka Milk Federation

Date:- 11/01/2023

Department of Commerce Sri Adichunchanagiri First Grade College, Channarayapatana Organised industrial Visit on a date of 11th January 2023 for 60 students of B.Com at Karnataka Milk Federation, Channarayapatna to understand actual industrial application of Subject in Production, Processing and Marketing.

Back ground:

The milk procurement by the co-operatives in Karnataka has steadily increased over the years due to the efforts and policies favoring milk production. Existing infrastructure of the milk co-operatives in the state was found to be insufficient for handling the excess milk.

In order to meet the increased processing requirement, *Karnataka Milk Federation (KMF)*, in consultation with *National Dairy Development (NDDB)*, conceived to setup a product dairy of 400 TLPD with 30 MTPD powder plant in the year 2005. It was decided to set up the plant at Channarayapatna, Hassan Dist (Karnataka), a strategic location to handle the surplus milk of Hassan, Mandya, Mysore and Tumkur milk unions.

The project was entrusted to NDDB on turnkey execution basis.

Salient features of the project:

Infrastructure:

- The project has been setup in a 22 Acres of land, beside national highway NH-48 (Bangalore-Mangalore)
- Estimated cost of the project is Rs 6942.64 Lakh out of which 20% is born by KMF and remaining is loan from NDDB.
- State of the art automation technology (DCS / Scada) for milk processing and powder manufacturing and energy efficient equipment

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and machineries adhering to HACCP standard.

- Fully automated refrigeration plant using environment friendly ammonia liquid over feed system with ICE silo.
- Milk storage facility : 600 KL
- Cream storage: 60 KL
- Butter storage: 750 MT
- Ghee storage: 150 MT
- Effluent treatment plant using environmental friendly anaerobic technology.

Processing Capacity:

- Milk processing: 400 TLPD
- Milk powder Production: 30 MTPD
- Butter Production: 21 MTPD
- Ghee Production : 5 MTPD

New Project at Milk Product Plant

- Installation of Nadini UHT Milk Processing and packing facility of 1,00,000 Ltrs/ Day Capacity.
- Includes facility for packing Nadini UHT milk in 500 ML, 200 ML Fino and 200 ML Brik packs.
- Includes facility for packing Nandini Flavored Milk in 200ML Packs.
- This Project is aimed to address ever growing Market demand of Nadini UHT Milk.

Summary of Visit:

We arrived at KMF Channarayapatna at 10:00 AM. After that we gathered at the front gate and visited various sections of KMF. We started with the animation movie for showing glimpse of KMF from its beginning at auditorium of dairy memorial. It also gave introduction of Federation, profile and its present functioning in dairy industry for different milk products. The technical team has explained automation of dairy through presentation containing many functional block diagrams and existing computerized controlled machineries.

After that the students visited 4 different sections of KARNATAKA MILK FEDERATION Plant:

- 1) Butter plant, where the students were informed of butter production in KMF
- 2) Milk powder plant, where the students visited manufacturing as well as packing and dispatching functions of KMF

- 3) Refrigeration Unit, where student were getting knowledge about refrigeration system.
- 4) Milk process unit, where the students were informed of pasteurized milk production Process.

In Overall observed KMF where one can see machineries at work and how Nandini milk products are processed, Marketing On the way to the factory, you are captivated by the sight of huge milk silo units which quickly become the best feature of our entire visit.

Production Department:-

MILK POWDER □ Processing Of Milk Powder Contains Classifier Unit, Pasteurizer Unit, Separator, And Powder Packing. □ Classifier Unit separates solid impurities from flow of milk. Before that milk was kept at low temperature in tank. □ Pasteurizer Unit performs pasteurizing process continuously on milk so that milk was disinfected from bacteria. □ A steam Boiler passes heat to the milk and water content was evaporated from milk. After that Separator separates powder and stores to tank. □ Powder packing Unit packs that powder into Printed packing boxes

Butter

Butter was made from cream made continuously from machine. Salt as Preservatives and color as additives are added to the butter continuously. After that it was packed on automatically Packing Machine. Capacity of butter plant is 25 tons per day.

MILK PRODUCT PLANT CHANNARAYAPATNA

A UNIT OF KARNATAKA MILK FEDERATION

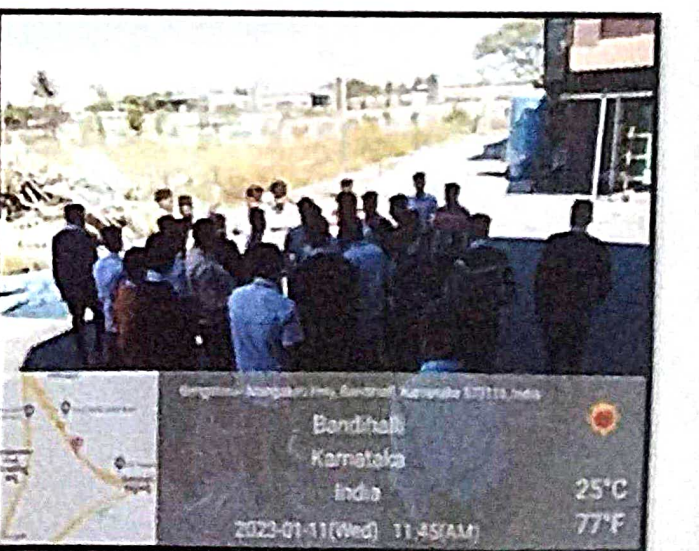
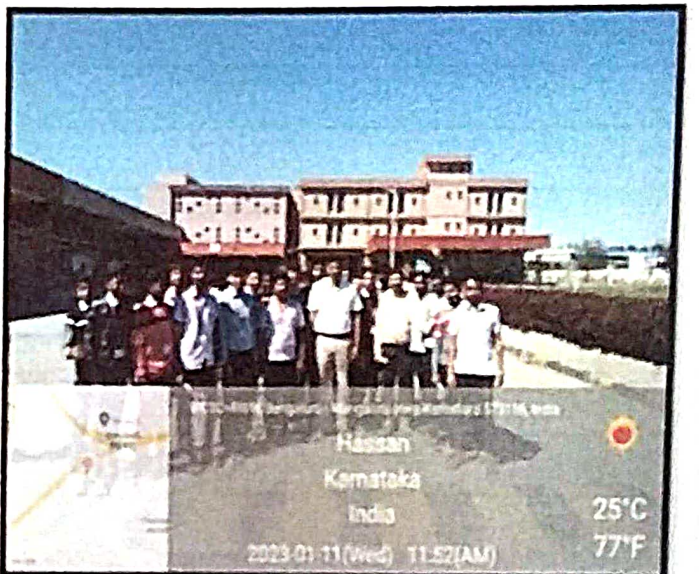
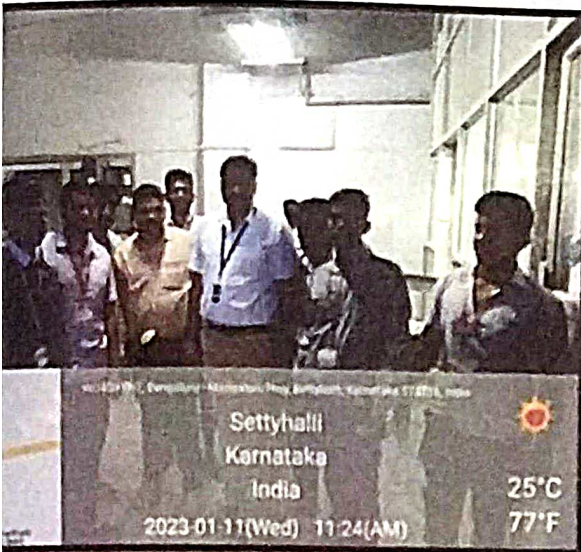


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