Report on Industrial Visit to Parag Dairy

Date of Visit: 15th Oct, 2024

Location: Parag Dairy, Moradabad

Purpose of Visit: To gain insights into the dairy processing operations, understand the manufacturing process, and observe the quality control measures at Parag Dairy.

Organized by: Department of Management & Commerce, IIMT Aligarh

Faculty Co-ordinators: Mr. Aseem Agrawal & Mr. Amar Chandra

Participant Students : 40 (BBA & MBA Students)

Introduction

Parag Dairy is a well-established dairy company involved in the processing and distribution of various dairy products such as milk, butter, cheese, curd, and flavored milk. The company is known for its commitment to quality and hygiene standards in the dairy industry. The purpose of the visit was to understand how Parag Dairy manages its production process, quality control, packaging, and distribution. Parag Dairy operates with a vision to provide high-quality dairy products to customers while ensuring sustainability in its operations. The company focuses on a fully automated and hygienic production environment, leveraging advanced technologies to maintain the quality and consistency of its products. Parag Dairy sources raw milk from trusted suppliers and processes it using modern equipment and techniques.

Manufacturing Process

The tour of the dairy plant provided an in-depth look at the stages involved in dairy product manufacturing. Below are the key steps in the production process:

- **Milk Reception**: Raw milk is received from local dairy farms. It undergoes preliminary checks for quality, temperature, and fat content.
- **Pasteurization**: The milk is then pasteurized at a specific temperature to kill harmful bacteria, ensuring safety and extending shelf life.
- **Separation**: The milk is separated into cream and skim milk. The cream is used to produce butter, while the skim milk is used for making other dairy products.
- **Homogenization**: This step breaks down fat globules in the milk, preventing cream from rising and ensuring a smooth texture in the final product.

- **Processing and Packaging**: Various products such as curd, flavored milk, and cheese are made. They are processed in specialized machines and then packaged in sterilized containers. The packaging process is fully automated to ensure hygiene and efficiency.

Quality Control

One of the key highlights of the visit was Parag Dairy's robust quality control system. The company maintains stringent quality checks at every stage of the manufacturing process. Key elements of quality control include:

- **Raw Milk Testing**: Every batch of milk is tested for quality parameters like fat content, protein levels, and the presence of any contaminants.
- **Hygiene Standards**: The plant adheres to strict sanitation protocols, ensuring that equipment and production areas remain clean and safe for food processing.
- **Product Testing**: Finished products are sampled and tested for taste, texture, and nutritional content. Sensory evaluations and lab tests are regularly conducted to ensure product consistency and safety.
- **Traceability**: Parag Dairy maintains detailed records for all milk suppliers and production batches, ensuring full traceability in case of any quality issues.

Sustainability and Innovation

Parag Dairy is committed to sustainable practices and environmental responsibility. The company uses energy-efficient equipment, recycles water, and ensures waste management practices are followed. Additionally, they focus on reducing their carbon footprint through the use of renewable energy sources and sustainable packaging materials.

Key Takeaways

- **Technological Advancements**: The company has adopted state-of-the-art machinery and automation to enhance production efficiency and product quality.
- **Commitment to Quality**: Parag Dairy places a high emphasis on maintaining hygiene, quality checks, and using fresh, high-quality raw milk.
- **Sustainability Practices**: The company's focus on environmental responsibility is evident in its resource management and waste reduction strategies.
- **Product Diversity**: The variety of products produced by Parag Dairy reflects the company's ability to cater to a wide range of customer preferences, from basic milk to premium dairy products like cheese and flavored milk.

Conclusion

The industrial visit to Parag Dairy was an enlightening experience. It provided an in-depth understanding of the dairy industry, manufacturing processes, and the importance of quality

control in food production. The insights gained from this visit will be valuable in understanding the operational dynamics of dairy companies and the importance of sustainability in industrial practices.

Glimpses of the Visit:


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