



Report submitted to the **CHRIST COLLEGE (AUTONOMOUS),
IRINJALAKUDA**
Calicut University in partial fulfilment of the requirements for
the award of degree of
Bachelor of Science in FOOD TECHNOLOGY (2021-2024)

By
JESNA JOHNSON- CCAVSFT025

Under the supervision of
ANJALY DANIEL
(Quality Manager)



CHRIST
COLLEGE (AUTONOMOUS)
IRINJALAKUDA, KERALA
Reaccredited by NAAC with 'A++' grade

**DEPARTMENT OF FOOD TECHNOLOGY
CHRIST COLLEGE(AUTONOMOUS), IRINJALAKUDA
2021-2024**

**CHRIST COLLEGE (AUTONOMOUS)
IRINJALAKUDA, THRISSUR**



DEPARTMENT OF FOOD TECHNOLOGY

B.Sc. FOOD TECHNOLOGY

**REPORT ON INPLANT TRAINING AT BOWIN AGRO RESEARCH
MANANTHAVADY**

NAME: JESNA JOHNSON

REG NO: CCAVSFT025

Head of Department

Lecture in-charge

External Examiner

1.

2.



BIOWIN AGRO RESEARCH

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GSTIN:32AAFCB6169B1Z1

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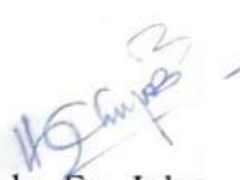
18.05.2023

TO WHOM SO EVER IT MAY CONCERN

This is to certify that **Ms. Jesna Johnson** (CCAVSFT023), pursuing her Bachelor's in Food Technology from Christ college, Irinjalakuda has successfully completed her Internship Training (Production, Processing and Quality analysis of Food Crops) at Biowin Agro Research, from 15th May 2023 to 31st May 2023.

During this tenure, her character and conduct are excellent.

We wish her all the best in her future activities.


Adv. Fr. John
Choorappuzhayil

CMD

Biowin Agro Research

DECLARATION

Me as a student of B.Sc. Food Technology (2021-2024), hereby declare the following report was prepared based on information collected during the in-plant training programme in BLOWIN AGRO RESEARCH, MANANTHAVADY. The training was successfully completed under the guidance of Anjaly Daniel (Quality Manager) during the period of 15/05/2023 to 31/05/2023. The information provided in this report is true to the best of my knowledge.

By,

JESNA JOHNSON

ACKNOWLEDGEMENT

An utterance of appreciation will certainly be not less than the best to reciprocate my sincere thanks to all who has helped me to sail my boat through such a journey and this eventual destination.

First of all, I thank God for this successful completion of my in-plant training programme

My respect and gratitude to Fr. John Joseph, chairman of Biowin Agro Research (B.A.LLB), for granting me permission to complete 15 days training.

I owe my profound gratitude to my guide Ms. Anjaly Daniel (Quality Manager), who took interest on my training work and guided as along by providing all the necessary information.

I would like to thank Ms. Anjaly Daniel, Ms. Athulya, Ms. Gopika (Technologists), Mr. Akhil, Mr. Shiju, Mr. Jitto, Mr. Hiran, Mr. George, Mr. Saji (Supervisors), Mr. Thejas (Production Manager) of Biowin Agro Research for their valuable guidance throughout the training period.

Sincerely, I am thanking our HOD and class in-charge Mrs. Ambily K.A, Mrs. Sophia Rachel Kurian, Mr. Binu George and all our staffs of Food Technology Department for furnishing their valuable time and assistance. I am also grateful to my parents, friends and beloved ones who have supported me

like no one. Above all the blessings of God, who led me to achieve my target. I take up this opportunity as a big milestone in my career development. I will maintain and continue all the discipline and knowledge gained from this industry to maximum extend, for the desired career aim.

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REPORT ON INTERNSHIP AT FEBIN MARINE EXPORTS

ERAMALLOOR, ALAPPUZHA, KERALA , 688537

WORK DONE AT

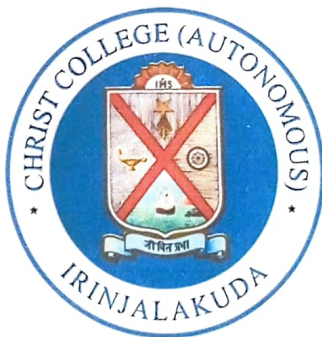
FEBIN MARINE EXPORTS

ERAMALLOOR, ALAPPUZHA



ON PARTIAL FULFILLMENT OF BSC FOOD TECHNOLOGY

SUBMITTED BY: JESNA BACKER (CCAVSFT007)



CHRIST COLLEGE (AUTONOMOUS) IRINJALAKUDA

THRISSUR, 680125

MAY 15-31, 2023

CHRIST COLLEGE(AUTONOMOUS), IRINJALAKUDA



**DEPARTMENT OF FOOD TECHNOLOGY
BSC.FOOD TECHNOLOGY
REPORT ON INTERNSHIP AT FEBIN MARINE EXPORTS
ERAMALLOOR, ALAPPUZHA**

SUBMITTED BY

JESNA BACKER (CCAVSFT007)

HEAD OF DEPARTMENT

LECTURE IN CHARGE

EXTERNAL EXAMINER

Date: 31.05.2023

TO WHOMSOEVER IT MAY CONCERN

This is to certify that Ms. Jesna Backer, B. Sc Food Technology, student of Department of Food Technology, Christ College (Autonomous) Irinjalakuda, has done her In Plant training in our organization during the period from 15th-May-2023 to 31st-May-2023 as part of her curriculum.

She had been given all the required data and guidance for the successful completion of the internship and completed her assignment in the limited span available for completion.

Her attendance during the period of internship was regular and to the best of our knowledge and her conduct and character was found good.

We wish to all success in her future assignments.

For **FEBIN MARINE FOODS**



SEEMA SANAL

TECHNICAL MANAGER



DECLARATION

During my in-plant training program at FEBIN MARINE EXPORTS (RF EXPORTS), ALAPPUZHA, my fellow BSC Food Technology classmates and I diligently gathered information for the report we're presenting. Under the guidance of Ms. PREETHA, we completed the training from 15-05-2023 to 31-05-2023. I can confidently attest that the information provided in this report is accurate to the best of my collective knowledge.

By,

Jesna Backer

ACKNOWLEDGEMENT

First and foremost, I want to express my gratitude to God Almighty for His immense love and grace, which enabled me to complete this in-plant training. Words of appreciation will certainly not suffice to reciprocate adequately. I sincerely thank all who helped me navigate through this journey to reach this eventual destination. My respect and gratitude go to Ms. SEEMA SANAL (Technical Manager) and ANEESA HARIS (QAM) for granting me permission to complete the 15-day training. I owe my profound gratitude to my guide, Ms. PREETHA (Lab Assistant), who took an interest in my training work and guided me by providing all the necessary information. I would also like to thank Ms. SHEEBA, Mr. ALI HATHIM (QC), Mr. SOJAN JOSEPH, Mr. RAJESH, Mr. SAMEER, Mr. SABEESH, Mr. KALADHARAN, Mr. ASWIN (Supervisors), and all the members of FABIN MARINE EXPORTS for their valuable guidance throughout the training period. I also extend my gratitude to my family and friends for their cooperation and helping hands, always being friends in need.

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INTRODUCTION

Febin Marine food was established by Mr. Farook in the year 1996. Febin Marine Foods is an exporting company under RF exports. It has been approved for exports to the European Union since 1998.

The company is exporting quality sea foods to Japan, Europe. Southeast Asia and USA. The main importing item from UK is nephrops and other cultured products are taken from Andhra Pradesh. The main exporting products are shrimps, squid, cuttle fish and octopus. RF Exports have been renowned for the supply of premium quality seafood product to major companies across the globe. It is able to offer all their customers the confidence that the products are consistent, derived from sustainable resource and manufacture with full product traceability.

INTERNSHIP REPORT OF MURALYA DAIRY , KATTAKADA THIRUVANANTHAPURAM



Submitted to CHRIST COLLEGE AUTONOMOUS,
IRINJALAKUDA

Calicut university in partial fulfillment of the requirement of
Bachelor of Food Technology

SUBMITTED BY

JOSEPH N T (CCAVSFT008)



CHRIST
COLLEGE (AUTONOMOUS)
IRINJALAKUDA, KERALA
Reaccredited by NAAC with 'A++' grade

DEPARTMENT OF FOOD TECHNOLOGY
CHRIST COLLEGE (AUTONOMOUS) IRINJALAKUDA
(2021 – 2024)

CHRIST COLLEGE (AUTONOMOUS)
IRINJALAKUDA, THRISSUR



DEPARTMENT OF FOOD TECHNOLOGY

BSC. FOOD TECHNOLOGY

REPORT ON INTERNSHIP AT MURALYA DAIRY ,
KATTAKADA, THIRUVANANTHAPURAM

SUBMITTED BY

JOSEPH N T (CCAVSFT008)

HEAD OF DEPARTMENT LECTURE IN CHARGE EXTERNAL EXAMINER



CERTIFICATE OF APPRECIATION

This is to certify that Mr./Ms. Joseph. N.T
from Christ College (Autonomous) Irinjalakuda
has been engaged with us from 15th May 2023 to 31st May 2023
for doing the academic internship
under Production & Quality Control Department.

We appreciate his/her hard work and wish success in his/her academic career and future endeavours.



For Muralya Dairy

KERALA'S FIRST INTERNATIONAL DAIRY BRAND

DECLARATION

Myself student of BSC Food Technology (2021-2024), hereby declare the following report is a bonafide record of me done based on information collected during the In-plant training programme in MURALYA DAIRY THIRUVANANTHAPURAM. The training was successfully completed under the guidance of Ms. ANJALI (manager) during the period of 15-05-2023 to 30-05-2023. The information provided in this report is a true to the best of my knowledge.

By

Joseph N T

ACKNOWLEDGEMENT

This acknowledgement note is to express my sincere gratitude to each and everyone who paved way for the successful completion of In-plant 15 days internship for BSc.(3rd year Food Technology) program of Christ College (Autonomous) Irinjalakuda.

Foremost of all, I thank God almighty for bringing our way this once in a life time opportunity.

I wish to express my sincere gratitude to Muralya Dairy Products Private Limited and also to **Sri. Dr. Jayachandran** (Executive Director), **Sri. S.K. Menon** (Chief Executive Officer) and **Sri. Jyothi B.S**(Deputy General Manager) for permitting me to undergo In-plant training at Muralya Dairy. I wish to extend my heartiest gratitude to **Sri. Gopi krishnan**(Production head), **Sri Rajesh Betha**(Quality control head), [**Sri. Prashanth**(Engineering head)and **Mr. Sarun Babu**(Deputy Engineer) for helping me a lot to complete this training.

My heart filling thanks to **Ms. Megha Bose**(Technical officer) for their constant moral during tenure of training .

I also extend my gratitude to all staffs, technicians and other workers for their guidance, suggestions and encouragement in the study.

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**INTERNSHIP REPORT OF MEAT PRODUCTS OF INDIA LTD
EDAYAR , KOOTHATTUKULAM**



Report submitted to the CHRIST COLLEGE (AUTONOMOUS)
IRINJALAKUDA

Calicut university in partial fulfillment of the requirement
of

Bachelor of food technology

(2021 – 2024)

By

Lena K L (CCAVSFT026)



**CHRIST COLLEGE (AUTONOMOUS) , IRINJALAKUDA,
THRISSUR**



DEPARTMENT OF FOODTECHNOLOGY

BSC. FOOD TECHNOLOGY

REPORT ON INTERNSHIP AT MEAT PRODUCTS OF INDIA

KOOTHATTUKULAM , EDAYAR

SUBMITTED BY

LENA K L (CCAVSFTO26)

HEAD OF THE DEPARTMENT

LECTURE INCHARGE

EXTERNAL EXAMINER

MPI/Training/ 29

07.06.2023

C E R T I F I C A T E

This is to certify that **Ms. LENA K.L.**, 3rd Year B.Sc. Food Technology student of Christ College, Irinjalakuda, have undergone Inplant Training in our Meat Processing Plant from 15th May 2023 to 31st May 2023.

Her character and conduct was satisfactory during the period of training.


MANAGING DIRECTOR



DECLARATION

I Lena K.L , student of BSc food technology (2020-23) at Christ College Autonomous Irinjalakuda, I hereby declare that the following report was prepared on the basis of information collected during the inplant training programme in Meat products of india LTD, Koothattukulam. The training was successfully completed under the guidance of **Mr.Ceeshan joy (Asst.Manager production)** MPI, Koothattukulam during the period of 15/05/2023 to 01/05/2023. The information provided is true to the best to our knowledge.

ACKNOWLEDGEMENT

In the first place I would like to express our sincere gratitude to **Mr E.K. Sivan , Chairman and Dr. A .S Bijulal, Managing Director** of MPI for providing the opportunity to do an internship within the organization . I also thank **Dr. Ajeesh Mathew , Production Manager** and **Dr. Irene Grace kurian and Mr. Ceeshan joy, Assistant Production Manager** for helping me to complete the internship.

I also would like to express our thankfulness to **Mrs Radha Sankar and Mr. Ashok T R , Supervisor of Production** and all the employees of MPI for their support.

I thank the **Head of Food technology Department Ms. Ambily K M** for allowing me to progress with this internship.

Thank you

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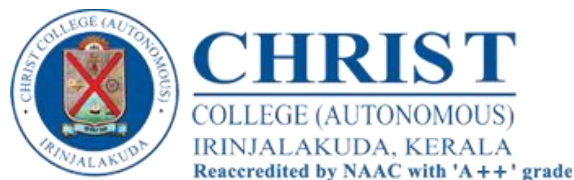
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MANE KANCORE INGREDIENTS PRIVATE LIMITED

ANGAMALY, KERALA

AN INTERNSHIP REPORT



DEPARTMENT OF FOOD TECHNOLOGY

CHRIST COLLEGE (AUTONOMOUS)

IRINJALAKUDA

2021-2024

SUBMITTED BY,

MELWIN JIPSON (CCAVSFT009)

CHRIST COLLEGE (AUTONOMOUS)

IRINJALAKUDA, THRISSUR



DEPARTMENT OF FOOD TECHNOLOGY

B.Sc. FOOD TECHNOLOGY

**REPORT ON INPLANT TRAINING AT MANE KANCOR INGREDIENTS
PRIVATE LIMITED**

SUBMITTED BY,

MELWIN JIPSON (CCAVSFT009)

HEAD OF DEPARTMENT

LECTURE IN CHARGE

EXTERNAL EXAMINERS

1.

DECLARATION

I do hereby declare that this Industrial training report done at “**MANE KANCOR INGREDIENTS PRIVATE LIMITED ANGAMALI , KERALA**” is the original work done under the guidance of Mr. JAYESH PUSHPAN, production manager, Kancor and Mrs. SOPHIA RACHEL, (Food Technology department) **CHRIST COLLEGE IRINJALAKUDA** in partial fulfilment of the requirements for the award of the post-graduation of Food Technology. The imperial findings in the report are based upon the analysis done by myself at the production area.

MELWIN JIPSON

ACKNOWLEDGEMENT

I acknowledge with ebullient gratitude to the MANE KANCOR INGREDIENTS PRIVATE LIMITED for giving me the permission for 15 days of internship. I would like to thank all those who helped me to tenure here a great learning experience.

First of all I would like to thank GOD “almighty” for showering his blessings on the successful completion of the training.

I am grateful to Mr. Jayamohan C (Head of the production department) and management of Mane Kancor Ingredients private Limited for letting me a part of Mane Kancor Ingredients Private Limited.

I am grateful to our honourable guide Mr. Jayesh Pushpan (production manager) for his mentoring and his knowledge transfer which will really aid me to my career pursuit. I am also thankful to all other staffs who have been a part of my training for their help and information supplied during different occasions.

I thank my HOD, Mrs. Ambily K M and Mrs. Sophia Rachel, Mr. Binu George, Dept of food technology, CHRIST COLLEGE IRINJALAKUDA for their guidance and suggestions during this internship.

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REPORT ON INTERNSHIP AT KSE LIMITED

DAIRY DIVISION

KONIKKARA, MARATHAKKARA, THRISSUR-680125

WORK DONE AT

KSE LIMITED DAIRY DIVISION

(VESTA ICECREAM)



ON PARTIAL FULFILLMENT OF BSC FOOD TECHNOLOGY

SUBMITTED BY: MERINMOL N.J(CCAVSFT010)



CHRIST COLLEGE (AUTONOMOUS) IRINJALAKUDA

THRISSUR, 680125

SEPTEMBER 25 - OCTOBER 8, 2023

CHRIST COLLEGE (AUTONOMOUS)

IRINJALAKUDA



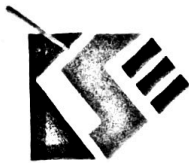
DEPARTMENT OF FOOD TECHNOLOGY
INTERNSHIP REPORT ON KSE LIMITED DAIRY DIVISION
(VESTA ICECREAM)

SUBMITTED BY
MERINMOL N.J (CCAVSFT010)

Head of the Department

Lecture in charge

External examiner



KSE
LIMITED
CIN No. L15331KL1963PLC002028
AN ISO 9001 : 2015 COMPANY

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PRJ/2023- 00 1 1 9 8

09.09.2023

TO WHOMSOEVER IT MAY CONCERN

*This is to certify that **Ms. MERINMOL N J., (Reg No: CCAVSFT010) 6th** semester **B.Sc Food Technology** student of **Christ College (Autonomous) Irinjalakuda** has successfully completed Internship on "**Dairy Product**" in our Konikkara Unit during the period **from 25.08.2023 to 08.09.2023** as part of the curriculum. She was found to be sincere and enthusiastic in collecting various information and data required for the Internship. We wish all success in her future endeavours.*



For **KSE Limited**

Anil Kumar M.P
Manager (HR)

DECLARATION

I , Merinmol N.J , student of BSc Food Technology at Christ College Irinjalakuda, hereby declare, the presented report is made on the basis of the knowledge gained as a part of in plant training done at KSE LIMITED DAIRY DIVISION (VESTA ICECREAM) Konikkara, Thrissur. The internship was completed in the duration of 15 days, from 25/9/2023 To 8/10/2023 under the guidance of Mr Nirmal KR. I also confirm that the report is prepared only for my academic purpose.

ACKNOWLEDGMENT

I would like to express our heart felt gratitude to KSE LIMITED DAIRY Division for providing us with the in valuable opportunity to intern in the dairy Industry.

My sincere thanks to **Mr. Anil Kumar M.P**, manager of KSE LIMITED and **Mr. Arun.C**, Manger of KSE LIMITED DAIRY division for Permitting me to do this training on behalf of their esteemed concern. I am deeply grateful to **Mr .Nirmal.K.R** (HR) and to the entire team at Vesta for their encouragement and for sharing their expertise,which has significantly broadened my understanding of the daily sector.

Our heartfelt gratitude to **Fr. Jolly Andrews**, Principal of CHRIST COLLEGE AUTONOMOUS IRINJALAKUDA and **Mrs. Ambily K.M**, Head of the department of BSc Food Technology. **Mrs. Sophia Rachel Kurian**, **Mr. Binu George** (department teachers) for granting the permission and supporting.

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INPLANT TRAINING REPORT ON PRODUCTION AND QUALITY CONTROL ASPECTS

AT



**Malabar Regional Co – operative Milk Producers' Union Limited
Kozhikode Dairy, Kunnamangalam**

**Guided by
Mr. GOPI K.S**

**Submitted by
ABHI MATHEW**



**B Sc Food Technology
Christ College (Autonomous) Irinjalakuda, Thrissur**

**CHRIST COLLEGE (AUTONOMOUS) IRINJALAKUDA,
THRISSUR**



Department of Food Technology

Submitted for the partial fulfillment of the requirement for the award of the
degree of
Bachelor of Food Technology

Submitted by
ABHI MATHEW (CCAVSFT015)

Head Of Department

Lecture Incharge

External Examiners

- 1.
- 2.

DECLARATION

I, Abhi Mathew student of BSc. Food Technology at Christ College (Autonomous) Irinjalakuda hereby declare that the academic project work done at Kozhikode Milma, Peringolam, Kunnamangalam has been prepared based on the information collected from the plant during the training period from 15th May to 29th May 2023 under the guidance of Mr. Gopi. K.S (Quality Assurance Section).

Place : Irinjalakuda

Signature :

Date :

ACKNOWLEDGEMENT

This is to express our sincere gratitude to each one who with the blessings of God almighty paved the way for the successful completion of Academic Project of BSc. Food Technology at Christ College (Autonomous) Irinjalakuda.

We would like to express our deep sense of gratitude to Mr. R S Vinod Kumar (Dairy Manager) for kindly granting us the permission to do internship training in his esteemed organization. We would like to express our special thanks to Mr. Gopi K S (Quality Assurance Section), Mr. Sanjith Antony (Production head), Mr. Robinson Chacko (Ice-cream plant head), Mr. Rajeesh R K (Assistant Manager- Engineering). We are also thankful to the head of all departments, engineers, technical staff and workers for their support and guidance during the course of training.

We would also like to express our sincere gratitude to Fr. Dr. Jolly Andrews (Principal of Christ College (Autonomous) Irinjalakuda for granting us the permission for the project work. We are greatly indebted to all the teachers of our department especially Ms. Sophia Rachel Kurian who gave us this opportunity to undertake the project work. We also thank all the faculty members of Christ College for their constant support. Last but not the least, I take this opportunity to express a deep sense of gratitude to parents and friends for their kind support and guidance to complete this project successfully.

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INTRODUCTION

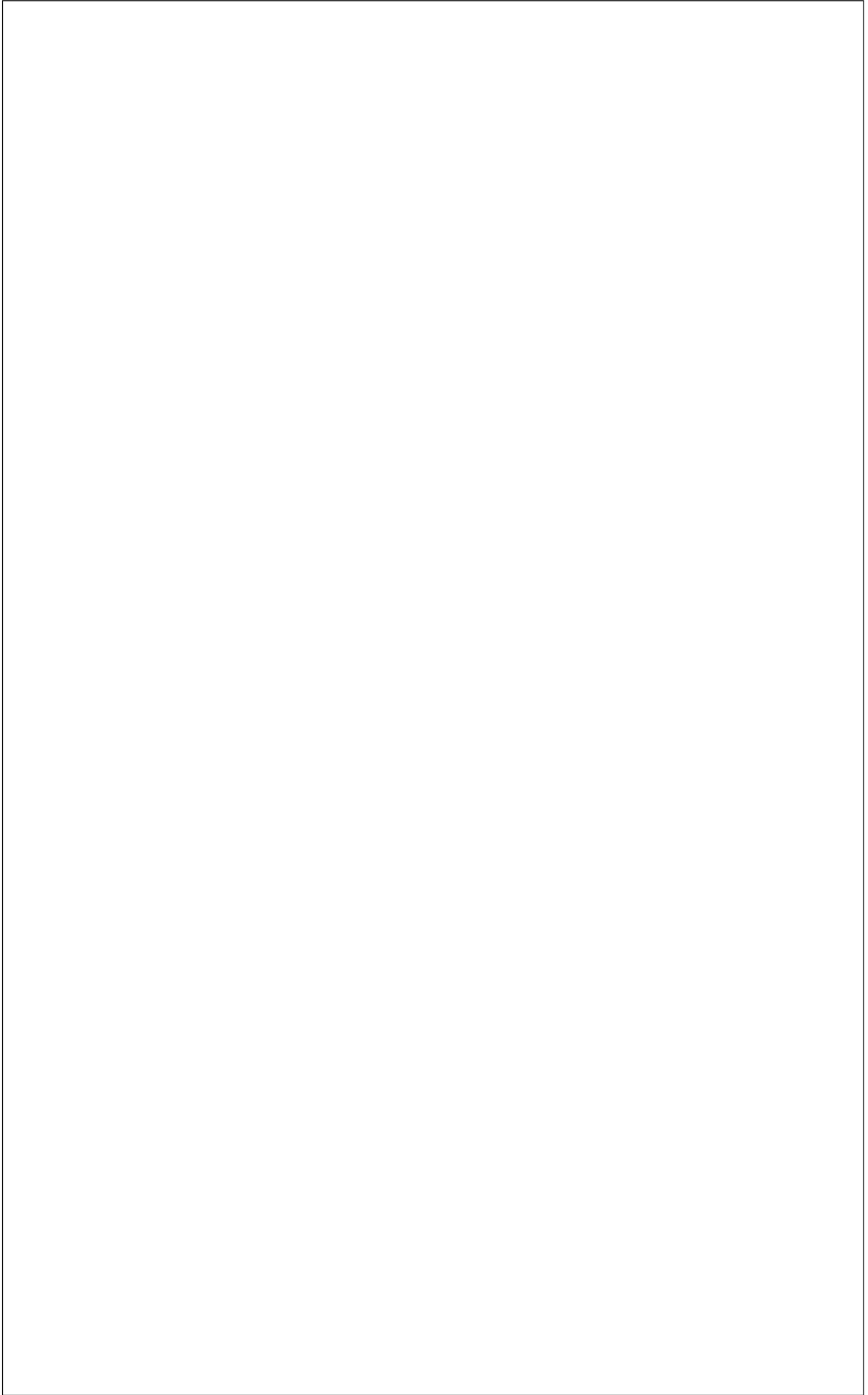
Vision

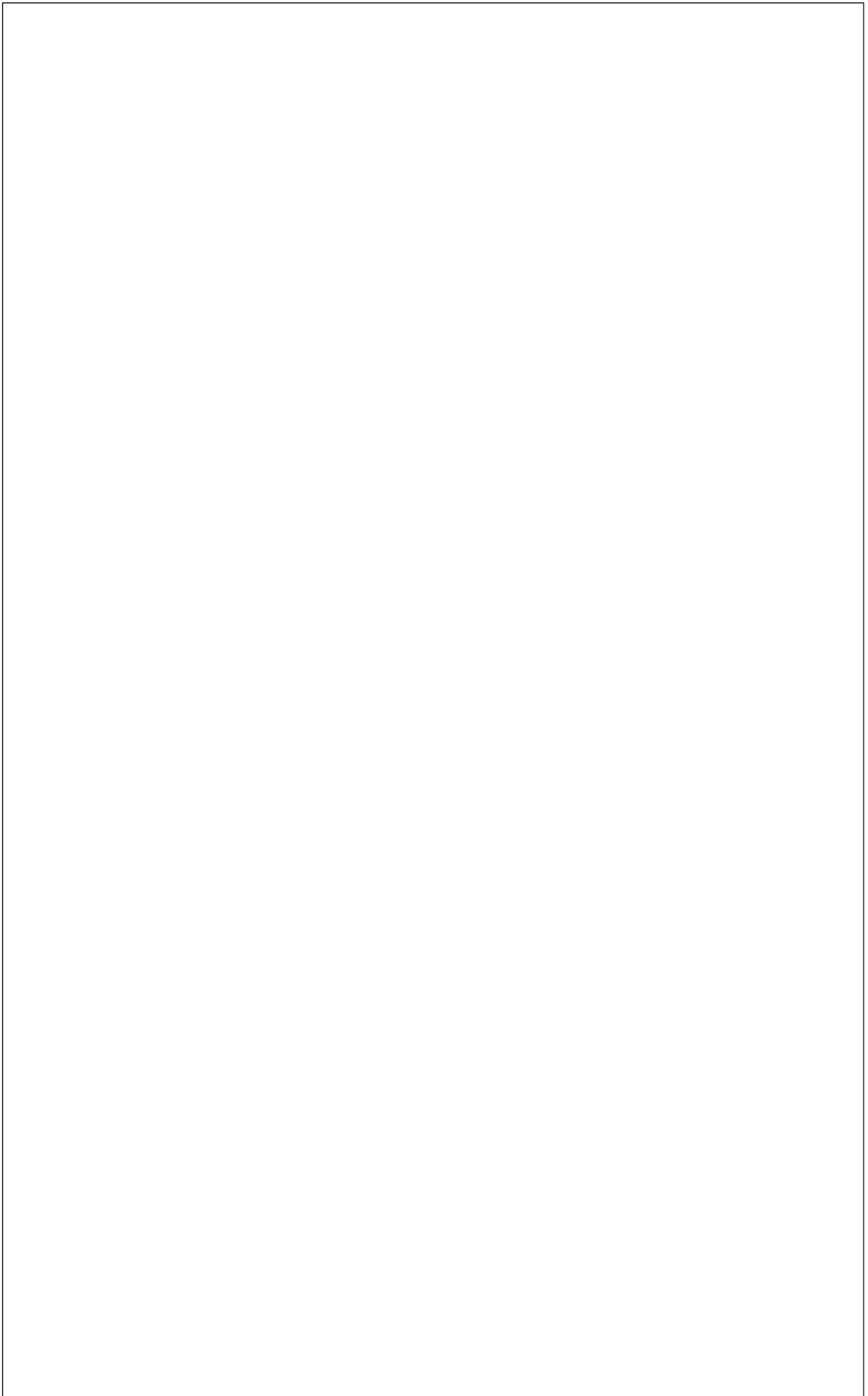
To be the global leaders in ensuring the health and wellness of Human beings by supplying safe and sane food, produced by local small/medium, fully respected and fairly treated farmers and self motivated work force.

Mission

Milma is committed to ensure Farmers' prosperity, well being and consumers' satisfaction:

- ❖ By providing value for money through a variety of safe and sane products.
- ❖ Innovated through sustainable, eco-friendly and transparent procedures.
- ❖ By the collective, proactive efforts of self motivated employees, farmers and stake holders.





**INTERNSHIP REPORT OF MILMA THIRUVANATHAPURAM DAIRY
REGIONAL CO-OPERATIVE MILK PRODUCERS UNION LIMITED**



Submitted to

CHRIST COLLEGE AUTONOMOUS, IRINJALAKUDA

Calicut University in partial fulfillment of the requirement of

Bachelor of Science in

FOOD TECHNOLOGY (2021- 2024)

Submitted by

AISWARIYA A S (CCAVSFT016)



CHRIST
COLLEGE (AUTONOMOUS)
IRINJALAKUDA, KERALA

DEPARTMENT OF FOOD TECHNOLOGY

CHRIST COLLEGE, (AUTONOMOUS) IRINJALAKUDA

(2021-2024)

**CHRIST COLLEGE (AUTONOMOUS)
IRINJALAKUDA, THRISSUR**



**DEPARTMENT OF FOOD TECHNOLOGY
BSC.FOOD TECHNOLOGY**

REPORT OF INTERNSHIP AT
MILMA DAIRY, AMBALATHARA, THIRUVANANTHAPURAM

SUBMITTED BY
AISWARIYA A S (CCAVSFT016)

HEAD OF DEPARTMENT

LECTURE IN CHARGE

EXTERNAL EXAMINER

ACKNOWLEDGEMENT

The success and final outcome of this project requires a lot of guidance and assistance from many people and I am extremely fortunate to have got this all along the completion of this project work. Whatever that has been done is only due to such guidance and assistance.

First and foremost, I would like to thank the Lord Almighty who is obviously the one who has always guided me to work on the right path of life.

I wish to express our sincere gratitude to THIRUVANANTHAPURAM REGIONAL CO-OPERATIVE MILK PRODUCER'S UNION LTD (TRCMPU) and its management especially Smt. Jessy R.S (Senior Manager) Thiruvananthapuram Dairy for permitting me to undergo in-plant training at Thiruvananthapuram Dairy. I would also like to extend my sincere gratitude to Sri. SHAJI CHAKKO, (Manager, Production and Products), Sri. FIROSH MURALI (HRD & ADM), Smt. Nidhi George (Assistant HRD Manager), Smt. JESSY R.S (Manager, Q&A) and Smt. Chithra K.S (Assistant Q&A) for helping me a lot to complete this training.

I would like to express my sincere thanks to Smt. YAMUNA and Smt. SANDHYA (TO, Products) at Milma, Thiruvananthapuram for their inspiring guidance and support throughout the work and also I would like to express my heart filling thanks to Smt. SREELEKHA (Assistant Manager, Products). I am also thankful to all the Technical Superintendents. and entire staff at Milma, Thiruvananthapuram for their constant guidance and support throughout the internship. I also extend my gratitude to all staffs, technicians and other

workers for their guidance, suggestions and encouragement in the study.

Last but not the least, the investigator place on record the gratitude to family, who supported every step of the way with their encouragement and friends for their help and support till the end.

“No one who achieves success does so without the help of others. The wise and confident acknowledge this help with gratitude.” - Alfred North Whitehead..

DECLARATION

I hereby declare the internship report of III rd. year training of BSc. Food Technology, Christ College, Thrissur is my original work done in the form of partial fulfillment of requirements for my bachelor's degree under the supervision and guidance of Mr. SHAJI CHAKKO. I have prepared this report for academic purpose only.

I also declare that the company follows the quality management system based on HACCP which is described in the following manual and that every worker of the factory is committed for the realization of the company's quality policy.

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INTRODUCTION

Milk is being a complete food had its own important in the day to day life being. Milk cannot substantiate with another product. It is essential for the growth of children and it is also an important food for all age group. In our country possess about 18 percentage of the total supply of milk in the world. There are companies in the country to produce milk and milk products.

Milk is being important from the nutritional stand point since it contains nearly all the essential constituents required human diet in proper proportion. Milk supplies body building proteins, bone forming mineral and health-giving vitamins and essential amino acids in fairly large quantities.

Milk is essential part of balanced diet. Large parts of populations in India are vegetarians and therefore the importance of milk is still great. According to Nutrition Advisory Committees of Indian Council of Medical Research “a balanced diet of an Indian adult should include ten ounce of milk per day. Though India has 30 percentage of the cattle wealth in the world and dairy per capita availability of milk estimated to be only five ounce per day. This shows that actual requirements of the milk.

The per capita milk available in the country is just half of our requirements.

Milk may be defined as the whole, fresh, clean, lacteal, secretion obtained by the complete milking of one or more healthy milk animals excluding that obtained within 15 days before or 5 days after calving. It must be practically free from colostrum and should contain minimum prescribed percentage of milk fat and milk solids not fat.

Most of the milk produced in the country is from rural areas. Small farmers who keep usually one or two animals. There is no ready market for the milk in the village. At the same time there is high demand for milk in urban areas.

In Kerala milk and milk products have high demand, the demand for the products increases on festival seasons. At early stages, in the stage milk was supplied by local enjoyed monopoly in the supply of pasteurized milk in the state, but after sometimes other organisations started to enter in the field.

According to prevention of Food Adulteration Rules as far as Kerala is concerned cow milk should contain not less than 3.5 percent fat and 8.5 percent solids not fat, where buffalo milk should contain not less than 5 percent fat and 9 percent solids not fat.

Most of the milk produced in the country is from rural areas, small farmers who keep usually one or two animals. There is no ready market for the milk in the village.

INPLANT TRAINING REPORT ON PRODUCTION AND QUALITY CONTROL ASPECTS

AT



**Malabar Regional Co – operative Milk Producers' Union Limited
Kozhikode Dairy, Kunnamangalam**

Guided by

Mr. GOPI K.S

Submitted by

AKSA MARIYA VIJU



B Sc Food Technology

Christ College (Autonomous) Irinjalakuda, Thrissur

**CHRIST COLLEGE (AUTONOMOUS) IRINJALAKUDA,
THRISSUR**



Department of Food Technology

Submitted for the partial fulfillment of the requirement for the award of the
degree of
Bachelor of Food Technology

Submitted by
Aksa Mariya Viju (CCAVSFT001)

Head Of Department

Lecture Incharge

External Examiners

1.

2.

DECLARATION

I, Aksa Mariya Viju student of BSc. Food Technology at Christ College (Autonomous) Irinjalakuda hereby declare that the academic project work done at Kozhikode Milma, Peringolam, Kunnamangalam has been prepared based on the information collected from the plant during the training period from 15th May to 29th May 2023 under the guidance of Mr. Gopi. K.S (Quality Assurance Section).

Place : Irinjalakuda

Signature :

Date :

ACKNOWLEDGEMENT

This is to express our sincere gratitude to each one who with the blessings of God almighty paved the way for the successful completion of Academic Project of BSc. Food Technology at Christ College (Autonomous) Irinjalakuda.

We would like to express our deep sense of gratitude to Mr. R S Vinod Kumar (Dairy Manager) for kindly granting us the permission to do internship training in his esteemed organization. We would like to express our special thanks to Mr.Gopi K S (Quality Assurance Section), Mr. Sanjith Antony (Production head), Mr. Robinson Chacko (Ice-cream plant head), Mr.Rajeesh R K (Assistant Manager- Engineering). We are also thankful to the head of all departments, engineers, technical staff and workers for their support and guidance during the course of training.

We would also like to express our sincere gratitude to Fr.Dr. Jolly Andrews (Principal of Christ College (Autonomous) Irinjalakuda for granting us the permission for the project work. We are greatly indebted to all the teachers of our department especially Ms. Sophia Rachel Kurian who gave us this opportunity to undertake the project work. We also thank all the faculty members of Christ College for their constant support. Last but not the least, I take this opportunity to express a deep sense of gratitude to parents and friends for their kind support and guidance to complete this project successfully.

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INTRODUCTION

Vision

To be the global leaders in ensuring the health and wellness of Human beings by supplying safe and sane food, produced by local small/medium, fully respected and fairly treated farmers and self motivated work force.

Mission

Milma is committed to ensure Farmers' prosperity, well being and consumers' satisfaction:

- ❖ By providing value for money through a variety of safe and sane products.
- ❖ Innovated through sustainable, eco-friendly and transparent procedures.
- ❖ By the collective, proactive efforts of self motivated employees, farmers and stake holders.

Objectives

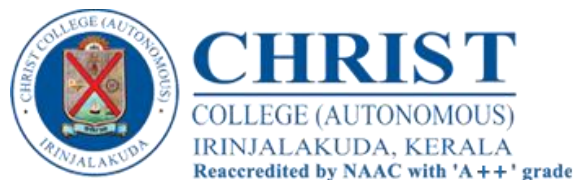
- To channelize marketable surplus milk from the rural areas to urban deficit areas to maximize the returns to the producer and provide quality milk and milk products to the consumers.
- To carryout activities for promoting Production, Procurement, Processing and Marketing of milk and milk products for economic development of the farming community.
- To build up a viable dairy industry in the State.
- To provide constant market and stable price to the dairy farmers for their produce



MANE KANCORE INGREDIENTS PRIVATE LIMITED

ANGAMALY, KERALA

AN INTERNSHIP REPORT



DEPARTMENT OF FOOD TECHNOLOGY

CHRIST COLLEGE (AUTONOMOUS)

IRINJALAKUDA

2021-2024

SUBMITTED BY,

ALBY K A (CCAVSFT002)

CHRIST COLLEGE (AUTONOMOUS)

IRINJALAKUDA, THRISSUR



DEPARTMENT OF FOOD TECHNOLOGY

B.Sc. FOOD TECHNOLOGY

**REPORT ON INPLANT TRAINING AT MANE KANCOR INGREDIENTS
PRIVATE LIMITED**

**SUBMITTED BY,
ALBY K A (CCAVSFT002)**

HEAD OF DEPARTMENT

LECTURE IN CHARGE

EXTERNAL EXAMINERS

1.

DECLARATION

I do hereby declare that this Industrial training report done at “**MANE KANCOR INGREDIENTS PRIVATE LIMITED ANGAMALI , KERALA**” is the original work done under the guidance of Mr. JAYESH PUSHPAN, production manager, Kancor and Mrs. SOPHIA RACHEL, (Food Technology department) **CHRIST COLLEGE IRINJALAKUDA** in partial fulfilment of the requirements for the award of the post-graduation of Food Technology. The imperial findings in the report are based upon the analysis done by myself at the production area.

ALBY K A

ACKNOWLEDGEMENT

I acknowledge with ebullient gratitude to the MANE KANCOR INGREDIENTS PRIVATE LIMITED for giving me the permission for 15 days of internship. I would like to thank all those who helped me to tenure here a great learning experience.

First of all I would like to thank GOD “almighty” for showering his blessings on the successful completion of the training.

I am grateful to Mr. Jayamohan C (Head of the production department) and management of Mane Kancor Ingredients private Limited for letting me a part of Mane Kancor Ingredients Private Limited.

I am grateful to our honourable guide Mr. Jayesh Pushpan (production manager) for his mentoring and his knowledge transfer which will really aid me to my career pursuit. I am also thankful to all other staffs who have been a part of my training for their help and information supplied during different occasions.

I thank my HOD, Mrs. Ambily K M and Mrs. Sophia Rachel, Mr. Binu George, Dept of food technology, CHRIST COLLEGE IRINJALAKUDA for their guidance and suggestions during this internship.

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REPORT ON INTERNSHIP AT CRUST 'N' CRUMB, Pvt Ltd

KINFRA Small Industries Park Nellad, Muvattupuzha, Kerala 686669

WORK DONE AT CRUST 'N' CRUMB FOOD INGREDIENTS



ON PARTIAL FULFILLMENT OF BSC FOOD TECHNOLOGY

SUBMITTED BY: ALILA T M (CCAVSFT017)



CHRIST COLLEGE (AUTONOMOUS) IRINJALAKUDA, THRISSUR, 680125

MAY 15-31 , 2023

INTERNSHIP REPORT

WORK DONE AT: CRUST 'N' CRUMB FOOD INGREDIENTS PVT LTD



ON PARTIAL FULLFILLMENT OF BSC FOOD TECHNOLOGY

SUBMITTED BY: ALILA T M (CCAVSFT017)

HEAD OF THE DEPARTMENT

LECTURE IN CHARGE

EXTERNAL EXAMINER

DECLARATION

I hereby declare that report entitled "Report on Internship at Crust N Crumb Food Ingredients Pvt Ltd" submitted at Christ College (Autonomous), Irinjalakuda is a lawful work done in the form of partial fulfilment of requirements for the Bsc Food Technology under the supervision and guidance of Mr. Biju M.S QA/QC Manager, Crust N Crumb Food Ingredients Pvt Ltd , from the period of May 15-31 , 2023.

Place: Irinjalakuda

Date:

ACKNOWLEDGEMENT

In the present world of competition there is a race of existence in which those are having will to come forward succeed.

Report is like a bridge between theoretical and practical working. First of all, we would like to thank the supreme power the Almighty God who is obviously the one has always guided us to work on the right path of life. Without his grace this report could not become a reality. Next to him are our parents, whom we are greatly indebted for us, brought up with love and encouragement to this stage. We would like to thank our beloved principal Dr.Fr. Jolly Andrews CMI for permitting us on the internship. We are highly obliged in taking the opportunity to sincerely thank our worthy teacher Mr. BINU GEORGE . We are feeling oblige in taking the opportunity to sincerely thanks to Mr. Biju M.S,QA/QC Manager, Crust N Crumb Food Ingredients Pvt Ltd, for helping us, further guidance and for being with us every time we needed advice. We also take a moment to thank Ms. Varsha Vishnuprasad, Managing Director, Crust N Crumb FoodIngredients Pvt Ltd, for providing such a

peaceful environment for working and learning the necessary. Sincere thanks to Mr. Pramod QA/QC Assistant Manager, Mr. Rohin, Ms. Divya, Ms. Soosan, Ms.Suzanne, Mr. Prabhu, Mr. Ummar, Mr. Johns, Ms. Sreelaksmi, Mr. Ajmal, Mr. Ashique, Mr.Ashif, Ms. Elizabeth, Crust N Crumb Food Ingredients Pvt Ltd also we would like to thank all the workers and staff of the Crust N Crumb Food Ingredients Pvt Ltd. At last but not the least we are thankful to all our faculties Sophia miss and Ambili miss and all our teachers and friends who have been always helping and encouraging us throughout the report. We have no valuable words to express our thanks, but our heart is still full of the favours received from every person.

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ABSTRACT

This report studies the quality analysis system in a food and beverages company, Crust N Crumb Food Ingredients Pvt Ltd, KINFRA small industries Nellad, Muvattupuzha. The 15 days internship focuses on process flow verification and quality analysis of liquids and powdered mixes. The products ranges from liquids such as fruit fillings, jam, glazes to powdered mixes such as cake mixes and concentrates, bread and flour improvers, confectionery and pastry mixes, sugar free mixes, egg free mixes. The samples are taken for quality analysis after important steps of the production in order to verify the system, high quality and safe as the results of an effective equality system based on the HACCP system. A well planned properly executed and evaluated industrial procedure helps a lot in developing a professional attitude. We were assigned in different sections which include the processing, packing, storage, and quality checking, this helped us to interact with different people and acquire more information and knowledge.

REPORT ON INTERNSHIP AT CRUST 'N' CRUMB, Pvt Ltd

KINFRA Small Industries Park Nellad, Muvattupuzha, Kerala 686669

WORK DONE AT CRUST 'N' CRUMB FOOD INGREDIENTS



ON PARTIAL FULFILLMENT OF BSC FOOD TECHNOLOGY

SUBMITTED BY: ALNA K S (CCAVSFT018)



CHRIST COLLEGE (AUTONOMOUS) IRINJALAKUDA, THRISSUR, 680125

MAY 15-31 , 2023

INTERNSHIP REPORT

WORK DONE AT: CRUST 'N' CRUMB FOOD INGREDIENTS PVT LTD



ON PARTIAL FULLFILLMENT OF BSC FOOD TECHNOLOGY

SUBMITTED BY : ALNA K S (CCAVSFT018)

HEAD OF THE DEPARTMENT

LECTURE IN CHARGE

EXTERNAL EXAMINER

DECLARATION

I hereby declare that report entitled "Report on Internship at Crust N Crumb Food Ingredients Pvt Ltd" submitted at Christ College (Autonomous), Irinjalakuda is a lawful work done in the form of partial fulfilment of requirements for the Bsc Food Technology under the supervision and guidance of Mr. Biju M.S QA/QC Manager, Crust N Crumb Food Ingredients Pvt Ltd , from the period of May 15-31 , 2023.

ACKNOWLEDGEMENT

In the present world of competition there is a race of existence in which those are having will to come forward succeed.

Report is like a bridge between theoretical and practical working. First of all, we would like to thank the supreme power the Almighty God who is obviously the one has always guided us to work on the right path of life. Without his grace this report could not become a reality. Next to him are our parents, whom we are greatly indebted for us, brought up with love and encouragement to this stage. We would like to thank our beloved principal Dr.Fr. Jolly Andrews CMI for permitting us on the internship. We are highly obliged in taking the opportunity to sincerely thank our worthy teacher Mr. BINU GEORGE . We are feeling oblige in taking the opportunity to sincerely thanks to Mr. Biju M.S,QA/QC Manager, Crust N Crumb Food Ingredients Pvt Ltd, for helping us, further guidance and for being with us every time we needed advice. We also take a moment to thank Ms. Varsha Vishnuprasad, Managing Director, Crust N Crumb FoodIngredients Pvt Ltd, for providing such a

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This report studies the quality analysis system in a food and beverages company, Crust N Crumb Food Ingredients Pvt Ltd, KINFRA small industries Nellad, Muvattupuzha. The 15 days internship focuses on process flow verification and quality analysis of liquids and powdered mixes. The products ranges from liquids such as fruit fillings, jam, glazes to powdered mixes such as cake mixes and concentrates, bread and flour improvers, confectionery and pastry mixes, sugar free mixes, egg free mixes. The samples are taken for quality analysis after important steps of the production in order to verify the system, high quality and safe as the results of an effective equality system based on the HACCP system. A well planned properly executed and evaluated industrial procedure helps a lot in developing a professional attitude. We were assigned in different sections which include the processing, packing, storage, and quality checking, this helped us to interact with different people and acquire more information and knowledge.

IN-PLANT TRAINING REPORT

Submitted on the partial fulfillment of the requirement for the

award of the degree of Bachelor of science in

FOOD TECHNOLOGY

Submitted By

BHAVAN K.S

(CCAVSFT003)



DEPARTMENT OF FOOD TECHNOLOGY

CHRIST COLLEGE AUTONOMOUS, IRINJALAKUDA

Guided By, Mrs.Sangeetha

Work done at



MILMA, Kunnamangalam, Kozhikode

CHRIST COLLEGE (AUTONOMOUS)

IRINJALAKUDA



DEPARTMENT OF FOOD TECHNOLOGY

REPORT ON MILMA

KOZHIKODE

SUBMITTED BY

BHAVAN K.S

(CCAVSFT003)

HEAD OF DEPARTMENT LECTURE IN CHARGE EXTERNAL EXAMINAR



Malabar Regional Co-operative Milk Producers' Union Ltd.
Central Products Dairy
(An ISO 22000:2005 Certified Dairy)

CPD/ HRD & ADMN/F/30/2023/4780

30th May 2023

CERTIFICATE

This is to certify that **Mr. Bhavan K S (Reg.no. CCAVSFT003)** Food Technology student of Christ College (Autonomous), Irinjalakuda, Thrissur had successfully completed his one month Academic Project work at **MRCMPU Ltd, Central Products Dairy, Naduvattom, Kozhikode** from 15.05.2023 to 29.05.2023 as a part of his course.

“We wish success in all his future endeavours.”


Reshma Mohan

 **For Dairy Manager**



Our Mission: milma is committed to ensure Farmers' prosperity, well - being and consumers' satisfaction

Central Products Dairy, Beypore North P.O, Naduvattom, Kozhikode Dist., Kerala - 673015
Ph: 0495-2414117, 2418836, Fax: 0495-2416117 E-mail: cpdkkd@malabarmilma.coop Web: www.malabarmilma.com
GST ;32AAAAM1011G7ZC PAN : AAAAM1011G FSSAI LIC.NO:11317011000455

DECLARATION

The facts and figure stated in this training report is based on the data collected by group which is authorised and verified to the best of our knowledge.

ACKNOWLEDGMENT

With extreme pleasure and gratitude, I hereby submit my project "consumer satisfaction in marketing department "in milma central product Dairy naduvattom beypore. I take this opportunity to express my gratitude to the people who have cooperated for this successful completion of the project.

I'm greatly thankful to respected principal Fr. Jolly Andrews sir in Christ College Irinjalakuda, Kerala.

It gives the immense pleasure to express my deep and sincere thankful to teacher's Mrs. Ambily K.M, Head of the department of BSc Food Technology. Mrs. Sophia Rachel Kurian, Mr. Binu George (department teachers) for granting the permission and supporting.

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INTRODUCTION

The Kerala Co-operative Milk Marketing Federation (KCMMF) or MILMA was established in April 1980 with its head office at Pattom, Trivandrum. It was brought under the operation flood programme of National Dairy Development Board (NDDB).

The KCMMF operates on the truly democratic lines “of the farmer, by the farmer and for the farmer”. The organization has a three tier structure with primary co-operatives at village level, regional milk producers union at middle level and an apex body at the state level which is KCMMF.

OBJECTIVES

The objective of the Union is to carry out activities conducive to the socio-economic development of the dairy farmers by effectively organizing milk procurement, processing and marketing of commodities as per the directions of the Kerala Co-operative Milk Marketing Federation Ltd. For achieving this objective, the Union lays particular emphasis on carrying out the following activities on a commercial scale.

COMPANY PROFILE

Head of office of CENTRAL PRODUCT DAIRY, NADUVATTAM KOZHIKODE is located at kunnamangalam and was established at the year 1980 and was brought under the operation flood programme of National Dairy Development Board. The mission of Milma is “farmer’s prosperity through consumer satisfaction”.

Dairy plants are established for the handling, processing and storage and making dairy product for the safe consumption human. The production sect includes milk collection, arrival of whole milk, pasteurising, the cream, fermenting, packaging and the production and processing of dairy products (peda, flavoured milk, gulab Jamun, idly and dosa batter, ghee).

The organization has a three tier structure with primary milk cooperative societies at the village level, Regional milk producers, Union at the

Middle level and an apex body at the state test level, which is the Kerala cooperative Milk marketing federation LTD.

MISSION OF COMPANY

MILMA is committed to ensure farmer's prosperity, well-being and consumers satisfaction

- By providing value for money through a variety of safe and
- Sane products Innovated through sustainable eco-friendly and transparent procedures
- By the collective and proactive efforts of self-motivated employees, farmers and stake holders.

VISION OF COMPANY

To be the global leaders in ensuring the health and wellness of human beings by supplying safe and sane food produced by local, small or medium, fully respected and fairly treated farmers and self-motivated work force.

PRODUCT PROFILE

❖ **MILK PEDA**

❖ **FLAVOURED MILK**

- Milma plus chocolate flavour
- Milma plus cardamom flavour
- Milma plus badam flavour
- Milma plus pistha flavour

❖ **IDLY AND DOSA BATTER**

❖ **GHEE**

❖ **GULAB JAMUN**

**INTERNSHIP REPORT OF KAIRA DISTRICT
CO-OPERATIVE MILK PRODUCER'S UNION LTD,
AMUL DAIRY ANAND**



REPORT SUBMITTED TO CHRIST COLLEGE AUTONOMOUS, IRINJALAKUDA

**SUBMITTED BY
DISNA T A (CCAVSFT004)
BACHELOR OF FOOD TECHNOLOGY (2021-2024)**



CHRIST
COLLEGE (AUTONOMOUS)
IRINJALAKUDA, KERALA
Reaccredited by NAAC with 'A++' grade

CHRIST COLLEGE (AUTONOMOUS) IRINJALAKUDA



CHRIST
COLLEGE (AUTONOMOUS)
IRINJALAKUDA, KERALA
Reaccredited by NAAC with 'A++' grade

DEPARTMENT OF FOOD TECHNOLOGY REPORT ON AMUL DAIRY, ANAND, GUJARAT

**SUBMITTED BY
DISNA T A (CCAVSFT004)
BSc FOOD TECHNOLOGY**

HEAD OF DEPARTMENT

LECTURE IN CHARGE

EXTERNAL EXAMINER



KAIRA DISTRICT CO-OPERATIVE MILK PRODUCERS' UNION LTD.

No. Admin. II: **-0881**

31-May-2023

To Whom So Ever It may Concern

This is to certify that **Ms. DISNA T.A.** student of B.Sc Food Technology from Christ College (Autonomous) Irinjalakuda has completed her project training in our organization. The duration of the project training was from 15-05-2023 to 30-05-2023.

She has been a regular and responsible project trainee during the period.

We wish her all the best.

Authorized Signatory

DECLARATION

I student of BSc Food Technology (2021-2023), hereby declare the following report was prepared based on information collected during the In-plant training program in AMUL DAIRY PLANT, ANAND, GUJARAT. The training was successfully completed under the guidance of Mrs. Komal Gohil (HRM) during the period of 16-05-2023 to 31-05-2023. The information provided in this report is a true to the best of my knowledge.

By,

Disna T A (CCAVSFT004)

ACKNOWLEDEMENT

First and foremost, I thank God Almighty for immense love and grace which enabled me to complete this In-plant training.

I sincerely express my deepest sense of hearty gratitude to the following people for supporting and guiding me ahead in the journey of making the project report.

My respect and gratitude to Mrs. Komal Gohil (HRM) and Mr. Gokulkrishnan S S, for granting me the permission to complete 15 Days training. I owe my profound gratitude to my guide Mr. Saju Thankachan and all the members of Amul Dairy who took interest on my training work and guided me along by providing all the necessary information.

I would like to thank Mr. Binu George (HOD), Mrs. Sophia Rachel, Mrs. Ambily K M, for their valuable guidance throughout the training period. I also extend my gratitude to my families and friends for the cooperation and helping hands who were always friends in need.

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**INTERNSHIP REPORT OF MEAT PRODUCTS OF INDIA LTD
EDAYAR , KOOTHATTUKULAM**



Report submitted to the CHRIST COLLEGE (AUTONOMOUS)
IRINJALAKUDA

Calicut university in partial fulfillment of the requirement
of
Bachelor of food technology
(2021 – 2024)

By

FATHIMA ANSHIDA P.K(CCAVSFT005)



**CHRIST COLLEGE (AUTONOMOUS) , IRINJALAKUDA,
THRISSUR**



DEPARTMENT OF FOODTECHNOLOGY

BSC. FOOD TECHNOLOGY

REPORT ON INTERNSHIP AT MEAT PRODUCTS OF INDIA

KOOTHATTUKULAM , EDAYAR

SUBMITTED BY

FATHIMA ANSHIDA P.K(CCAVSFT005)

HEAD OF THE DEPARTMENT

LECTURE INCHARGE

EXTERNAL EXAMINER

MPI/Training/27

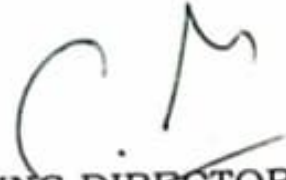
07.06.2023

CERTIFICATE

This is to certify that **Ms. FATHIMA ANSHIDA P K** 3rd Year B.Sc. Food Technology student of Christ College, Irinjalakuda, have undergone Inplant Training in our Meat Processing Plant from 15th May 2023 to 31st May 2023.

Her character and conduct was satisfactory during the period of training.




MANAGING DIRECTOR

DECLARATION

I **Fathima Anshida P.K**, student of BSc food technology (2020-23) at Christ College Autonomous Irinjalakuda, I hereby declare that the following report was prepared on the basis of information collected during the inplant training programme in Meat products of india LTD, Koothattukulam. The training was successfully completed under the guidance of **Mr.Ceeshan joy (Asst.Manager production)** MPI, Koothattukulam during the period of 15/05/2023 to 01/05/2023. The information provided is true to the best to our knowledge.

ACKNOWLEDGEMENT

In the first place I would like to express our sincere gratitude to **Mr E.K. Sivan , Chairman and Dr. A. S Bijulal, Managing Director** of MPI for providing the opportunity to do an internship within the organization . I also thank **Dr. Ajeesh Mathew , Production Manager** and **Dr. Irene Grace kurian and Mr. Ceeshan joy, Assistant Production Manager** for helping me to complete the internship.

I also would like to express our thankfulness to **Mrs Radha Sankar and Mr. Ashok T R , Supervisor of Production** and all the employees of MPI for their support.

I thank the **Head of Food technology Department Ms. Ambily K M** for allowing me to progress with this internship.

Thank you

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REPORT ON INTERNSHIP AT FEBIN MARINE EXPORTS
ERAMALLOOR, ALAPPUZHA, KERALA , 688537

WORK DONE AT

FEBIN MARINE EXPORTS
ERAMALLOOR, ALAPPUZHA



ON PARTIAL FULFILLMENT OF BSC FOOD TECHNOLOGY
SUBMITTED BY: FATHIMA M.M(CCAVSFT020)



CHRIST COLLEGE (AUTONOMOUS) IRINJALAKUDA
THRISSUR, 680125
MAY 15-31, 2023

CHRIST COLLEGE(AUTONOMOUS), IRINJALAKUDA



**DEPARTMENT OF FOOD TECHNOLOGY
BSC.FOOD TECHNOLOGY
REPORT ON INTERNSHIP AT FEBIN MARINE EXPORTS
ERAMALLOOR, ALAPPUZHA**

SUBMITTED BY

FATHIMA M M (CCAVSFT020)

HEAD OF DEPARTMENT

LECTURE IN CHARGE

EXTERNAL EXAMINER

FEBIN

Date: 31.05.2023

TO WHOMSOEVER IT MAY CONCERN

This is to certify that Ms. Fathima M. M, B. Sc Food Technology, student of Department of Food Technology, Christ College (Autonomous) Irinjalakuda, has done her In Plant training in our organization during the period from 15th-May-2023 to 31st-May-2023 as part of her curriculum.

She had been given all the required data and guidance for the successful completion of the internship and completed her assignment in the limited span available for completion.

Her attendance during the period of internship was regular and to the best of our knowledge and her conduct and character was found good.

We wish to all success in her future assignments.

For FEBIN MARINE FOODS


SEEMA SANAL

TECHNICAL MANAGER



DECLARATION

During my in-plant training program at FEBIN MARINE EXPORTS (RF EXPORTS), ALAPPUZHA, my fellow BSC Food Technology classmates and I diligently gathered information for the report we're presenting. Under the guidance of Ms. PREETHA, we completed the training from 15-05-2023 to 31-05-2023. I can confidently attest that the information provided in this report is accurate to the best of my collective knowledge.

By,

Fathima M M

ACKNOWLEDGEMENT

First and foremost, I want to express my gratitude to God Almighty for His immense love and grace, which enabled me to complete this in-plant training. Words of appreciation will certainly not suffice to reciprocate adequately. I sincerely thank all who helped me navigate through this journey to reach this eventual destination. My respect and gratitude go to Ms. SEEMA SANAL (Technical Manager) and ANEESA HARIS (QAM) for granting me permission to complete the 15-day training. I owe my profound gratitude to my guide, Ms. PREETHA (Lab Assistant), who took an interest in my training work and guided me by providing all the necessary information. I would also like to thank Ms. SHEEBA, Mr. ALI HATHIM (QC), Mr. SOJAN JOSEPH, Mr. RAJESH, Mr. SAMEER, Mr. SABEESH, Mr. KALADHARAN, Mr. ASWIN (Supervisors), and all the members of FABIN MARINE EXPORTS for their valuable guidance throughout the training period. I also extend my gratitude to my family and friends for their cooperation and helping hands, always being friends in need.

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INTRODUCTION

Febin Marine food was established by Mr. Farook in the year 1996. Febin Marine Foods is an exporting company under RF exports. It has been approved for exports to the European Union since 1998.

The company is exporting quality sea foods to Japan, Europe. Southeast Asia and USA. The main importing item from UK is nephrops and other cultured products are taken from Andhra Pradesh. The main exporting products are shrimps, squid, cuttle fish and octopus. RF Exports have been renowned for the supply of premium quality seafood product to major companies across the globe. It is able to offer all their customers the confidence that the products are consistent, derived from sustainable resource and manufacture with full product traceability.

INTERNSHIP REPORT OF MURALYA DAIRY , KATTAKADA THIRUVANANTHAPURAM



Submitted to CHRIST COLLEGE AUTONOMOUS,
IRINJALAKUDA

Calicut university in partial fulfillment of the requirement of
Bachelor of Food Technology

SUBMITTED BY

FAYISA K U (CCAVSFT006)



CHRIST
COLLEGE (AUTONOMOUS)
IRINJALAKUDA, KERALA
Reaccredited by NAAC with 'A++' grade

DEPARTMENT OF FOOD TECHNOLOGY
CHRIST COLLEGE (AUTONOMOUS) IRINJALAKUDA
(2021 – 2024)

CHRIST COLLEGE (AUTONOMOUS)
IRINJALAKUDA, THRISSUR



DEPARTMENT OF FOOD TECHNOLOGY
BSC. FOOD TECHNOLOGY
REPORT ON INTERNSHIP AT MURALYA DAIRY ,
KATTAKADA, THIRUVANANTHAPURAM
SUBMITTED BY
FAYISA K U (CCAVSFT006)

HEAD OF DEPARTMENT LECTURE IN CHARGE EXTERNAL EXAMINER

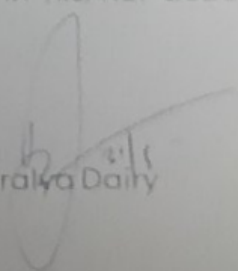


CERTIFICATE OF APPRECIATION

This is to certify that Mr./Ms. Jayisa K.V
from Christ College (Autonomous) Irinjalakuda
has been engaged with us from 15th May 2023 to 31st May 2023
for doing the academic internship
under Production & Quality Control Department.

We appreciate his/her hard work and wish success in his/her academic career and future endeavours.




For Muralya Dairy

KERALA'S FIRST INTERNATIONAL DAIRY BRAND

DECLARATION

Myself student of BSC Food Technology (2021-2024), hereby declare the following report is a bonafide record of me done based on information collected during the In-plant training programme in MURALYA DAIRY THIRUVANANTHAPURAM. The training was successfully completed under the guidance of Ms. ANJALI (manager) during the period of 15-05-2023 to 30-05-2023. The information provided in this report is a true to the best of my knowledge.

By

Fayisa K U

ACKNOWLEDGEMENT

This acknowledgement note is to express my sincere gratitude to each and everyone who paved way for the successful completion of In-plant 15 days internship for BSc.(3rd year Food Technology) program of Christ College (Autonomous) Irinjalakuda.

Foremost of all, I thank God almighty for bringing our way this once in a life time opportunity.

I wish to express my sincere gratitude to Muralya Dairy Products Private Limited and also to **Sri. Dr. Jayachandran** (Executive Director), **Sri. S.K. Menon** (Chief Executive Officer) and **Sri. Jyothi B.S**(Deputy General Manager) for permitting me to undergo In-plant training at Muralya Dairy. I wish to extend my heartiest gratitude to **Sri. Gopi krishnan**(Production head), **Sri Rajesh Betha**(Quality control head), [**Sri. Prashanth**(Engineering head)and **Mr. Sarun Babu**(Deputy Engineer) for helping me a lot to complete this training.

My heart filling thanks to **Ms. Megha Bose**(Technical officer) for their constant moral during tenure of training .

I also extend my gratitude to all staffs, technicians and other workers for their guidance, suggestions and encouragement in the study.

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INTERNSHIP REPORT OF MILMA WAYANAD DAIRY



Report submitted to the CHRIST COLLEGE (AUTONOMOUS), IRINJALAKUDA,

Calicut University in partial fulfilment of the requirement of

Bachelor of Food Technology

(2021- 2024)

By

FEMY ROSE M.F (CCAVSFT021)



DEPARTMENT OF FOOD TECHNOLOGY

CHRIST COLLEGE (AUTONOMOUS) IRINJALAKUDA

2021-2024

CHRIST COLLEGE (AUTONOMOUS)

IRINJALAKUDA



DEPARTMENT OF FOOD TECHNOLOGY

REPORT ON MILMA

WAYANAD

SUBMITTED BY

FEMY ROSE MF(CCAVSFT021)

Head of the Department

Lecturer in charge

External Examiner

1.

2.

DECLARATION

I, **FEMY ROSE M.F** student of BSc Food Technology at **CHRIST COLLEGE (AUTONOMOUS) IRINJALAKUDA**, hereby declare, the presented report is made on the basis of the knowledge gained as a part of in-plant training done at **MILMA, WAYANAD DAIRY**. The internship was completed in the duration of 15days, from 15-05-2023 to 29-05-2023 under the guidance of Mr. Gokul K.P. We also confirm that the report is prepared only for my academic purpose.

ACKNOWLEDGEMENT

It is a pleasant duty to express our acknowledgement for the assistance and support rendered to us by various personalities at various stages in the successful completion of this work.

We would like to express a deep sense of gratitude to MRCMPU and **Mr. Bobby Kuriakose, Dairy Manager MILMA Wayanad Dairy**, who has kindly granted me permission to do the in-plant training in his esteemed organization. We are also thankful to the head of all departments, engineers, technical staff and workers for their support and guidance during the course of training.

My heartfelt gratitude to **Fr. Jolly Andrews**, Principal of CHRIST COLLEGE AUTONOMOUS IRINJALAKUDA and **Mr. Binu George**, Head of the department of BSc Food Technology. **Mrs. Sophia Rachel Kurian, Mrs. Anna Maria V.D** (department teachers) for granting the permission and supporting.

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INTRODUCTION

In Kerala, Milma is the renowned Brand name of dairy farmer's initiative in the cooperative sector. In order to ensure the quality of milk from the initial stage of procurement, MILMA has set up village level bulk milk coolers with the help of financial aid from the Central Government which helps in improving the quality of the milk.

Well-known by the popular sobriquet 'MILMA', Kerala Co-operative Milk Marketing Federation (KCMMF) was formed in 1980 as a state adjunct of the National Dairy Program 'Operation Flood'. It is a three-tiered organization. The farmer memberships that stood at 45000 during take over from the erstwhile KLD&MM Board during 1983 has grown to over 15.2 lakhs through 3071 milk Co-operatives by March 2022. These primary societies are grouped under three Regional Co-operative Milk Producers' Unions TRCMPU for Thiruvananthapuram region, ERCMPU for Ernakulam region and MRCMPU for Malabar region. At the apex level KCMMF functions from the headquarters at Thiruvananthapuram. From the different units managed directly by KCMMF and the various units under regional unions MILMA produces and distributes pasteurized Vitamin – A enriched milk and various milk-based products as well as mango drink throughout the state. MILMA has been instrumental in achieving the national goal of self-sufficiency in milk production in the state. The goal of KCMMF is "The socio-economic progress of the dairy farmer through procuring, processing and marketing of milk". Still the goal is receding as Kerala enjoys one of the highest ranges of per capita milk consumption.

**INTERNSHIP REPORT OF KAIRA DISTRICT
CO-OPERATIVE MILK PRODUCER'S UNION LTD,
AMUL DAIRY ANAND**



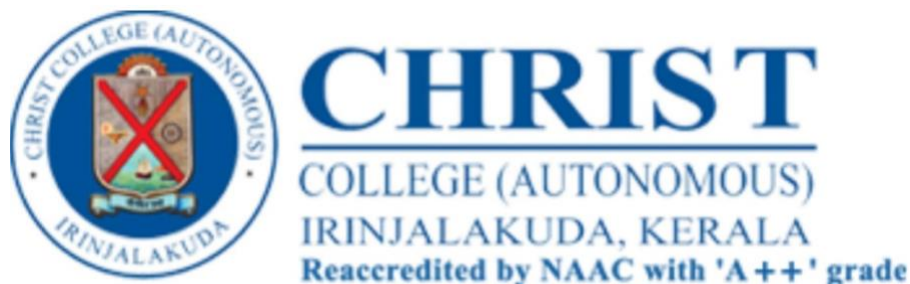
REPORT SUBMITTED TO CHRIST COLLEGE AUTONOMOUS, IRINJALAKUDA

**SUBMITTED BY
GANIA ISMAIL (CCAVSFT022)
BACHELOR OF FOOD TECHNOLOGY (2021-2024)**



CHRIST
COLLEGE (AUTONOMOUS)
IRINJALAKUDA, KERALA
Reaccredited by NAAC with 'A++' grade

CHRIST COLLEGE (AUTONOMOUS) IRINJALAKUDA



DEPARTMENT OF FOOD TECHNOLOGY REPORT ON AMUL DAIRY, ANAND, GUJARAT

**SUBMITTED BY
GANIA ISMAIL (CCAVSFT022)
BSc FOOD TECHNOLOGY**

HEAD OF DEPARTMENT

LECTURE IN CHARGE

EXTERNAL EXAMINER



KAIRA DISTRICT CO-OPERATIVE MILK PRODUCERS' UNION LTD.

No. Admin. II: **16-0882**

31-May-2023

To Whom So Ever It may Concern

This is to certify that **Ms. Gania Ismail** student of B. Sc FT from Christ College has completed her project training in our organization. The duration of the project training was from 15-05-2023 to 30-05-2023.

She has been a regular and responsible project trainee during the period.

We wish her all the best.

Authorized Signatory

DECLARATION

I student of BSc Food Technology (2021-2023), hereby declare the following report was prepared based on information collected during the In-plant training program in AMUL DAIRY PLANT, ANAND, GUJARAT. The training was successfully completed under the guidance of Mrs. Komal Gohil (HRM) during the period of 16-05-2023 to 31-05-2023. The information provided in this report is a true to the best of my knowledge.

By,

GANIA ISMAIL (CCAVSFT022)

ACKNOWLEDEMENT

First and foremost, I thank God Almighty for immense love and grace which enabled me to complete this In-plant training.

I sincerely express my deepest sense of hearty gratitude to the following people for supporting and guiding me ahead in the journey of making the project report.

My respect and gratitude to Mrs. Komal Gohil (HRM) and Mr. Gokulkrishnan S S, for granting me the permission to complete 15 Days training. I owe my profound gratitude to my guide Mr. Saju Thankachan and all the members of Amul Dairy who took interest on my training work and guided me along by providing all the necessary information.

I would like to thank Mr. Binu George (HOD), Mrs. Sophia Rachel, Mrs. Ambily K M, for their valuable guidance throughout the training period. I also extend my gratitude to my families and friends for the cooperation and helping hands who were always friends in need.

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Report submitted to the **CHRIST COLLEGE (AUTONOMOUS),
IRINJALAKUDA**
Calicut University in partial fulfilment of the requirements for
the award of degree of
Bachelor of Science in FOOD TECHNOLOGY (2021-2024)

By
HISANA HASHIM- CCAVSFT023

Under the supervision of
ANJALY DANIEL
(Quality Manager)



**DEPARTMENT OF FOOD TECHNOLOGY
CHRIST COLLEGE(AUTONOMOUS), IRINJALAKUDA
2021-2024**

**CHRIST COLLEGE (AUTONOMOUS)
IRINJALAKUDA, THRISSUR**



DEPARTMENT OF FOOD TECHNOLOGY

B.Sc. FOOD TECHNOLOGY

**REPORT ON INPLANT TRAINING AT BOWIN AGRO RESEARCH
MANANTHAVADY**

NAME: HISANA HASHIM

REG NO: CCAVSFT023

Head of Department

Lecture in-charge

External Examiner

1.

2.



BIOWIN AGRO RESEARCH

CIN:U01120KL2013NPL034708

GSTIN:32AAFCB6169B1Z1

Vemom P.O
Mananthavady
Pin-670645
Wayanad Dist.
Kerala, India

18.05.2023

TO WHOM SO EVER IT MAY CONCERN

This is to certify that **Ms. Hisana Hashim** (CCAVSFT023), pursuing her Bachelor's in Food Technology from Christ college, Irinjalakuda has successfully completed her Internship Training (Production, Processing and Quality analysis of Food Crops) at Biowin Agro Research, from 15th May 2023 to 31st May 2023.

During this tenure, her character and conduct are excellent.

We wish her all the best in her future activities.

Adv. Fr. John
Choorappuzhayil

CMD

Biowin Agro Research

DECLARATION

Me as a student of B.Sc. Food Technology (2021-2024), hereby declare the following report was prepared based on information collected during the in-plant training programme in BLOWIN AGRO RESEARCH, MANANTHAVADY. The training was successfully completed under the guidance of Anjaly Daniel (Quality Manager) during the period of 15/05/2023 to 31/05/2023. The information provided in this report is true to the best of my knowledge.

By,

HISANA HASHIM

ACKNOWLEDGEMENT

An utterance of appreciation will certainly be not less than the best to reciprocate my sincere thanks to all who has helped me to sail my boat through such a journey and this eventual destination.

First of all, I thank God for this successful completion of my in-plant training programme

My respect and gratitude to Fr. John Joseph, chairman of Biowin Agro Research (B.A.LLB), for granting me permission to complete 15 days training.

I owe my profound gratitude to my guide Ms. Anjaly Daniel (Quality Manager), who took interest on my training work and guided as along by providing all the necessary information.

I would like to thank Ms. Anjaly Daniel, Ms. Athulya, Ms. Gopika (Technologists), Mr. Akhil, Mr. Shiju, Mr. Jitto, Mr. Hiran, Mr. George, Mr. Saji (Supervisors), Mr. Thejas (Production Manager) of Biowin Agro Research for their valuable guidance throughout the training period.

Sincerely, I am thanking our HOD and class in-charge Mrs. Ambily K.A, Mrs. Sophia Rachel Kurian, Mr. Binu George and all our staffs of Food Technology Department for furnishing their valuable time and assistance. I am also grateful to my parents, friends and beloved ones who have supported me

like no one. Above all the blessings of God, who led me to achieve my target. I take up this opportunity as a big milestone in my career development. I will maintain and continue all the discipline and knowledge gained from this industry to maximum extend, for the desired career aim.

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REPORT ON INTERNSHIP AT RHEMA DAIRY

RHEMA DAIRY, Nalam Mile, Kulakkad, Kerala

WORK DONE AT

RHEMA DAIRY

ALUVA, ERNAKULAM



ON PARTIAL FULLFILLMENT OF BSC FOOD TECHNOLOGY

SUBMITTED BY : JAGAN KAILAS (CCAVSFT024)



CHRIST COLLEGE(AUTONOMOUS)IRINJALAKUDA

THRISSUR,680125

MAY 15-31,2023

CHRISTCOLLEGE(AUTONOMOUS)IRINJALAKUDA



DEPARTMENT OF FOOD TECHNOLOGY
BSC .FOOD TECHNOLOGY
REPORT ON INTERNSHIP AT RHEMA DAIRY
ALUVA,ERNAKULAM

SUBMITTED BY
JAGAN KAILAS(CCAVSFT024)

Head of Department

Lecturer in charge

External examiner

DECLARATION

I hereby declare that report entitled "Report on Internship at Rhema Dairy " submitted at Christ College (Autonomous), Irinjalakuda is a lawful work done in the form of partial fulfilment of requirements for the Bsc Food Technology under the supervision and guidance of Mrs. Linty June QC Manager, Rhema Dairy, from the period of May 15-31, 2023.

ACKNOWLEDGEMENT

An utterance of appreciation will certainly be not less than the best to reciprocate my sincere thanks to all who has helped me to sail my boat through such a journey and this eventual destination.

First of all, I thank God for this successful completion of my in-plant training programme my respect and gratitude to Mrs.Linty June(Quality Manager), who took interest on my training work and guided as along by providing all the necessary information.

Sincerely, I am thanking our HOD and class in-charge Mrs. Ambily K.A, Mrs. Sophia Rachel Kurian, Mr. Binu George and all our staffs of Food Technology Department for furnishing their valuable time and assistance. I am also grateful to my parents, friends and beloved ones who have supported me like no one. Above all the blessings of God, who led me to achieve my target. I take up this opportunity as a big milestone in my career development. I will maintain and continue all the discipline and knowledge gained from this industry to maximum extend, for the desired career aim.

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INTRODUCTION

Industrial training is an important phase of a student life. A well planned, properly executed and evaluated industrial training helps a lot in developing a professional attitude. It develops an awareness of industrial approach to problem solving, based on a broad understanding process and mode of operation of organization. Milk is a valuable nutritious food that has a short shelf life and requires careful handling.

Pasteurization is a heat treatment process that extends the usable life of milk and reduces the numbers of possible pathogenic microorganisms to levels at which they do not represent a significant health hazard. The milk processing section in processing plants contains all operations of milk like collecting milk from farmers, storing milk in tanks then separating, pasteurizing and homogenizing for making good quality milk products. Milk processing allows the preservation of milk for days, weeks or months and helps to reduce food-borne illness.

**INTERNSHIP REPORT OF MILMA THIRUVANATHAPURAM DAIRY
REGIONAL CO-OPERATIVE MILK PRODUCERS UNION LIMITED**



Submitted to

CHRIST COLLEGE AUTONOMOUS, IRINJALAKUDA

Calicut University in partial fulfillment of the requirement of

Bachelor of Science in

FOOD TECHNOLOGY (2021- 2024)

Submitted by

MITHUNA PRAKASH (CCAVSFT011)



CHRIST
COLLEGE (AUTONOMOUS)
IRINJALAKUDA, KERALA

DEPARTMENT OF FOOD TECHNOLOGY

CHRIST COLLEGE, (AUTONOMOUS) IRINJALAKUDA

(2021-2024)

**CHRIST COLLEGE (AUTONOMOUS)
IRINJALAKUDA, THRISSUR**



**DEPARTMENT OF FOOD TECHNOLOGY
BSC.FOOD TECHNOLOGY**

REPORT OF INTERNSHIP AT
MILMA DAIRY, AMBALATHARA, THIRUVANANTHAPURAM

SUBMITTED BY
MITHUNA PRAKASH (CCAVSFT011)

HEAD OF DEPARTMENT

LECTURE IN CHARGE

EXTERNAL EXAMINER

ACKNOWLEDGEMENT

The success and final outcome of this project requires a lot of guidance and assistance from many people and I am extremely fortunate to have got this all along the completion of this project work. Whatever that has been done is only due to such guidance and assistance.

First and foremost, I would like to thank the Lord Almighty who is obviously the one who has always guided me to work on the right path of life.

I wish to express our sincere gratitude to THIRUVANANTHAPURAM REGIONAL CO-OPERATIVE MILK PRODUCER'S UNION LTD (TRCMPU) and its management especially Smt. Jessy R.S (Senior Manager) Thiruvananthapuram Dairy for permitting me to undergo in-plant training at Thiruvananthapuram Dairy. I would also like to extend my sincere gratitude to Sri. SHAJI CHAKKO, (Manager, Production and Products), Sri. FIROSH MURALI (HRD & ADM), Smt. Nidhi George (Assistant HRD Manager), Smt. JESSY R.S (Manager, Q&A) and Smt. Chithra K.S (Assistant Q&A) for helping me a lot to complete this training.

I would like to express my sincere thanks to Smt. YAMUNA and Smt. SANDHYA (TO, Products) at Milma, Thiruvananthapuram for their inspiring guidance and support throughout the work and also I would like to express my heart filling thanks to Smt. SREELEKHA (Assistant Manager, Products). I am also thankful to all the Technical Superintendents. and entire staff at Milma, Thiruvananthapuram for their constant guidance and support throughout the internship. I also extend my gratitude to all staffs, technicians and other

workers for their guidance, suggestions and encouragement in the study.

Last but not the least, the investigator place on record the gratitude to family, who supported every step of the way with their encouragement and friends for their help and support till the end.

“No one who achieves success does so without the help of others. The wise and confident acknowledge this help with gratitude.” - Alfred North Whitehead..

DECLARATION

I hereby declare the internship report of III rd. year training of BSc. Food Technology, Christ College, Thrissur is my original work done in the form of partial fulfillment of requirements for my bachelor's degree under the supervision and guidance of Mr. SHAJI CHAKKO. I have prepared this report for academic purpose only.

I also declare that the company follows the quality management system based on HACCP which is described in the following manual and that every worker of the factory is committed for the realization of the company's quality policy.

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INTRODUCTION

Milk is being a complete food had its own important in the day to day life being. Milk cannot substantiate with another product. It is essential for the growth of children and it is also an important food for all age group. In our country possess about 18 percentage of the total supply of milk in the world. There are companies in the country to produce milk and milk products.

Milk is being important from the nutritional stand point since it contains nearly all the essential constituents required human diet in proper proportion. Milk supplies body building proteins, bone forming mineral and health-giving vitamins and essential amino acids in fairly large quantities.

Milk is essential part of balanced diet. Large parts of populations in India are vegetarians and therefore the importance of milk is still great. According to Nutrition Advisory Committees of Indian Council of Medical Research “a balanced diet of an Indian adult should include ten ounce of milk per day. Though India has 30 percentage of the cattle wealth in the world and dairy per capita availability of milk estimated to be only five ounce per day. This shows that actual requirements of the milk.

The per capita milk available in the country is just half of our requirements.

Milk may be defined as the whole, fresh, clean, lacteal, secretion obtained by the complete milking of one or more healthy milk animals excluding that obtained within 15 days before or 5 days after calving. It must be practically free from colostrum and should contain minimum prescribed percentage of milk fat and milk solids not fat.

Most of the milk produced in the country is from rural areas. Small farmers who keep usually one or two animals. There is no ready market for the milk in the village. At the same time there is high demand for milk in urban areas.

In Kerala milk and milk products have high demand, the demand for the products increases on festival seasons. At early stages, in the stage milk was supplied by local enjoyed monopoly in the supply of pasteurized milk in the state, but after sometimes other organisations started to enter in the field.

According to prevention of Food Adulteration Rules as far as Kerala is concerned cow milk should contain not less than 3.5 percent fat and 8.5 percent solids not fat, where buffalo milk should contain not less than 5 percent fat and 9 percent solids not fat.

Most of the milk produced in the country is from rural areas, small farmers who keep usually one or two animals. There is no ready market for the milk in the village.

REPORT ON INTERNSHIP AT RHEMA DAIRY

RHEMA DAIRY, Nalam Mile, Kulakkad, Kerala

WORK DONE AT

RHEMA DAIRY

ALUVA, ERNAKULAM



ON PARTIAL FULLFILLMENT OF BSC FOOD TECHNOLOGY

SUBMITTED BY : NIRMAL K SAJI (CCAVSFT027)



CHRIST COLLEGE(AUTONOMOUS)IRINJALAKUDA

THRISSUR,680125

MAY 15-31,2023

CHRISTCOLLEGE(AUTONOMOUS)IRINJALAKUDA



DEPARTMENT OF FOOD TECHNOLOGY
BSC .FOOD TECHNOLOGY
REPORT ON INTERNSHIP AT RHEMA DAIRY
ALUVA,ERNAKULAM

SUBMITTED BY: NIRMAL K SAJI (CCAVSFT027)

Head of Department

Lecturer in charge

External examiner

DECLARATION

I hereby declare that report entitled "Report on Internship at Rhema Dairy " submitted at Christ College (Autonomous), Irinjalakuda is a lawful work done in the form of partial fulfilment of requirements for the Bsc Food Technology under the supervision and guidance of Mrs. Linty June QC Manager, Rhema Dairy, from the period of May 15-31, 2023.

ACKNOWLEDGEMENT

An utterance of appreciation will certainly be not less than the best to reciprocate my sincere thanks to all who has helped me to sail my boat through such a journey and this eventual destination.

First of all, I thank God for this successful completion of my in-plant training programme my respect and gratitude to Mrs.Linty June(Quality Manager), who took interest on my training work and guided as along by providing all the necessary information.

Sincerely, I am thanking our HOD and class in-charge Mrs. Ambily K.A, Mrs. Sophia Rachel Kurian, Mr. Binu George and all our staffs of Food Technology Department for furnishing their valuable time and assistance. I am also grateful to my parents, friends and beloved ones who have supported me like no one. Above all the blessings of God, who led me to achieve my target. I take up this opportunity as a big milestone in my career development. I will maintain and continue all the discipline and knowledge gained from this industry to maximum extend, for the desired career aim.

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INTRODUCTION

Industrial training is an important phase of a student life. A well planned, properly executed and evaluated industrial training helps a lot in developing a professional attitude. It develops an awareness of industrial approach to problem solving, based on a broad understanding process and mode of operation of organization. Milk is a valuable nutritious food that has a short shelf life and requires careful handling.

Pasteurization is a heat treatment process that extends the usable life of milk and reduces the numbers of possible pathogenic microorganisms to levels at which they do not represent a significant health hazard. The milk processing section in processing plants contains all operations of milk like collecting milk from farmers, storing milk in tanks then separating, pasteurizing and homogenizing for making good quality milk products. Milk processing allows the preservation of milk for days, weeks or months and helps to reduce food-borne illness.

**INTERNSHIP REPORT OF KAIRA DISTRICT
CO-OPERATIVE MILK PRODUCER'S UNION LTD,
AMUL DAIRY ANAND**



REPORT SUBMITTED TO CHRIST COLLEGE AUTONOMOUS, IRINJALAKUDA

**SUBMITTED BY
NOOPA BAIJU (CCAVSFT028)
BACHELOR OF FOOD TECHNOLOGY (2021-2024)**



CHRIST
COLLEGE (AUTONOMOUS)
IRINJALAKUDA, KERALA
Reaccredited by NAAC with 'A++' grade

CHRIST COLLEGE (AUTONOMOUS) IRINJALAKUDA



CHRIST
COLLEGE (AUTONOMOUS)
IRINJALAKUDA, KERALA
Reaccredited by NAAC with 'A++' grade

DEPARTMENT OF FOOD TECHNOLOGY REPORT ON AMUL DAIRY, ANAND, GUJARAT

**SUBMITTED BY
NOOPA BAIJU (CCAVSFT028)
BSc FOOD TECHNOLOGY**

HEAD OF DEPARTMENT

LECTURE IN CHARGE

EXTERNAL EXAMINER



KAIRA DISTRICT CO-OPERATIVE MILK PRODUCERS' UNION LTD.

No. Admin. II: **-0880**

31-May-2023

To Whom So Ever It may Concern

This is to certify that **Ms. Noopa Baiju** student of B Sc. FT from Christ College has completed her project training in our organization. The duration of the project training was from 15-05-2023 to 31-05-2023.

She has been a regular and responsible project trainee during the period.

We wish her all the best.

Authorized Signatory

DECLARATION

I student of BSc Food Technology (2021-2023), hereby declare the following report was prepared based on information collected during the In-plant training program in AMUL DAIRY PLANT, ANAND, GUJARAT. The training was successfully completed under the guidance of Mrs. Komal Gohil (HRM) during the period of 16-05-2023 to 31-05-2023. The information provided in this report is a true to the best of my knowledge.

By,

Noopa Baiju (CCAVSFT028)

ACKNOWLEDEMENT

First and foremost, I thank God Almighty for immense love and grace which enabled me to complete this In-plant training.

I sincerely express my deepest sense of hearty gratitude to the following people for supporting and guiding me ahead in the journey of making the project report.

My respect and gratitude to Mrs. Komal Gohil (HRM) and Mr. Gokulkrishnan S S, for granting me the permission to complete 15 Days training. I owe my profound gratitude to my guide Mr. Saju Thankachan and all the members of Amul Dairy who took interest on my training work and guided me along by providing all the necessary information.

I would like to thank Mr. Binu George (HOD), Mrs. Sophia Rachel, Mrs. Ambily K M, for their valuable guidance throughout the training period. I also extend my gratitude to my families and friends for the cooperation and helping hands who were always friends in need.

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INTERNSHIP REPORT OF MILMA WAYANAD DAIRY



Report submitted to the CHRIST COLLEGE AUTONOMOUS,
IRINJALAKUDA,
Calicut University in partial fulfilment of the requirement of **Bachelor
of Food Technology**

(2021- 2024)

By

SANDRA MARIA JOHN (CCAVSFT029)



**DEPARTMENT OF FOOD TECHNOLOGY CHRIST
COLLEGE (AUTONOMOUS) IRINJALAKUDA**

2021-2024

CHRIST COLLEGE (AUTONOMOUS) IRINJALAKUDA



DEPARTMENT OF FOOD TECHNOLOGY
REPORT ON MILMA WAYANAD

SUBMITTED BY
SANDRA MARIA JOHN(CCAVSFT029)

Head of the Department

Lecturer in charge

External Examiner

1.

2.

DECLARATION

We are the students of BSc Food Technology at **CHRIST COLLEGE IRINJALAKUDA**, hereby declare, the presented report is made on the basis of the knowledge gained as a part of in-plant training done at **MILMA, WAYANAD DAIRY**. The internship was completed in the duration of 15days, from 15-05-2023 to 29-05-2023 under the guidance of Mr. Gokul K.P. We also confirm that the report is prepared only for my academic purpose.

ACKNOWLEDGEMENT

It is a pleasant duty to express our acknowledgement for the assistance and support rendered to us by various personalities at various stages in the successful completion of this work.

We would like to express a deep sense of gratitude to MRCMPU and **Mr. BOBBY KURIAKOSE, Dairy Manager MILMA Wayanad Dairy**, who has kindly granted me permission to do the in-plant training in his esteemed organization. We are also thankful to the head of all departments, engineers, technical staff and workers for their support and guidance during the course of training.

Our heartfelt gratitude to **Fr. Jolly Andrews**, Principal of CHRIST COLLEGE AUTONOMOUS IRINJALAKUDA and **Mr. Binu George**, Head of the department of BSc Food Technology. **Mrs. Sophia Rachel Kurian, Mrs. Anna Maria V.D** (department teachers) for granting the permission and supporting.

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INTRODUCTION

In Kerala, Milma is the renowned Brand name of dairy farmer's initiative in the cooperative sector. In order to ensure the quality of milk from the initial stage of procurement, MILMA has set up village level bulk milk coolers with the help of financial aid from the Central Government which helps in improving the quality of the milk.

Well-known by the popular sobriquet 'MILMA', Kerala Co-operative Milk Marketing Federation (KCMMF) was formed in 1980 as a state adjunct of the National Dairy Program 'Operation Flood'. It is a three-tiered organization. The farmer memberships that stood at 45000 during take over from the erstwhile KLD&MM Board during 1983 has grown to over 15.2 lakhs through 3071 milk Co-operatives by March 2022. These primary societies are grouped under three Regional Co-operative Milk Producers' Unions TRCMPU for Thiruvananthapuram region, ERCMPU for Ernakulam region and MRCMPU for Malabar region. At the apex level KCMMF functions from the headquarters at Thiruvananthapuram. From the different units managed directly by KCMMF and the various units under regional unions MILMA produces and distributes pasteurized Vitamin – A enriched milk and various milk-based products as well as mango drink throughout the state. MILMA has been instrumental in achieving the national goal of self-sufficiency in milk production in the state. The goal of KCMMF is "The socio-economic progress of the dairy farmer through procuring, processing and marketing of milk". Still the goal is receding as Kerala enjoys one of the highest ranges of per capita milk consumption.

OUR OBJECTIVE

- To channelize marketable surplus milk from the rural areas to urban deficit areas to maximize the returns to the producer and provide quality milk and milk products to the consumers.
- To carryout activities for promoting Production, Procurement, Processing and Marketing of milk and milk products for economic development of the farming community.
- To build up a viable dairy industry in the State.
- To provide constant market and stable price to the dairy farmers for their produce.

**INTERNSHIP REPORT OF MILMA THIRUVANATHAPURAM DAIRY
REGIONAL CO-OPERATIVE MILK PRODUCERS UNION LIMITED**



Submitted to

CHRIST COLLEGE AUTONOMOUS, IRINJALAKUDA

Calicut University in partial fulfillment of the requirement of

Bachelor of Science in

FOOD TECHNOLOGY (2021- 2024)

Submitted by

SARATH KRISHNAN K C (CCAVSFT030)



CHRIST
COLLEGE (AUTONOMOUS)
IRINJALAKUDA, KERALA

DEPARTMENT OF FOOD TECHNOLOGY

CHRIST COLLEGE, (AUTONOMOUS) IRINJALAKUDA

(2021-2024)

**CHRIST COLLEGE (AUTONOMOUS)
IRINJALAKUDA, THRISSUR**



**DEPARTMENT OF FOOD TECHNOLOGY
BSC.FOOD TECHNOLOGY**

REPORT OF INTERNSHIP AT
MILMA DAIRY, AMBALATHARA, THIRUVANANTHAPURAM

SUBMITTED BY
SARATH KRISHNAN K C (CCAVSFT030)

HEAD OF DEPARTMENT

LECTURE IN CHARGE

EXTERNAL EXAMINER

ACKNOWLEDGEMENT

The success and final outcome of this project requires a lot of guidance and assistance from many people and I am extremely fortunate to have got this all along the completion of this project work. Whatever that has been done is only due to such guidance and assistance.

First and foremost, I would like to thank the Lord Almighty who is obviously the one who has always guided me to work on the right path of life.

I wish to express our sincere gratitude to THIRUVANANTHAPURAM REGIONAL CO-OPERATIVE MILK PRODUCER'S UNION LTD (TRCMPU) and its management especially Smt. Jessy R.S (Senior Manager) Thiruvananthapuram Dairy for permitting me to undergo in-plant training at Thiruvananthapuram Dairy. I would also like to extend my sincere gratitude to Sri. SHAJI CHAKKO, (Manager, Production and Products), Sri. FIROSH MURALI (HRD & ADM), Smt. Nidhi George (Assistant HRD Manager), Smt. JESSY R.S (Manager, Q&A) and Smt. Chithra K.S (Assistant Q&A) for helping me a lot to complete this training.

I would like to express my sincere thanks to Smt. YAMUNA and Smt. SANDHYA (TO, Products) at Milma, Thiruvananthapuram for their inspiring guidance and support throughout the work and also I would like to express my heart filling thanks to Smt. SREELEKHA (Assistant Manager, Products). I am also thankful to all the Technical Superintendents. and entire staff at Milma, Thiruvananthapuram for their constant guidance and support throughout the internship. I also extend my gratitude to all staffs, technicians and other

workers for their guidance, suggestions and encouragement in the study.

Last but not the least, the investigator place on record the gratitude to family, who supported every step of the way with their encouragement and friends for their help and support till the end.

“No one who achieves success does so without the help of others. The wise and confident acknowledge this help with gratitude.” - Alfred North Whitehead..

DECLARATION

I hereby declare the internship report of III rd. year training of BSc. Food Technology, Christ College, Thrissur is my original work done in the form of partial fulfillment of requirements for my bachelor's degree under the supervision and guidance of Mr. SHAJI CHAKKO. I have prepared this report for academic purpose only.

I also declare that the company follows the quality management system based on HACCP which is described in the following manual and that every worker of the factory is committed for the realization of the company's quality policy.

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INTRODUCTION

Milk is being a complete food had its own important in the day to day life being. Milk cannot substantiate with another product. It is essential for the growth of children and it is also an important food for all age group. In our country possess about 18 percentage of the total supply of milk in the world. There are companies in the country to produce milk and milk products.

Milk is being important from the nutritional stand point since it contains nearly all the essential constituents required human diet in proper proportion. Milk supplies body building proteins, bone forming mineral and health-giving vitamins and essential amino acids in fairly large quantities.

Milk is essential part of balanced diet. Large parts of populations in India are vegetarians and therefore the importance of milk is still great. According to Nutrition Advisory Committees of Indian Council of Medical Research “a balanced diet of an Indian adult should include ten ounce of milk per day. Though India has 30 percentage of the cattle wealth in the world and dairy per capita availability of milk estimated to be only five ounce per day. This shows that actual requirements of the milk.

The per capita milk available in the country is just half of our requirements.

Milk may be defined as the whole, fresh, clean, lacteal, secretion obtained by the complete milking of one or more healthy milk animals excluding that obtained within 15 days before or 5 days after calving. It must be practically free from colostrum and should contain minimum prescribed percentage of milk fat and milk solids not fat.

Most of the milk produced in the country is from rural areas. Small farmers who keep usually one or two animals. There is no ready market for the milk in the village. At the same time there is high demand for milk in urban areas.

In Kerala milk and milk products have high demand, the demand for the products increase on festival seasons. At early stages, in the stage milk was supplied by local enjoyed monopoly in the supply of pasteurized milk in the state, but after sometimes other organisations started to enter in the field.

According to prevention of Food Adulteration Rules as far as Kerala is concerned cow milk should contain not less than 3.5 percent fat and 8.5 percent solids not fat, where buffalo milk should contain not less than 5 percent fat and 9 percent solids not fat.

Most of the milk produced in the country is from rural areas, small farmers who keep usually one or two animals. There is no ready market for the milk in the village.

IN-PLANT TRAINING REPORT

*Submitted on the partial fulfillment of the requirement for the
award of the degree of Bachelor of science in*

FOOD TECHNOLOGY

Submitted By

PULLADAN SAVIO RAPHY

(CCA VSFT012)



DEPARTMENT OF FOOD TECHNOLOGY

CHRIST COLLEGE AUTONOMOUS, IRINJALAKUDA

Guided By, Mrs.Sangeetha

Work done at



MILMA, Kunnamangalam, Kozhikode

**CHRIST COLLEGE (AUTONOMOUS)
IRINJALAKUDA**



**DEPARTMENT OF FOOD TECHNOLOGY
REPORT ON MILMA
KOZHIKODE**

**SUBMITTED BY
PULLADAN SAVIO RAPHY
(CCAVSFT012)**

HEAD OF DEPARTMENT LECTURE IN CHARGE EXTERNAL EXAMINAR



Malabar Regional Co-operative Milk Producers' Union Ltd.
Central Products Dairy
(An ISO 22000:2005 Certified Dairy)

CPD/ HRD & ADMN/F/30/2023/4779

30th May 2023

CERTIFICATE

This is to certify that **Mr. Pulladan Savio Raphy (Reg.no. CCAVSFT012)** Food Technology student of Christ College (Autonomous), Irinjalakuda, Thrissur had successfully completed his one month Academic Project work at **MRCMPU Ltd, Central Products Dairy, Naduvattom, Kozhikode** from 15.05.2023 to 29.05.2023 as a part of his course.

"We wish success in all his future endeavours."

Reshma Mohan

For Dairy Manager



Our Mission: milma is committed to ensure Farmers' prosperity, well - being and consumers' satisfaction

Central Products Dairy, Beypore North P.O, Naduvattom, Kozhikode Dist., Kerala - 673015
Ph: 0495-2414117, 2418836, Fax: 0495-2416117 E-mail: cpdkkd@malabarmilma.coop Web: www.malabarmilma.com
GST :32AAAAM1011G7ZC PAN : AAAAM1011G FSSAI LIC.NO:11317011000455

DECLARATION

The facts and figure stated in this training report is based on the data collected by group which is authorised and verified to the best of our knowledge.

ACKNOWLEDGMENT

With extreme pleasure and gratitude, we hereby submit my project "consumer satisfaction in marketing department "in milma central product Dairy naduvattom beypore. we take this opportunity to express my gratitude to the people who have cooperated for this successful completion of the project.

We are greatly thankful to respected principal Fr. Jolly Andrews sir in Christ College Irinjalakuda, Kerala.

It gives the immense pleasure to express my deep and sincere thankful to teacher's Mrs. Ambily K.M, Head of the department of BSc Food Technology. Mrs. Sophia Rachel Kurian, Mr. Binu George (department teachers) for granting the permission and supporting.

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INTRODUCTION

The Kerala Co-operative Milk Marketing Federation (KCMMF) or MILMA was established in April 1980 with its head office at Pattom, Trivandrum. It was brought under the operation flood programme of National Dairy Development Board (NDDB).

The KCMMF operates on the truly democratic lines “of the farmer, by the farmer and for the farmer”. The organization has a three tier structure with primary co-operatives at village level, regional milk producers union at middle level and an apex body at the state level which is KCMMF.

REPORT ON INTERNSHIP



DEPARTMENT OF FOOD TECHNOLOGY
CHRIST COLLEGE AUTONOMOUS
IRINJALAKUDA

Submitted by
Shazeena K A

Work done at



FEBIN MARINE EXPORTS
ERAMALLOOR, ALAPPUZHA

CHRIST COLLEGE (AUTONOMOUS)
IRINJALAKUDA, THRISSUR
2021-2024

CHRIST COLLEGE(AUTONOMOUS), IRINJALAKUDA



**DEPARTMENT OF FOOD TECHNOLOGY
BSC.FOOD TECHNOLOGY
REPORT ON INTERNSHIP AT FEBIN MARINE EXPORTS
ERAMALLOOR, ALAPPUZHA**

SUBMITTED BY

SHAZEENA K A (CCAVSFT031)

HEAD OF DEPARTMENT

LECTURE IN CHARGE

EXTERNAL EXAMINER

Date: 31.05.2023

TO WHOMSOEVER IT MAY CONCERN

This is to certify that Ms. Shazeena K A, B. Sc Food Technology, student of Department of Food Technology, Christ College (Autonomous) Irinjalakuda, has done her In Plant training in our organization during the period from 15th-May-2023 to 31st-May-2023 as part of her curriculum.

She had been given all the required data and guidance for the successful completion of the internship and completed her assignment in the limited span available for completion.

Her attendance during the period of internship was regular and to the best of our knowledge and her conduct and character was found good.

We wish to all success in her future assignments.

For FEBIN MARINE FOODS

Seema

SEEMA SANAL

TECHNICAL MANAGER



DECLARATION

We students of BSC Food Technology (2021-2024), hereby declare the following report was prepared based on information collected during the In-plant training programme in FEBIN MARINE EXPORTS (RF EXPORTS), ALAPUZHA. The training was successfully completed under the guidance of Ms. PREETHA during the period of 15-05-2023 to 31-05-2023. The information provided in this report is a true to the best of our knowledge.

ACKNOWLEDGEMENT

First and foremost, we thank God Almighty for his immense love and grace which enabled us to complete this in-plant training. An utterance of appreciation will certainly be not less than the best to reciprocate. Our sincere thanks to all who has helped us to sail our boat through such a journey and this eventual destination. Our respect and gratitude to Ms. SEEMA SANAL (TECHNICAL MANAGER), ANEESA HARIS(QAM) for granting us the permission to complete 15 Days training. We owe our profound gratitude to our guide MS. PREETHA (Lab Assistant), who took interest on our training work and guided us along by providing all the necessary information. We would like to thank Ms. SHEEBA Mr. ALI HATHIM (QC) Mr. SOJAN JOSEPH, Mr. RAJESH, Mr. SAMEER, Mr. SABEESH, Mr. KALADHARAN, Mr. ASWIN (Supervisors) and all t l the members of FABIN MARINE EXPORTS for their valuable guidance throughout the training period. We also extend our gratitude to our families and friends for the cooperation and helping hands who were always friends in need.

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INTRODUCTION

Febin Marine food was established by Mr. Farook in the year 1996. Febin Marine Foods is an exporting company under RF exports. It has been approved for exports to the European Union since 1998.

The company is exporting quality sea foods to Japan, Europe. Southeast Asia and USA. The main importing item from UK is nephrops and other cultured products are taken from Andhra Pradesh. The main exporting products are shrimps, squid, cuttle fish and octopus. RF Exports have been renowned for the supply of premium quality seafood product to major companies across the globe. It is able to offer all their customers the confidence that the products are consistent, derived from sustainable resource and manufacture with full product traceability.

REPORT ON INTERNSHIP AT UNITED BREWERIES LIMITED

KANJIKODE, PALAKKAD, KERALA, 678551

WORK DONE AT

UNITED BREWERIES LIMITED
KANJIKODE, PALAKKAD



ON PARTIAL FULFILLMENT OF BSC FOOD TECHNOLOGY
SUBMITTED BY : SHRUTHI S (CCAVSFT013)



CHRIST COLLEGE (AUTONOMOUS) IRINJALAKKUDA
THRISSUR, 680125
MAY 2023

**CHRIST COLLEGE (AUTONOMOUS), IRINJALAKKUDA
THRISSUR**



DEPARTMENT OF FOOD TECHNOLOGY

REPORT ON IN-PLANT TRAINING

CONDUCTED AT

UNITED BREWERIES LIMITED

KANJIKODE, PALAKKAD

SUBMITTED BY

SHRUTHI S (CCAVSFT013)

Head of the department

Lecturer in charge

External examiner

DECLARATION

I, SHRUTHI S, B.Sc Food Technology student of Christ College (Autonomous), Irinjalakuda, Thrissur, affiliated to Calicut University, do hereby declare the report on IN-PLANT TRAINING conducted at United Breweries Limited, Palakkad has been prepared by me for the award of B.Sc Food Technology of Calicut University during 2021 - 2024.

The facts stated in the report is based on the data collected by me from the authorised person and verified to the best of knowledge and belief. I further declare that this project is made by me and has not been submitted to any other institute.

FELICITATION

At the very outset, I would like to thank Mr.Vinu Philipose (HR Manager) Ms.Radhika (Assistant HR Manager) and Mr.Sreemon V R (Manager QA) of the company for their invaluable and knowledgeable guidance shared with me through out the training.

I also express my heartfelt gratitude to Sri M Suresh, General Manager of the company for allowing me to undergo inplant training at United Breweries Limited, Palakkad.

In addition, I am also obliged to Ms.Vinaya (head of the packaging dept), Mr.Sivadas (microbiologist) , Mr.Vivek (brewer) who patiently taught me through out the training period.

I also convey my special gratitude to Mr.Binu George (HOD) and Mrs. Sophia Rachel Kurian, Mrs.Anna Maria (department teachers), Christ College, Irinjalakuda for giving me the permission and support for doing my inplant training.

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REPORT ON INTERNSHIP AT CRUST 'N' CRUMB, Pvt Ltd

KINFRA Small Industries Park Nellad, Muvattupuzha, Kerala 686669

WORK DONE AT CRUST 'N' CRUMB FOOD INGREDIENTS



ON PARTIAL FULFILLMENT OF BSC FOOD TECHNOLOGY

SUBMITTED BY: SIVAPRIYA E S (CCAVSFT032)



CHRIST COLLEGE (AUTONOMOUS) IRINJALAKUDA, THRISSUR, 680125

MAY 15-31 , 2023

INTERNSHIP REPORT

WORK DONE AT: CRUST 'N' CRUMB FOOD INGREDIENTS PVT LTD



ON PARTIAL FULLFILLMENT OF BSC FOOD TECHNOLOGY

SUBMITTED BY : SIVAPRIYA E S (CCAVSFT032)

HEAD OF THE DEPARTMENT

LECTURE IN CHARGE

EXTERNAL EXAMINER

DECLARATION

I hereby declare that report entitled "Report on Internship at Crust N Crumb Food Ingredients Pvt Ltd" submitted at Christ College (Autonomous), Irinjalakuda is a lawful work done in the form of partial fulfilment of requirements for the Bsc Food Technology under the supervision and guidance of Mr. Biju M.S QA/QC Manager, Crust N Crumb Food Ingredients Pvt Ltd , from the period of May 15-31 , 2023.

ACKNOWLEDGEMENT

In the present world of competition there is a race of existence in which those are having will to come forward succeed.

Report is like a bridge between theoretical and practical working. First of all, we would like to thank the supreme power the Almighty God who is obviously the one has always guided us to work on the right path of life. Without his grace this report could not become a reality. Next to him are our parents, whom we are greatly indebted for us, brought up with love and encouragement to this stage. We would like to thank our beloved principal Dr.Fr. Jolly Andrews CMI for permitting us on the internship. We are highly obliged in taking the opportunity to sincerely thank our worthy teacher Mr. BINU GEORGE . We are feeling oblige in taking the opportunity to sincerely thanks to Mr. Biju M.S,QA/QC Manager, Crust N Crumb Food Ingredients Pvt Ltd, for helping us, further guidance and for being with us every time we needed advice. We also take a moment to thank Ms. Varsha Vishnuprasad, Managing Director, Crust N Crumb FoodIngredients Pvt Ltd, for providing such a

peaceful environment for working and learning the necessary. Sincere thanks to Mr. Pramod QA/QC Assistant Manager, Mr. Rohin, Ms. Divya, Ms. Soosan, Ms.Suzanne, Mr. Prabhu, Mr. Ummar, Mr. Johns, Ms. Sreelaksmi, Mr. Ajmal, Mr. Ashique, Mr.Ashif, Ms. Elizabeth, Crust N Crumb Food Ingredients Pvt Ltd also we would like to thank all the workers and staff of the Crust N Crumb Food Ingredients Pvt Ltd. At last but not the least we are thankful to all our faculties Sophia miss and Ambili miss and all our teachers and friends who have been always helping and encouraging us throughout the report. We have no valuable words to express our thanks, but our heart is still full of the favours received from every person.

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ABSTRACT

This report studies the quality analysis system in a food and beverages company, Crust N Crumb Food Ingredients Pvt Ltd, KINFRA small industries Nellad, Muvattupuzha. The 15 days internship focuses on process flow verification and quality analysis of liquids and powdered mixes. The products ranges from liquids such as fruit fillings, jam, glazes to powdered mixes such as cake mixes and concentrates, bread and flour improvers, confectionery and pastry mixes, sugar free mixes, egg free mixes. The samples are taken for quality analysis after important steps of the production in order to verify the system, high quality and safe as the results of an effective equality system based on the HACCP system. A well planned properly executed and evaluated industrial procedure helps a lot in developing a professional attitude. We were assigned in different sections which include the processing, packing, storage, and quality checking, this helped us to interact with different people and acquire more information and knowledge.

REPORT ON INTERNSHIP AT KSE LIMITED

DAIRY DIVISION

KONIKKARA, MARATHAKKARA, THRISSUR-680125

WORK DONE AT

KSE LIMITED DAIRY DIVISION

(VESTA ICECREAM)



ON PARTIAL FULFILLMENT OF BSC FOOD TECHNOLOGY

SUBMITTED BY: SNEHA M B (CCAVSFT033)



CHRIST COLLEGE (AUTONOMOUS) IRINJALAKUDA

THRISSUR, 680125

SEPTEMBER 25 - OCTOBER 8, 2023

CHRIST COLLEGE (AUTONOMOUS)

IRINJALAKUDA



DEPARTMENT OF FOOD TECHNOLOGY
INTERNSHIP REPORT ON KSE LIMITED DAIRY DIVISION
(VESTA ICECREAM)

SUBMITTED BY
SNEHA M B (CCAVSFT033)

Head of the Department

Lecture in charge

External examiner



KSE

LIMITED

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PRJ/2023- 00 1 1 9 7

09.09.2023

TO WHOMSOEVER IT MAY CONCERN

*This is to certify that **Ms. SNEHA M B., (Reg No: CCAVSFT033)** 6th semester **B.Sc Food Technology** student of **Christ College (Autonomous) Irinjalakuda** has successfully completed Internship on "**Dairy Product**" in our Konikkara Unit during the period **from 25.08.2023 to 08.09.2023** as part of the curriculum. She was found to be sincere and enthusiastic in collecting various information and data required for the Internship. We wish all success in her future endeavours.*

For **KSE Limited**

Anil Kumar M.P
Manager (HR)



DECLARATION

I , SNEHA M B , student of BSc Food Technology at Christ College Irinjalakuda, hereby declare, the presented report is made on the basis of the knowledge gained as a part of in plant training done at KSE LIMITED DAIRY DIVISION (VESTA ICECREAM) Konikkara, Thrissur. The internship was completed in the duration of 15 days, from 25/9/2023 To 8/10/2023 under the guidance of Mr Nirmal KR. I also confirm that the report is prepared only for my academic purpose.

ACKNOWLEDGMENT

I would like to express our heart felt gratitude to KSE LIMITED DAIRY Division for providing us with the in valuable opportunity to intern in the dairy Industry.

My sincere thanks to **Mr. Anil Kumar M.P**, manager of KSE LIMITED and **Mr. Arun.C**, Manger of KSE LIMITED DAIRY division for Permitting me to do this training on behalf of their esteemed concern. I am deeply grateful to **Mr .Nirmal.K.R** (HR) and to the entire team at Vesta for their encouragement and for sharing their expertise,which has significantly broadened my understanding of the daily sector.

Our heartfelt gratitude to **Fr. Jolly Andrews**, Principal of CHRIST COLLEGE AUTONOMOUS IRINJALAKUDA and **Mrs. Ambily K.M**, Head of the department of BSc Food Technology. **Mrs. Sophia Rachel Kurian**, **Mr. Binu George** (department teachers) for granting the permission and supporting.

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REPORT ON INTERNSHIP AT RHEMA DAIRY

RHEMA DAIRY, Nalam Mile, Kulakkad, Kerala

WORK DONE AT

RHEMA DAIRY

ALUVA, ERNAKULAM



ON PARTIAL FULLFILLMENT OF BSC FOOD TECHNOLOGY

SUBMITTED BY : SREEHARI K P(CCAVSFT014)



CHRIST COLLEGE(AUTONOMOUS)IRINJALAKUDA

THRISSUR,680125

MAY 15-31,2023

CHRISTCOLLEGE(AUTONOMOUS)IRINJALAKUDA



DEPARTMENT OF FOOD TECHNOLOGY
BSC .FOOD TECHNOLOGY
REPORT ON INTERNSHIP AT RHEMA DAIRY
ALUVA,ERNAKULAM

SUBMITTED BY
SREEHARI K P (CCAVSFT014)

Head of Department

Lecturer in charge

External examiner

DECLARATION

I hereby declare that report entitled "Report on Internship at Rhema Dairy " submitted at Christ College (Autonomous), Irinjalakuda is a lawful work done in the form of partial fulfilment of requirements for the Bsc Food Technology under the supervision and guidance of Mrs. Linty June QC Manager, Rhema Dairy, from the period of May 15-31, 2023.

ACKNOWLEDGEMENT

An utterance of appreciation will certainly be not less than the best to reciprocate my sincere thanks to all who has helped me to sail my boat through such a journey and this eventual destination.

First of all, I thank God for this successful completion of my in-plant training programme my respect and gratitude to Mrs.Linty June(Quality Manager), who took interest on my training work and guided as along by providing all the necessary information.

Sincerely, I am thanking our HOD and class in-charge Mrs. Ambily K.A, Mrs. Sophia Rachel Kurian, Mr. Binu George and all our staffs of Food Technology Department for furnishing their valuable time and assistance. I am also grateful to my parents, friends and beloved ones who have supported me like no one. Above all the blessings of God, who led me to achieve my target. I take up this opportunity as a big milestone in my career development. I will maintain and continue all the discipline and knowledge gained from this industry to maximum extend, for the desired career aim.

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INTRODUCTION

Industrial training is an important phase of a student life. A well planned, properly executed and evaluated industrial training helps a lot in developing a professional attitude. It develops an awareness of industrial approach to problem solving, based on a broad understanding process and mode of operation of organization. Milk is a valuable nutritious food that has a short shelf life and requires careful handling.

Pasteurization is a heat treatment process that extends the usable life of milk and reduces the numbers of possible pathogenic microorganisms to levels at which they do not represent a significant health hazard. The milk processing section in processing plants contains all operations of milk like collecting milk from farmers, storing milk in tanks then separating, pasteurizing and homogenizing for making good quality milk products. Milk processing allows the preservation of milk for days, weeks or months and helps to reduce food-borne illness.

**INTERNSHIP REPORT OF MEAT PRODUCTS OF INDIA LTD
EDAYAR , KOOTHATTUKULAM**



Report submitted to the CHRIST COLLEGE (AUTONOMOUS)
IRINJALAKUDA

Calicut university in partial fulfillment of the requirement
of

Bachelor of food technology

(2021 – 2024)

By

CHRISTEENA JOGY (CCAVSFT019)



**CHRIST COLLEGE (AUTONOMOUS) , IRINJALAKUDA,
THRISSUR**



DEPARTMENT OF FOODTECHNOLOGY

BSC. FOOD TECHNOLOGY

REPORT ON INTERNSHIP AT MEAT PRODUCTS OF INDIA

KOOTHATTUKULAM , EDAYAR

SUBMITTED BY

CHRISTEENA JOGY (CCAVSFT019)

HEAD OF THE DEPARTMENT

LECTURE INCHARGE

EXTERNAL EXAMINER

MPI/Training/28

07.06.2023

C E R T I F I C A T E

This is to certify that **Ms. CHRISTEENA JOGY**, 3rd Year B.Sc. Food Technology student of Christ College, Irinjalakuda, have undergone Inplant Training in our Meat Processing Plant from 15th May 2023 to 31st May 2023.

Her character and conduct was satisfactory during the period of training.



MANAGING DIRECTOR



DECLARATION

I **Christeena Jogy** , student of BSc food technology (2020-23) at Christ College Autonomous Irinjalakuda, I hereby declare that the following report was prepared on the basis of information collected during the inplant training programme in Meat products of india LTD, Koothattukulam. The training was successfully completed under the guidance of **Mr.Ceeshan joy (Asst.Manager production)** MPI, Koothattukulam during the period of 15/05/2023 to 01/05/2023. The information provided is true to the best to our knowledge.

ACKNOWLEDGEMENT

In the first place I would like to express our sincere gratitude to **Mr E.K. Sivan , Chairman and Dr. A. S Bijulal, Managing Director** of MPI for providing the opportunity to do an internship within the organization . I also thank **Dr. Ajeesh Mathew , Production Manager** and **Dr. Irene Grace kurian and Mr. Ceeshan joy, Assistant Production Manager** for helping me to complete the internship.

I also would like to express our thankfulness to **Mrs Radha Sankar and Mr. Ashok T R , Supervisor of Production** and all the employees of MPI for their support.

I thank the **Head of Food technology Department Ms. Ambily K M** for allowing me to progress with this internship.

Thank you

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