

Department of Swasthavritta

B.S.D.TRUST'S AYURVED MAHAVIDYALAYA

WAGHOLI, PUNE – 412207

“Katraj dairy” visit report

Date: 25/02/2023

Introduction

Our college BSDTAM ayurved mahavidyalaya, Wagholi had organized educational visit to Katraj dairy training institute on 25/02/2023 for Miss Khushbu Kumari 3rd year BAMS 2017 batch student. Where we got a chance to study the various steps, procedures involved in the pasteurization of milk and the manufacturing of various milk products.

KATRAJ DAIRY- PAST TO PRESENT

Katraj Dairy was incorporated in 1960 with an intension of providing an organized facility of milk collection for the village farmers situated in Pune district. Katraj Dairy started with milk collection of about 0.30 lakh (30.000) litres per day in the first year of operation and today, has steadily grown to over 1.50 lakh (0.15 million) litres per day and has a financial turnover of over Rs.150 crores (US\$ 33 million).

Katraj Dairy has achieved ISO 9001:2000 & HACCP certification from DNV in Oct. 2006 & maintained.

Katraj Dairy with its eight chilling plants and 12 BMC spread almost all over the district has an installed milk handling capacity of over 5 lakh (0.50 million) litres per day. The main plant of Katraj is equipped with modern pasteurizer, homogenizer, cream separator, ghee processing, automatic packing of milk & milk products. It has other quality testing devices & well equipped labs. Katraj dairy has an installed processing capacity of 2 lakh litres/ day.

katraj dairy manufactures / Distributes milk and milk products like Pasteurized/ Homogenized- Cow milk, Toned milk, Double toned milk, Standardized Milk, Full cream milk, Cow & Buffalo Cream and Ghee, Shrikhand, Amrakhand, Malai Paneer, Dahi, Flavored Milk, Lassi, Jeera Tak, Table Butter, Milk Powder, Softy Ice cream, pedha, Khoa and in the near future plans to introduce sterilized milk in 200ml bottle and hard ice-cream with different flavors in different pack size.

Katraj products have been in use in thousands of homes in Pune since 1961. Katraj milk, katraj ghee, katraj shreekhand, katraj amrakhand, katraj lassi, katraj jeera tak [buttermilk], katraj cream have made Katraj a leading food brand in western Maharashtra.

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Objective of visit

To see & understand milk collection, segregations, pasteurization, preparation & packaging of mil & various milk products. To see & understand various lab test for quality & adulteration assessment of milk & milk products.

Findings of visit

- Mrs Rani Tule explained how milk is collected in collection centres in the villages & transported to Katraj plant.
- Once the milk has reached the plant, it is first checked for its quality. After which it is primarily filtered & added to the holding tanks after which the milk is transferred through pipelines to the boiler unit. This is where pasteurization occurs, the process of heating each & every particle of milk to at least 63 degree C for 30 mins or 72 degree C for 15 seconds in approved & properly operated equipment. Then milk is rapidly cooled to 5 degree C.
- After this process the milk is stored in specially designed storage containers. After which it is ready for further processing & packaging. The milk can be further utilized in the production of rest of products.
- Quality control is done by initially checking the quality of the milk when it is milk tanker. The department uses method of 'random sampling' for selection of samples to test. This department uses a variety of testing methods for the various products that are produced at the plant. They usually check for pH, fat, acidity, water content, saturation levels, lactic acid etc.
- Packaging is done in a very hygienic environment. All the workers that come in contact with the products have hair caps & gloves on their hands. They also have a special uniform that has to be worn.
- At the end of the visit, delicious ice creams were given to students.
- Overall it was a good visit.

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