




**REPORT ON INDUSTRY VISIT TO NANDAN DAIRY, BARAMATI**

Date of Event	28/03/2023	Venue	Baramati
Day of the Event	Tuesday	Duration 10:30 AM to 12:30 PM	
No of students visited	30		



 <b>Praful Sarangdhar</b> Faculty Prepared by	 <b>Dr. Mangalgauri Patil</b> IQAC Reviewed/Recommended by	 <b>Dr. Shubhangee Ramaswamy</b> Incharge Director Approved by
---	--	--



With an inspiring initiative by the I/C Director of Marathwada Mitra Mandal's Institute of Management Education Research & Training (IMERT) Dr. Shubhangi Ramaswamy, an industry

<p align="center"><i>[Signature]</i> <b>Praful Sarangdhar</b> Faculty Prepared by</p>	<p align="center"><i>[Signature]</i> <b>Dr. Mangalgaori Patil</b> IQAC Reviewed/Recommended by</p>	<p align="center"><i>[Signature]</i> <b>Dr. Shubhangee Ramaswamy</b> Incharge Director Approved by</p>
---	--	--



Since 1994




**Marathwada Mitra Mandal's**  
**INSTITUTE OF MANAGEMENT EDUCATION RESEARCH AND TRAINING**  
**(IMERT), Pune**  
**S. No. 18, Plot No. 5/3, CT5 No. 205, Behind Vandevi Temple, Karvenagar,**  
**Pune – 411052**



AY: 2022-23

visit was organised for MBA first year Div. A students on 28<sup>th</sup> March 2023 at Nandan Dairy Malegaon Baramati. A batch of 30 students and 3 Faculty members visited the Nandan Dairy. Established in 1988, Nandan dairy has gained immense expertise in supplying & trading of Milk in pouches, milk products- Curd/dahi, butter milk, lassi, paneer etc. The company is located in Baramati, Maharashtra. Mr. Abhijeet Bobade from Nandan dairy gave information about quality of milk and dairy business. Dairy is owned by Baramati District cooperative milk producers Ltd. Processing capacity of plant is 2.5 lakh litres per day. Mr. Bobade cautioned about the adulteration made in milk for increasing thickness of milk and malpractices happening in Indian market related to milk and milk products. He informed about the variety of milk available with Nandan Dairy like full cream milk, toned milk, double toned fat free milk, cow milk etc. difference with homogenised and pasteurised process of milk.

Milk is taken in tankers to a milk factory where it's pasteurised and homogenised. This technique heats milk to 72°C for no less than 15 seconds, then cooled immediately to destroy any harmful bacteria and micro-organisms. This also extends the shelf life. Dairy has its own packaging unit where the milk pouch are packed as per the variety of milk colour of the pouch is fixed, according milk packets are separated and stored in cold storage at 4°C degree temperature. As per daily requirement of the market milk packets are made ready, excess of milk collected is sold to other private dairies around the area. Nandan dairy has an exclusive retail outlet within the premises for the retail customers to purchase the finished milk products. Students through this visit got detailed information about the dairy industry, its milk collection methods, processing, packaging and distribution system of milk and milk products.

 <b>Praful Sarangdhar</b> Faculty Prepared by	 <b>Dr. Mangalgaouri Patil</b> IQAC Reviewed/Recommended by	 <b>Dr. Shubhangee Ramaswamy</b> Incharge Director Approved by
---	---	--