



Since 1994



AY: 2023-24

A Report on Industry Visit to Ajinkyatara Sugar Factory

Date of the Event (DD/MM/YYYY)	09/03/2024	Duration	12:30 PM to 2:00 PM
Day of the Event	Saturday	Venue	Ajinkyatara Sugar Factory Satara
Number of Participants		37	



Prof. Aparna Shastri

Prof. Aparna Shastri
Dr. Praful Sarangdhar
Faculty

Prepared By

Dr. Mangalgaouri Patil

Dr. Mangalgaouri Patil

Reviewed By

Dr. Shubhangee Ramaswamy

Dr. Shubhangee Ramaswamy
Incharge Director

Approved By-



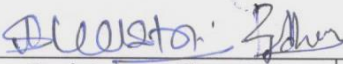
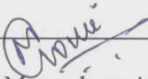

Since 1994



AY: 2023-24

A Report on Industry Visit to Ajinkyatara Sugar Factory

MM's IMERT organised Industry Visit on 9th March 2024 for First Year MBA Students at Ajinkyatara Sugar Factory, Satara. Industry visit was initiated under the guidance and support of Incharge Director Dr. Shubhangee Ramaswamy. 37 students along with 3 Faculty members visited Ajinkyatara Sugar manufacturing plant at Satara. Students and faculties got an entire overview of sugar manufacturing process which involves various subprocesses like extraction of the cane juice by milling or diffusion, clarification of the juice, concentration of the juice to syrup by evaporation, crystallization of sugar from the syrup, and separation and drying of the crystals. As per the size of the crystal, two grades of sugar are manufactured in the plant. The sugar plant has a capacity to crush 2500 tons cane per day. After weighing, sugarcane is loaded by hand or crane onto a moving table. The table carries the cane into one or two sets of revolving knives, which chop the cane into chips in order to expose the tissue and open the cell structure, thus readying the material for efficient extraction of the juice. Mixed juice from the extraction mills or diffuser is purified by addition of heat, lime, and flocculation aids. steam is used to heat the first of a series of evaporators. The juice is boiled and drawn to the next evaporator, which is heated by vapour from the first evaporator. The process continues through the series until the clarified juice, which consists of 10–15 percent sucrose, is concentrated to evaporator syrup, consisting of 55–59 percent sucrose and 60–65 percent by weight total solids. Syrup from the evaporators is sent to vacuum pans, where it is further evaporated, under vacuum, to supersaturation. The washed sugar, dumped from the baskets onto moving belts, dries and cools on the belts as it moves to bulk storage.

 Prof. Aparna Shastri Dr. Praful Sarangdhar Faculty Prepared By	 Dr. Mangalgauri Patil Reviewed By	 Dr. Shubhangee Ramaswamy Incharge Director Approved By-
----------------------------------------------------------------------------------------------------------------------------------------------------------------	-----------------------------------------------------------------------------------------------------------------------------	--------------------------------------------------------------------------------------------------------------------------------------------------------