## INDUSTRIAL VISIT

The students of II M.Sc biochemistry were taken on an industrial visit to PONLAIT and SICA breweries at Pondicherry as an integral part of the association activity on 04.10.2013. Students were accompanied by two staff members Mr.P.Marie Arockianathan and Dr.V.Ramnath.





First, the students visited PONLAIT milk factory where Mrs.Selvi,Quality control incharge of Ponlait, explained some of the key factors regarding the difference between toned milk and cow milk, testing of essential constituents of milk which is procured from vendors, procedures involved in checking the quality of the milk. Students were then taken to the milk processing unit where they gained a detailed theoretical explanation about parturition of milk, separation of cream from the milk, preparation of ice creams with different flavors, and production of ghee from the cream. Students also visited the packaging and storage unit. Finally they saw the E.T.P section where they gained a vast knowledge about wastewater and sludge treatment and its reutilization procedure. Students were given coffee and ice cream as refreshments before leaving the company premises.

Afterwards, we visited SAB-SICA breweries at noon which was very near to PONLAIT. The tahsildar of the company Mrs.Ragini was so kind enough in welcoming us and arranged a demo session about the working procedures of the breweries. The Senior manager of the company, Mr.Venkatesh explained about the procurement of malt, storage process, use of adjuvants and yeast in formation of beer production. Students were then taken to the SILO section where a detailed explanation was given to them regarding the fermentation process.

Finally at the ETP section, students were demonstrated about the sludge and waste water treatment procedures.

From this visit, the students really got knowledge in various latest processes carried out in breweries and dairy industries.

