

AARUPADAI VEEDU INSTITUTE OF TECHNOLOGY
VINAYAKA MISSIONS RESEARCH FOUNDATION
DEPARTMENT OF BIOTECHNOLOGY
INDUSTRY VISIT REPORT
AAVIN DAIRY, SHOLINGANALLUR- 23.2.2024



Students participated – II-year, III -year and IV- year Biotechnology

Faculty: Dr.A.Nirmala, Dr.L.Nagarajan, Dr.S.Shanmugasundar

Non-Teaching Faculty: S. Vijayalakshmi

ABOUT THE COMPANY

Aavin union is a government union which was started in the year – 1958. It is a Tamilnadu based milk producers union. Milk procured from the various districts in Tamilnadu. The milk cost payment is made on the basis of a quality test which consist of Fat and Solid not fat content. Sholinganallur Dairy (III Dairy) is the first ever automated dairy established in South India in 1996. Also, in Sholinganallur Dairy, a Concentrated Solar Thermal System (CST) has been installed for generating steam of 1,000-1,100 kg per day which helps in reducing usage of furnace oil.

REPORT ON VISIT TO AAVIN DAIRY

As a part of our curriculum and educational activity, students from second year, third year and Final year students visited Aavin Dairy, Sholinganallur, Chennai on 23.2.2024 accompanied by Three teaching and one non-teaching faculty member. We have started from our AVIT Campus around 9.30am and reached the Aavin dairy at 10.30 am. After reaching the campus, we have completed the entry registration formalities as per company norms. All the students were asked to assemble in seminar hall, faculty from dairy unit and Quality control department narrated and explained all features of plant, starting from receiving of raw milk from different parts of Tamil Nadu and processing, Lab testing, pasteurization, packing in different quantity, nutritional levels, preparation of other milk products and reaching to public. The entire process observed by the students.



QUALITY CONTROL DEPARTMENT:

The Quality Control Department of TCMPF Ltd. is functioning with the highly qualified technical personnel with State-of- the art laboratories for the testing of Milk & Milk Products as per the regulations of FSSAI, BIS, AGMARK and Export Inspection Council of India. The QC Department is ensuring the quality of Products at all stages from farm to fork. The dedicated QC team is working for 24 x 7 for 365 days to check the quality parameters of the Milk & Milk Products. Quality Control

laboratory at Aavin is utilizing the high precise equipment's for the analysis of Milk & Milk Products. The Milk is tested for the following quality parameters in Quality Control Laboratories on entry at the Dairies.

- Organoleptic test
- Temperature
- Clot on Boiling Test
- MBRT Test
- Acidity
- Alcohol Test
- Adulterants Test – Sucrose, Urea, Maltodextrin, Starch, Dextrose
Formalin/Hydrogen Peroxide/ Boric acid, Detergents, Salt, Vegetable
oil/Fat, Neutralizers and Nitrates
- Fat (%)
- SNF (%)
- SPC
- Coliform





At the end of the visit our students enjoyed by eating with Aavin products. Visit was educative and informative for our students.