



# RAJARAJESWARI COLLEGE OF ENGINEERING

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## NAME OF THE DEPARTMENT: MECHANICAL ENGINEERING

1. Type of Event: "INDUSTRIAL VISIT "

2. Company Visited: "Karnataka Milk Federation (KMF)-Mother Dairy"

3. Event Duration: 7<sup>th</sup> March 2019

4. Venue: 1ST Main Road, Maruthi Nagar,  
Yelahanka Bangalore, Karnataka 560064

5. Semester: 6<sup>th</sup> Semester B Section

6. Number of Students: 40

7. Faculty:

**Mr. MADHU K S**

**Dr. SATHEESHA V**

8. Work Station Area:

- Collection of Milk from various sectors.
- Testing of Milk.
- Pasteurization of Milk.
- Storage of Milk in tanks.
- Producing of milk products such as Paneer, Curds and Milk in name of NANDINI.
- Liquid milk is converted into Milk powder.
- Testing of final product of milk produced.
- Packing process.

9. MANUFACTURING PROCESS: The process involves collection of milk from various sectors of Village, Town and City. All the collected milk is supplied to K M F and testing process is carried to know the flat, quality of milk. Based on quality of milk is divided. Milk is pasteurized less than 100°C and stored in large tanks (1000 to 6000 lit. of tank). According to the requirement milk is used to produce the product like PANEER, CURDS, CHOCOLATES ..., if excess of liquid milk remains then it is converted in milk powder. After the product produced testing is carried out to know the quality of the product. Finally, the entire product is packed by automated machines in some cases peoples also used for tool exchanges, shifting of finished product, to shift the operation carried on machine, to place the product correctly.