



ಸಹ್ಯಾದ್ರಿ ವಿಜ್ಞಾನ ಕಾಲೇಜು, ಶಿವಮೊಗ್ಗ-577 203

(ಕುವೆಂಪು ವಿಶ್ವವಿದ್ಯಾನಿಲಯದ ಘಟಕ ಕಾಲೇಜು)

SAHYADRI SCIENCE COLLEGE, SHIMOGA-577 203

(A Constituent College of Kuvempu University)

Phone:08182-240435

Fax:08182-240138

E-mail:sahyadriscience@gmail.com

Web : www.kussc.ac.in



ಸಂಖ್ಯೆ: ಕುವಿ:ಸವಿಕಾಶಿ: :2024-25

ದಿನಾಂಕ: 05-07-2024

To,

The Managing Director,
Shivamogga Milk Union Ltd, (SHIMUL)
Shivamogga.

Dear Sir, -

Subject: Request for Internship Opportunity for VI Semester B.Sc.,
Electronics Students

As per the above subject, we request to provide an internship opportunity for our sixth semester B.Sc., Electronics students in your esteemed organization, Shivamogga Milk Union Ltd.

Our students are keen to gain real-time experience and exposure to the advanced technologies used in the dairy industry. We believe that an internship at your organization would be highly beneficial for them. Therefore, we request you to accommodate 20 of our students for a 10-day internship program.

This practical experience will not only enhance their understanding of the industry's technology but also prepare them to contribute effectively in their future professional endeavors. We are confident that the training and insights gained from your organization will significantly enrich their academic learning and professional skills.

We sincerely hope that you will consider our request favorably and provide this invaluable learning opportunity to our students. We look forward to your positive response and thank you in advance for your support and cooperation.

Yours sincerely,

Head of the Department

Department of Electronics
Sahyadri Science College
Shimoga-577 203

Principal 5.7.24.

SAHYADRI SCIENCE COLLEGE
(Constituent College of Kuvempu University)
SHIMOGA, Karnataka State.

O/C





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NO/SDCMUL/Admin-6/ P.C-12 (A) 13660/2024-25

DATE:06.08.2024

CERTIFICATE

This is to certify that Ms. Varishitha N Studying Bachelor of Science, Sahyadri Science college, Shivamogga has attended and completed her Project work on "Organization Study" at Shivamogga, Davanagere and Chitradurga District Co-operative Milk Producers Societies Union Ltd., as part of her course curriculum during the period from 10.07.2024 to 20.07.2024

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Managing Director
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District Co-op Milk Producers
Societies Union Ltd.,
Shivamogga.

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NO/SDCMUL/Admin-6/ P.C-12 (A) /3660/2024-25

DATE:06.08.2024

CERTIFICATE

This is to certify that Mr. Chetangouda S Nerti Studying Bachelor of Science, Sahyadri Science college, Shivamogga has attended and completed his Project work on "Organization Study" at Shivamogga, Davanagere and Chitradurga District Co-operative Milk Producers Societies Union Ltd., as part of his course curriculum during the period from 10.07.2024 to 20.07.2024

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NO/SDCMUL/Admin-6/ P.C-12 (A) /3660/2024-25 DATE:06.08.2024

CERTIFICATE

This is to certify that Mr. Prajwal H L Studying Bachelor of Science, Sahyadri Science college, Shivamogga has attended and completed his Project work on "Organization Study" at Shivamogga, Davanagere and Chitradurga District Co-operative Milk Producers Societies Union Ltd., as part of his course curriculum during the period from 10.07.2024 to 20.07.2024

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Milk Producers Director
Shivamogga, Davanagere & Chitradurga
District Co-op. Milk Producers
Societies Union Ltd.,
SHIVAMOGGA

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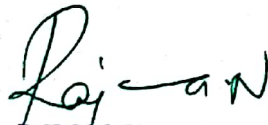
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DATE:06.08.2024

CERTIFICATE

This is to certify that Ms. Nanditha G A Studying Bachelor of Science, Sahyadri Science college, Shivamogga has attended and completed her Project work on "Organization Study" at Shivamogga, Davanagere and Chitradurga District Co-operative Milk Producers Societies Union Ltd., as part of her course curriculum during the period from 10.07.2024 to 20.07.2024

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This is to certify that Mr. Prajwal H L Studying Bachelor of Science, Sahyadri Science college, Shivamogga has attended and completed his Project work on "Organization Study" at Shivamogga, Davanagere and Chitradurga District Co-operative Milk Producers Societies Union Ltd.as part of his course curriculum during the period from 10.07.2024 to 20.07.2024

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Director
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District Co-Op Milk Producers
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Shivamogga.

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This is to certify that Mr. Chetangouda S Nerti Studying Bachelor of Science, Sahyadri Science college, Shivamogga has attended and completed his Project work on "Organization Study" at Shivamogga, Davanagere and Chitradurga District Co-operative Milk Producers Societies Union Ltd., as part of his course curriculum during the period from 10.07.2024 to 20.07.2024

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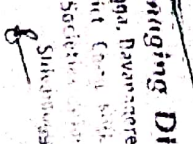
CERTIFICATE

This is to certify that Mr. Raghunandan Hegde Studying Bachelor of Science, Sahyadri Science college, Shivamogga has attended and completed his Project work on "Organization Study" at Shivamogga. Davanagere and Chitradurga District Co-operative Milk Producers Societies Union Ltd..as part of his course curriculum during the period from 10.07.2024 to 20.07.2024

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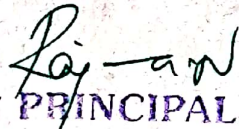
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DATE:06.08.2024

CERTIFICATE

This is to certify that Mr. Abhishek N Studying Bachelor of Science, Sahyadri Science college, Shivamogga has attended and completed his Project work on "Organization Study" at Shivamogga, Davanagere and Chitradurga District Co-operative Milk Producers Societies Union Ltd., as part of his course curriculum during the period from 10.07.2024 to 20.07.2024

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NO/SDCMUL/Admin-6/ P.C-12 (A) 13660 /2024-25

DATE:06.08.2024

CERTIFICATE

This is to certify that Mr. Jeevan G Studying Bachelor of Science, Sahyadri Science college, Shivamogga has attended and completed his Project work on "Organization Study" at Shivamogga, Davanagere and Chitradurga District Co-operative Milk Producers Societies Union Ltd., as part of his course curriculum during the period from 10.07.2024 to 20.07.2024

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NO/SDCMUL/Admin-6/ P.C-12 (A) / 3660/2024-25

DATE:06.08.2024

CERTIFICATE

This is to certify that Mr. Roshan R Studying Bachelor of Science, Sahyadri Science college, Shivamogga has attended and completed his Project work on "Organization Study" at Shivamogga, Davanagere and Chitradurga District Co-operative Milk Producers Societies Union Ltd., as part of his course curriculum during the period from 10.07.2024 to 20.07.2024

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This is to certify that Mr. Roshan R Studying Bachelor of Science, Sahyadri Science college, Shivamogga has attended and completed his Project work on "Organization Study" at Shivamogga, Davanagere and Chitradurga District Co-operative Milk Producers Societies Union Ltd., as part of his course curriculum during the period from 10.07.2024 to 20.07.2024

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CERTIFICATE

This is to certify that Mr. Darshan N Studying Bachelor of Science, Sahyadri Science college, Shivamogga has attended and completed his Project work on "Organization Study" at Shivamogga, Davanagere and Chitradurga District Co-operative Milk Producers Societies Union Ltd.as part of his course curriculum during the period from 10.07.2024 to 20.07.2024

This Certificate is issued only for academic Purpose

Ans

Darshan
PRINCIPAL
SAHYADRI SCIENCE COLLEGE
(Constituent College of Kuvempu University)
SHIMOGGA, Karnataka State.

[Signature]
Managing Director
Shivamogga, Davanagere & Chitradurga
District Co-op Milk Producers
Societies Union Ltd.,
Shivamogga.

ಆವಳುತ ಕಚೇರಿ : ಮೂಡೇನಹಳ್ಳಿ, ನಿದಿಗೆ (ಆಂಚೆ), ಶಿವಮೊಗ್ಗ - 577 222. ಕರ್ನಾಟಕ
Administrative Office : Machenahalli, Nidige (Post), Shivamogga - 577 222. Karnataka
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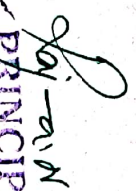
ಶಿವಮೊಗ್ಗ, ದಾವಣಗೆರೆ ಮತ್ತು ಚಿತ್ರದುರ್ಗ ಜಿಲ್ಲಾ ಸಹಕಾರ ಮಾಲು ಉತ್ಪಾದಕರ ಸಂಘಗಳ ಒಕ್ಕೂಟ ನಿಯಮಿತ
SHIVAMOGGA, DAVANAGERE & CHITRADURGA DIST. CO-OP. MILK PRODUCERS SOCIETIES UNION LTD.,
ISO 22000 : 2005 ಪ್ರಮಾಣ ಪತ್ರ ದೊಂದಿದೆ

NO/SDCMUL/Admin-6/ P.C-12 (A) /3660/2024-25 DATE:06.08.2024

CERTIFICATE

This is to certify that Mr. Raghunandan Hegde Studying Bachelor of Science, Sahyadri Science college, Shivamogga has attended and completed his Project work on "Organization Study" at Shivamogga. Davanagere and Chitradurga District Co-operative Milk Producers Societies Union Ltd..as part of his course curriculum during the period from 10.07.2024 to 20.07.2024

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ಆದೇಶ ಕಛೇರಿ : ಮುಚೇನಹಳ್ಳಿ, ನಿದಿಗೆ (ಅಂಚೆ), ಶಿವಮೊಗ್ಗ - 577 222. ಕರ್ನಾಟಕ
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DEPARTMENT OF ELECTRONICS

A PROJECT/ INTERNSHIP REPORT ON
“ ORGANIZATION STUDY ON SHIMUL ”

~: Submitted by: ~

ABHISHEK N

U06CS21S0917

Department of Electronics

Sahyadri Science College

Shivamogga-577203

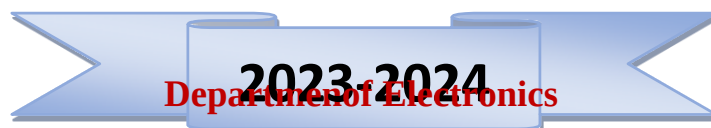
Under the Guidance of

CAPT. MOHANESH K M M.Sc, M.phil

MRS. MALASHRI B S M.tech, (Ph.D)

Department of Electronics

Sahyadri Science College, Shivamogga





KUVEMPU UNIVERSITY
SAHYADRI SCIENCE COLLEGE
Shimoga
(A College with Potential for Excellence)



Sahyadri Science College
Shivamogga – 577203

Internship / Project Certificate

This is to certify that

ABHISHEK N

Has satisfactorily completed the project/internship work entitled as the
“**ORGANIZATION STUDY ON SHIMUL**” submitted in partial fulfilment of the
requirement for the award of degree in **BACHELOR OF SCIENCE** by the Kuvempu University
during the academic year 2023-24.

Malashri B.S.

Project Guide:

Capt. Mohanesh K M

Mrs. Malashri B S

Department of Electronics

Sahyadri Science College

Shivamogga – 577203

Signature of Principal

PRINCIPAL

SAHYADRI SCIENCE COLLEGE

(Constituent College of Kuvempu University)

SHIMOGA, Karnataka State

Signature of Chairman
Chairman:

Capt. Mohanesh K M

Department of Electronics

Sahyadri Science College

Shivamogga – 577203

Name of Examiner

- 1.
- 2.

Signature of Examiners

- 1.
- 2.

Date:

Place: Sahyadri Science College, Shivamogga

DECLARATION

We are here by declared that the project entitled "**ORGANIZATION STUDY ON SHIMUL**" submitted to Department of Electronics that has been carried under the supervision of our guide **Capt. Mohanesh KM**, and **Mrs. Malashri**, Sahyadri Science College Shivamogga, as the partial fulfilment of the requirement of Electronics and further we certified that this has been previously formed as the award of any degree diploma of such other similar title.

Submitted by:

Signature:

ABHISHEK N

.....

Date:

Place: Sahyadri Science College, Shivamogga

ACKNOWLEDGEMENT

After completing the project on "**ORGANIZATION STUDY ON SHIMUL**" we almost entered into the commercial design word. We would use this auspicious occasion to thank each and everyone who have contributed to this project and helped to get the successfully result.

We would like to thank the Sahyadri science college, Kuvempu University for providing opportunity to study here and to carry out project/internship work successfully.

We would express our gratitude to Dr. **Prof. Rajeshwari N**, Principal of Sahyadri Science College Shivamogga for her encouragement and valuable suggestion for the completion for our work, without whom, this project could not have been completed.

We express the deep gratitude to our revered guide **Mr. Mohanesh KM** and **Mrs. Malashri**, for their sustained guidance, encouragement and valuable suggestion for the completion of our work, without whom, this project could not have been completed.

We could like to thank Department of Electronics, Sahyadri Science College for their sir support and the encouragement in the project.

We also thank one and all who directly or helped us during our course of study

PHASE -1

Shivamogga, Davanagere and Chitradurga District Co-Operative Milk Union Limited



• INTRODUCTION

Shivamogga, Davanagere and Chitradurga District Co-operative Milk Union Limited (SHIMUL) is a Co-operative Organization registered in the year 1987 under Karnataka Co-operative societies Act 1959. It's area of operation spreads over the Districts of Shivamogga, Davanagere and Chitradurga. The Union has started functioning from 16-03-1988. As per the Karnataka Govt Order, Shivamogga Dairy and chilling centers were handed over to Shivamogga Milk Union, Shimul collects milk from primary Dairy Co-operation in villages, Processes and markets milk in different customer friendly variants along with different milk products like, Peda, Mysore Pak, Kova, Nandini Bite, Cashew Burfi, Panner, Nandini Sweet lassi and Kova, peanut chikki etc., under Nandini Brand. The main objective of Shimul is to organize Primary Dairy Co-operation Societies collecting the milk twice a day through milk routes, and to provide input facilities for enhancement of milk, process the milk and market the milk and milk products to the consumers.

• COMPANY PROFILE

SHIMUL started its functioning on 16-03-1988. The Union undertook the work of organization of Milk Co-operatives in 'AMUL Pattern' with the main objective of socio-economic reformation of the farmers, Agriculture labors and all such other needy persons in the rural areas through dairying as subsidiary occupation and supply quality milk and milk products to consumers of the union area. The milk those collected from Societies is to be pooled brought to Dairy and processed before being packed to request packed sizes. And further Routed to urban areas to sell it to needy consumers thought its retailer network. As on 31.03.2024

union has 6.28 lakhs Procured Milk 1295 functional Dairy co-operatives in 3 districts. Union has 1,66,654 enrolled producer members through DCS. Presently 87655 milk producers are pouring milk to DCS. Union pays remunerative price to producers for milk and provide various technical services at subsidized rates. Union has retailer base of 1788 spread over 3 Districts, who help us to sell 3.42 lakhs liters of milk and milk products daily. Under the aegis of GOK (Government of Karnataka) the program “Ksheerabhagya” to provide Milk to the School Children is being Successfully channelized by the Union. Shimul clocked as on 31.03.2023 turnover of Rs.103509.29 Cr in the year 2022-23 with the profit of Rs 722.70

● QUALITY FACTORS

SHIMUL is Committed to producer’s welfare through customers delight by adopting continuous improvement and ensures pure and hygienic milk and milk products.

Quality is total commitment of customer satisfaction, protection and advancement of environment, sustainable development of stakeholders and movement to market leadership. Here in Shivamogga Co-Operative Milk Union at different stages of production the officer from the quality control department keeps verifying the quality of products frequently. To ensure pure, hygienic milk and milk products through continuous improvement of quality standards.

● OBJECTIVES

1. To develop quality consciousness among all the producers/employees of the union.
2. To implement cost reduction in each stage of collection, processing and distribution.
3. Make everyone aware of energy conservation in Dairy.
4. To minimize customers complaints and achieve customers satisfaction.
5. To set goals/targets at all levels to achieve continuous improvement.
6. To train all workers from time to time for exposure to advance technology for efficient operations.
7. To provide adequate infrastructure facility for improving the work environment

KARNATAKA CO-OPERATIVE MILK PRODUCER'S FEDERATION LTD (K.M.F)

Karnataka Cooperative Milk Producers' Federation Limited (KMF) is the Apex Body for the dairy co-operative movement in Karnataka. It is the second largest dairy co-operative amongst the dairy cooperatives in the country. In South India, it stands first in terms of procurement as well as sales. One of the core functions of the Federation is the marketing of Milk and Milk Products. The Brand "Nandini" is the household name for Pure and Fresh milk and milk products. KMF has 15 Milk Unions covering all the districts of the State which procure milk from Primary Dairy Cooperative Societies (DCS) and distribute milk to consumers in various Towns/Cities/Rural markets in Karnataka.

HISTORICAL BACKGROUND ABOUT KMF

The Karnataka Milk Federation (KMF) and its flagship brand, **Nandini Milk**, have a rich historical background rooted in the evolution of the dairy sector in Karnataka, India. Here's a concise overview of the historical development of KMF and Nandini Milk:

Establishment of KMF (1974): In response to the NDDB's call for creating state-level cooperatives, the Karnataka Milk Federation (KMF) was established in 1974. The main objective was to organize dairy farmers into cooperatives and manage the dairy sector in Karnataka effectively.

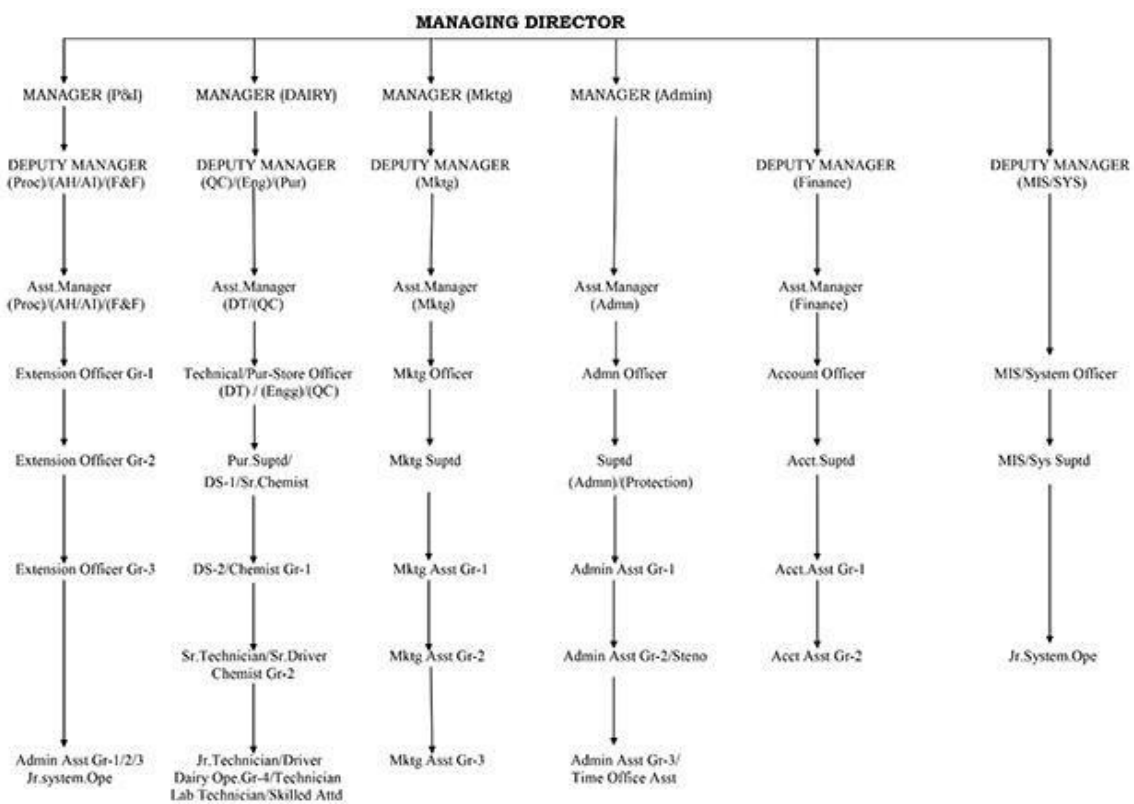
Introduction of Nandini Brand: In 1977, KMF launched the **Nandini Milk** brand as part of its efforts to market milk and dairy products directly to consumers.

Brand Name Significance: The name "Nandini" is derived from a sacred cow in Hindu mythology, symbolizing purity and nourishment. The brand was introduced to reflect high standards of quality and reliability.

ORGANISATION STRUCTURE

STRUCTURE: the organization chart and accompanying baggage that show who reports to whom and how tasks are both divided and integrated. Since SHIMUL is a co-operative sector unit. The structure of the organization is democratic. Major decision however is taken is at top-level management of the company.

Organization chart:



BROAD OF DIRECTOR

Sl.NO	NAME	DESIGNATION
1	Sri. N.H. Sripadarao	President
2	Sri. H.K. Basappa	Vice president
3	Sri. C. Veerabhadrababu	Director
4	Sri. D. Ananda	Director
5	Sri. Vidyadhara	Director
6	Sri. Jagdesshappa bankar	Director
7	Sri. T. Shivashankar Appa	Director
8	Sri. P. Tippleswamy	Director
9	Sri. H. B. Dinesh	Director
10	Sri. B.G. Basava Rajappa	Director
11	Sri. K.A Taranath	Director
12	Sri. K. N. Someshekarapa	Director
13	Sri. G. P. Yashwant Raju	Director
14	Sri. N. H. Srimathi. Bhagya	Director
15	Sri. K. P. Rudra Gowda	Director
16	Sir. Aswattha Narayana	Director
17	Sir. M. Rajesekhara murthy	Director
18	Sir. S. B. Yali	Director
19	Sir. M. N. Sathish	Director
20	Sir. S. G. Shekar	Director

PHASE -2

PROCUREMENT AND INPUT SECTION

In SHIMUL, it plays the very important role. It works in co-operative societies and milk producers associators. These collect milk from villages by vehicles. It comes in cans and Bulk Milk Coolers (BMC). They provide many facilities to the milk dairies and farmers.

- **Milk missions**
- **Veterinary Services**
- **Insurance for cows**
- **Technical Input**
- **Health and Emergency services**
- **Fodder development supporting activities.**

Around 20 veterinary doctors are working under SHIMUL. They are providing service around 1307 functional societies. The main cow food or feeds plant placed in Sanda Shikaripura.

To procure the surplus milk available in the villages through primary milk producers' Co-operative societies of the union jurisdiction area.

- Organising primary dairy co-operative societies at village level.
- Organising milk procurement route to procure milk.

All the dairy co-operative societies in the union jurisdiction will be a shareholder to the affiliated federal body where in the dairy co-operative societies will be assisted in procuring milk in both shifts and providing technical input support to the producer members. To pay remunerative price to the milk pourers of primary dairy co-operative societies on the quality parameter.

Technical Input activities:

It is one of the fundamental objectives of SHIMUL to carry out activities for enhancing Milk production in its Milk shed area. In view of this, various technical input services like veterinary health care, artificial insemination services, vaccination, supply of balanced cattle feed and quality fodder seed, subsidy for milking machine, chop cutter, mineral mixture etc. are provided for enhancing milk production and economic development of farming community.

Animal Health and Emergency services:

The union is taking special care to promote the health of the cattle of member milk producers. Veterinary health care facilities have been extended to all the DCS through health camp and Emergency veterinary routes, Mass deworming programme is carried out twice in a year at all DCS. There is also a backup of Veterinary First Aid Services to needy milch animals through trained DCS staff. Union organizes workshop on clean milk production and animal health.

Artificial Insemination activities:

Artificial insemination (AI) has been the main functional tool in dictating this upsurge of development of Dairying in SHIMUL. To improve the genetic potentiality and Milk production of the cattle, union has gone for cluster AI concept since 1994, and has been successful to reach majority producers at their door steps.

Fodder development supporting Activity:

The Union has developed 5 farms in which varieties of perennial fodder root slips are produced to cater the needs of the producers. These perennial fodder root slips and seasonal fodder seeds are distributed to producers at subsidized rates. To enhance the productivity of animals, balanced cattle feed and mineral mixtures are being supplied through the DCS against indent.

The farmers are also educated for enrichment of dry fodder with urea for better utilization. To reduce the production cost of milk, the farmers are being educated to establish silage making units.

The farmers are being educated to cultivate azolla which is rich in protein. To avoid wastage of fodder Chaff cutters will be provided to the interested farmers at subsidized rate.

Training programmes to enhance fodder development has been taken up at union level for elite producers.

Clean Milk Production (CMP):

For improving the quality of raw milk, right from milk producer's level, a programme called "CMP" has been launched under which 104 Bulk Milk Coolers have been installed at with the assistance of Govt SCHEMES. DCS and many more are in the pipe line. 659 Automatic Milk Collection units have been provided to the societies for bringing efficiency and total transparency in the system.

Other Activities:

Various training programmes such as CMP Training, MCM training, President training FOR PRODUCERS ANG MANAGEMENT COMMITTEE, Secretary, tester, Single & Cluster worker, AMCU, First Aid, training are being for DCs staff through KMF training centers. The officers of the union are also being trained in different disciplines.

Government scheme like Yashaswini Health Insurance scheme which covers all medical operation costs Karnataka govt Amrutha Yojana is implemented to provide milch animals to widows and poorest among the poor woman at subsidized rates.

Rs.4/- Incentive schemes for every liter of milk supplied by producers declared by Govt of Karnataka is effectively implemented through Shivamogga Co-Operative Milk Union.

STEP (Support to Women Training & Education Program):

The Programme of STEP aims

To organize exclusive Women Dairy Cooperatives and to take up employment cum income generation activities.

To provide need based and extensive training for skill upgradation.

Mobilizing women in formation of Self-Help Groups as a tool for income generating activity and for easy access to credit.

MILK PROCESSING SECTION

Introduction to Pasteurization

Definition: - pasteurization is a heat-treatment process that destroys pathogenic microorganisms in milk

Pasteurization is a heat treatment process designed to kill harmful microorganisms in milk and other food products without significantly affecting their nutritional value or taste. This process has become a critical step in dairy production for ensuring food safety and extending shelf life.



Definition of homogenization

Homogenization of milk is a process used to ensure that the fat in milk is evenly distributed and remains suspended throughout the liquid, preventing the cream from separating and rising to the top. This is achieved by forcing milk through a high-pressure system that breaks down fat globules into smaller, more uniform sizes.

Definition of Cream separator

A cream separator is a mechanical device used to separate cream from milk. It operates on the principle of centrifugal force, which causes substances with different densities to separate when spun at high speeds.

Principle of cream separator:

1. **Milk Inlet:** Milk is poured into the separator.
2. **Centrifugal Force:** The separator spins rapidly, creating a strong centrifugal force. This force pushes heavier components (like the milk's fat parts) towards the outside of the spinning drum, while the lighter components (like cream) move towards the center.

3. Separation: The milk is thus divided into cream, which collects in one part of the separator, and skim milk, which collects in another.

The Pasteurization Process at Nandini Milk

Nandini Milk, produced by the Karnataka Cooperative Milk Producers Federation (KMF), is a well-known dairy brand in Karnataka, including Shimoga. At their Shimul (Shimoga Milk Union) facility, Nandini Milk employs state-of-the-art pasteurization techniques to ensure that their milk meets the highest safety and quality standards.

1. Milk Collection and Testing

- **Collection:** Fresh milk is collected from local dairy farmers through a network of milk collection centers.
- **Testing:** Before pasteurization, milk undergoes various quality tests for parameters like temperature, fat content, and bacterial count. These tests ensure that only high-quality milk enters the processing line.



2. Reception and Storage

- **Receiving:** Milk is transported to the Shimul plant in refrigerated tankers to maintain freshness.
- **Storage:** Upon arrival, milk is stored in large chilled tanks to keep it at a low temperature and prevent bacterial growth until it is ready for pasteurization.

3. Pasteurization

Nandini Milk employs different pasteurization methods depending on the product requirements:

- **HTST (High-Temperature Short-Time) Pasteurization:** This method heats milk to 72°C for at least 15 seconds. Then cooling up to less than 5°C It's the most common pasteurization method used for most Nandini milk products.

Benefits of Pasteurization at Nandini Milk

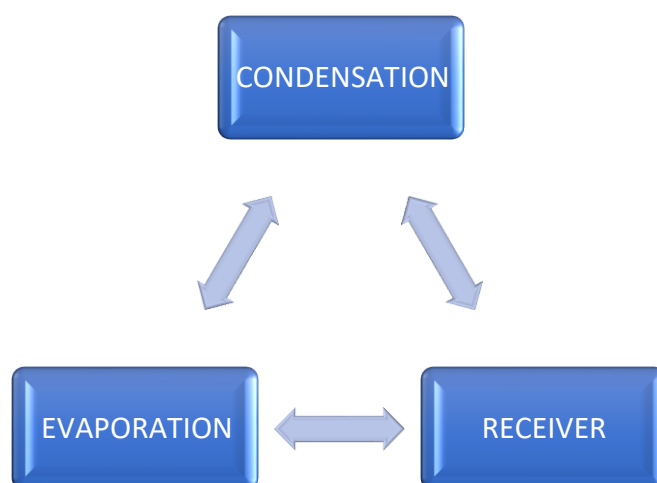
1. **Food Safety:** Pasteurization kills harmful pathogens like *Mycobacterium tuberculosis*, *Brucella*, and *Listeria monocytogenes*, ensuring that the milk is safe for consumption.
2. **Extended Shelf Life:** By reducing microbial load, pasteurization helps extend the milk's shelf life, which is crucial for distribution across a wide area.
3. **Consistent Quality:** Pasteurization ensures that every batch of milk meets the same high-quality standards.

Visual Flowchart of the Milk Collection Process at Shimul Dairy

Step	Description
1. Preparation	Health checks, clean environment, sanitizing
2. Milking	Automated milking machines or manual milking
3. Chilling	Milk stored in bulk tanks at 4°C or lower.
4. Transport	Refrigerated transport to processing plant
5. Processing	Pasteurize milk, perform quality checks, package
6. Distribution	Deliver milk to stores and markets

REFRIGERATION SECTION

The refrigeration section in Shimul Dairy, is crucial for maintaining the quality and safety of milk products. This section is responsible for cooling, storing, and managing milk at various stages of the dairy production process. Below is a comprehensive explanation of the refrigeration section, including its components, processes, and functions. The refrigeration is closed cycle.



Types of refrigerant: -

Ammonia (NH_3)

Ammonia (NH_3) is a widely used refrigerant in the dairy industry due to its efficiency and effectiveness. At Shimul Dairy, NH_3 plays a crucial role in the refrigeration section. This section covers the uses, benefits, and applications of NH_3 in the refrigeration systems at Shimul Dairy.

NH_3 is used in various components and processes within the refrigeration section. Here's a detailed look at these applications:

Detailed Explanation of Each Component

Refrigeration Compressor:

- The heart of the system. The refrigeration compressor is responsible for compressing the refrigerant gas, which then circulates through the system to cool the milk.

Condenser Unit (Air-Cooled):

- This component helps dissipate the heat absorbed by the refrigerant during the cooling process.
- Air-cooled condensers use ambient air to release the heat. They're often located outside the dairy facility.

Cold Storage Rooms

- **Storage of Processed Products:** Store milk products like cheese, butter, at low temperatures.
- **Insulated Rooms:** Rooms are well-insulated to maintain a low temperature.
- **Refrigeration Units:** Maintain the cold temperature in the storage rooms.

Refrigeration Units

- **Generate Cold Air:** Produce the cold air required for cooling milk and dairy products.

Components:

- **Compressor:** Compresses refrigerant and increases pressure.
- **Condenser:** Releases heat from the refrigerant to the environment.
- **Evaporator:** Absorbs heat from the milk or air to cool it.

Cooling Pipes

- **Distribute Coolant:** Transport chilled water or refrigerant throughout the refrigeration system.

Components:

- **Pipes:** Pipes carry coolant through the refrigeration system.

- **Insulation:** Insulated pipes to prevent heat exchange with the environment.

Thermometers and Sensors

- **Monitor Temperature:** Track and record temperatures for compliance and safety.

Components:

- **Thermometers:** Measure the temperature of milk and storage rooms.
- **Sensors:** Monitor temperature fluctuations and send data to control systems.

PRE-PACK SECTION

The Crate Wash program is an initiative by Dairy aimed at maintaining the hygiene and cleanliness of crates used for transporting dairy products. Crates are essential for handling and distributing milk and other dairy products, and keeping them clean is crucial for ensuring product quality and safety.

Firstly, the number of crates is cleaned by soda ash with the process of



- **PRE-RINSE**

Pre-rinse is the initial step in the crate cleaning process where crates are rinsed with water before undergoing a more thorough cleaning process. This step helps to prepare the crates for the next stages of washing and sanitization.

- **FIRST RINSE**

The **first rinse** refers to the initial washing step after pre-rinsing, where crates are rinsed with water to remove the majority of remaining debris and milk residues.

- **DETERGENT RINSE**

Detergent Rinse refers to the step in the crate cleaning process where a soda ash is applied to the crates to break down and remove any remaining organic matter, such as milk residues, dirt,

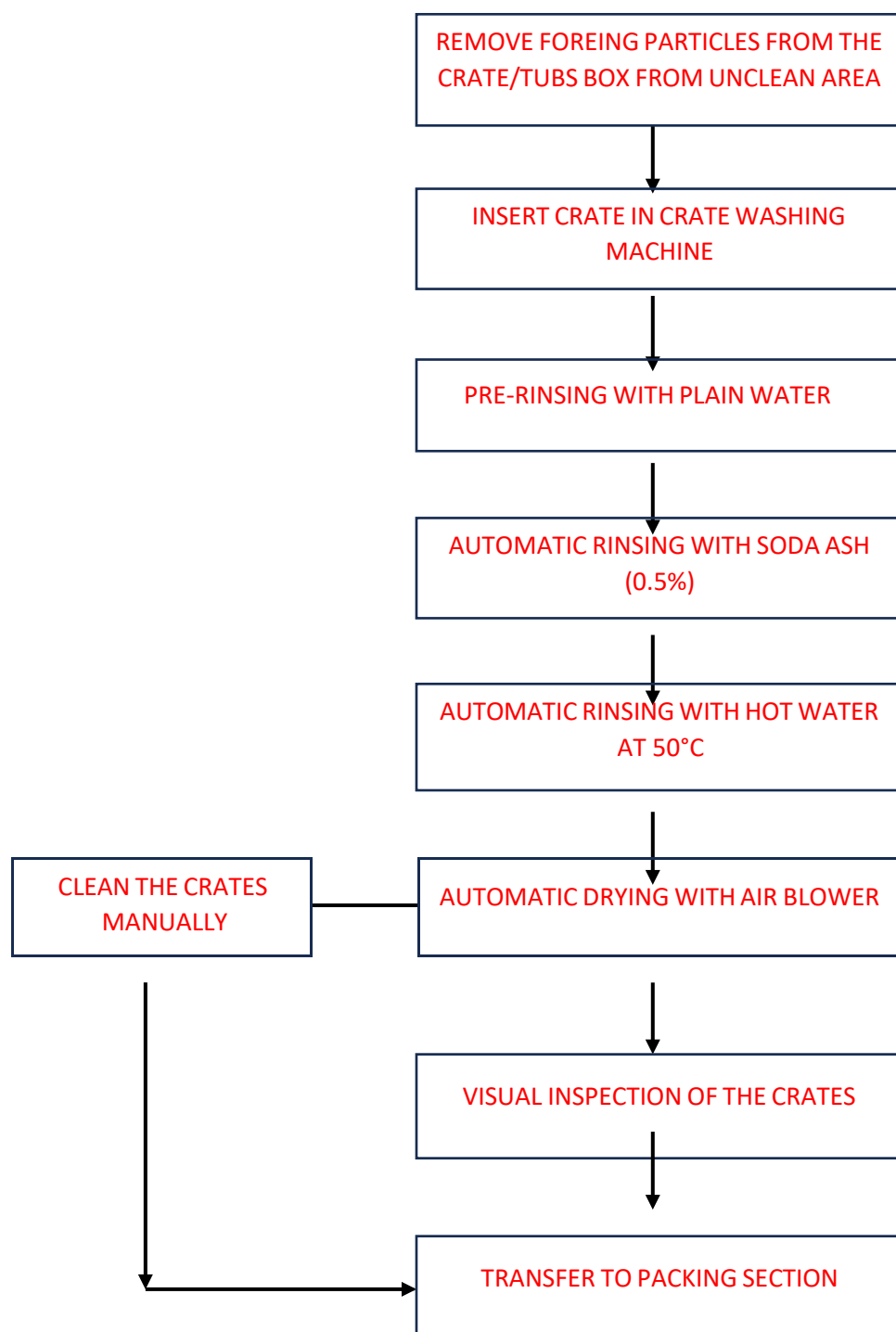
- **FINAL RINSE**

The **final rinse** is the last cleaning step where crates are washed with clean water after the detergent

- **AIR BLOWER**

An air blower is a piece of equipment designed to blow high-velocity air to remove water or debris from surfaces.

CRATE WASHING-AUTOMATIC CRATE WASHER



Milk-packing



The three variants of milks:

- Toned milk (3.1% fat and 8.5% SNF)
- Standardized milk (4.6% fat and 8.5% SNF)
- Homogenized milk (4.6% fat and 8.5% SNF)

Balanced tank which contains milk with packets and balanced tank which is (HMI) Human machine interface programmed, that is used pack a particular horizontal and vertical sizes of packets. At one hour 30000 liter of milk is packed and one crate contains 12 liter of milk and there is total 12 packing machine are present. It packs ½ liter and 1 liter and 200ml after packing the crate sent to the cold room under the respective temperature about less than 5°C chilling.

The milk will be packed at three different packets they are:

- ★ 1050ml
- ★ 550ml
- ★ 200ml

Curd section

It is made from pasteurized toned milk the curd will be prepared by using adding culture they are:

The below are used for daily purpose

- CHR Exact curd-1
- CHR Exact curd-2

The below are used in heavy production

- DANISCO Curd FO1
- DANISCO Curd FO2

The below are used also for daily purpose

- CHR YOFLEX-CURD 6
- CHR YOFLEX-CURD 7

Curd production

The pasteurized(90°C) milk stored in Inoculation Tank and added with a packet of culture and culture that convert the milk into curd.

Culture is basically lactic acid bacteria mainly used. At 42°C milk is formations of mesophilic and thermophilic bacteria forms in curd and it is sent to incubation room maintained about 45-50°C from 3 to 4 hours and sent to blast chillers at - 18°C to maintain the curd thickness and then transfer to cold room temperature less than 5°C and it requires 4 to 5 hours.

average 70,000 liters of curd production per day, 500 liters of butter milk and 500 liters of sweet lassi production.

The curd will be packed at three different packets they are:

- ★ 500g
- ★ 200g

MARKET SECTION

In order to offer the desired goods, with target market demands, marketing management analyses and implements programs to smoother functioning of marketing.

- In SHIMUL marketing done through the 3-tier system.

1. Dealer
2. Franchise
3. Parlour

Functions:

1. Sales of milk production
2. Quality assurance
3. Collecting the payment from agents
4. Doing promotional activities
5. Branding
6. Distribution network
7. Customer engagement

Shimul offers a variety of dairy products, including:

Milk: Various types of milk such as, standardized milk, homogenized milk, toned milk,

Curd: Fresh and hygienic, catering to daily consumption needs.

Butter: High-quality butter made from fresh cream.

Ghee: Traditional clarified butter used in Indian cooking.

Paneer: regarded Indian cheese

Other Products: Buttermilk, sweet lassi and dairy-based sweets like Khova, Peda, Mysore Pak, Cashew Burfi, Nandini Bites, Peanut chikki.

RESPONSIBILITIES

1. Market Research:

- Objective: Understand the market, target audience, and competitors.
- Activities: Conduct surveys, focus groups, and analyze data to gather insights about consumer behavior and market trends

2. Product Development and Management:

- Objective: Develop products that meet consumer needs and preferences.
- Activities: Work with the product development team to design, test, and launch new products. Monitor product performance and manage product lifecycle.

3. Brand Management:

- Objective: Build and maintain a strong brand image.
- Activities: Develop brand guidelines, create marketing materials, and ensure consistent messaging across all channels. Enhance brand awareness and loyalty.

4. Advertising and Promotion:

- Objective: Increase visibility and sales of products or services.
- Activities: Plan and execute advertising campaigns, both online and offline. Use various channels like TV, radio, print, and digital media to reach the target audience.

4. Sales Support:

- Objective: Support the sales team in achieving their targets.
- Activities: Provide sales tools, training, and promotional materials. Develop strategies to drive sales and customer acquisition.

6. Customer Relationship Management (CRM):

- Objective: Maintain and enhance customer relationships.

- Activities: Implement CRM systems to track and analyze customer interactions. Develop loyalty programs and customer service initiatives to improve customer satisfaction and retention.

CHALLENGES

1. Competition:

Competing with other local and national dairy brands requires continuous innovation and marketing efforts.

2. Supply Chain Management:

Ensuring timely delivery and maintaining the cold chain to preserve product quality.

3. Consumer Awareness:

Educating consumers about the nutritional benefits of dairy products and the importance of quality standards.

These responsibilities ensure that marketing efforts are aligned with business goals and contribute to the overall success of the company. Effective marketing requires a combination of strategic planning, creative execution, and ongoing analysis to adapt to changing market conditions and consumer preferences.

PRODUCT SECTION

1. Nandini Toned Milk

Nandini Toned Milk is the Karnataka's most favorite Milk. Fresh and pure milk containing 3.1% fat and 8.5% SNF. Available in 550 ml & 1050 ml

VARIANT:

TONED MILK 550ML

TONED MILK 1050ML



2. Nandini Homogenised Standard Milk

Nandini Homogenised Standard Milk is pure Milk containing 4.6% Fat & 8.50% SNF. This is Homogenized and pasteurized. It gives you more cups of tea or coffee and is easily digestible.

VARIANT:

Standard Milk 550ML

Standard Milk 1050ML

Standard Milk 200ML



3. Nandini Shubam Milk

Nandini Shubam Milk containing 4.5% Fat & 8.5% SNF. Available in 550 ml packs.

VARIANT:

MILK 550ML

MILK 1050ML



4. Nandhini curd

Nandini Curd made from pure milk. It's thick and delicious giving you all the goodness of homemade curds. Available in 200 grams and 500 grams packs. It contains of 3.0% fat 9.97% SNF

VARIANT:

CURD 500g

CURD 200g



5. Nandini Butter milk

Nandini spiced Buttermilk is a refreshing health drink. It is made from quality curds and is blended with fresh green chilies, green coriander leaves and fresh ginger. Nandini spiced Buttermilk promotes health and easy digestion. It is available in 200 ml packs and is priced at most competitive rates, so that it is affordable to all sections of people.

VARIANT

MASALA MAJJIGE 200ML



6. Nandini Sweet lassi

Nandini Sweet Lassi the most refreshing drink made from fresh curd. Best alternative to cool drinks during summer.

VARIANT

NANDINI SWEET LASSI 200ML



7. Nandini Ghee

A taste of purity, Nandini Ghee made from pure butter. It is fresh and pure with a delicious flavour. Hygienically manufactured and packed in a special pack to retain the goodness of pure ghee. Available in 200 ml, 500 ml, 1000ml packs & 15 kg tins.

VARIANT:

GHEE 200ML

GHEE 500ML

GHEE 1000ML

GHEE 15KG TIN

GHEE 500ML PP JAR

GHEE 200ML PP JAR



8. Nandini Peda

Nandini Peda made from pure Milk. Available in 25gms and 100gms & 250gms packs. Nandini Peda made from pure Milk.

VARIANT:

PEDA 25GMS

PEDA 100GMS

PEDA 250GMS



9. Mysore Pak

A most popular sweet of Mysore, Mysore Pak is Prepared from pure Ghee.

VARIANT:

MYSORE PAK 25 GMS

MYSORE PAK 100 GMS

MYSORE PAK 250 GMS



10. Nandini Bites

The fun sweet that can be enjoyed like a chocolate prepared using gram flour and cocoa powder, ghee and pure milk make this a favorite among children. Available in 25g sachets

VARIANT:

NANDINI BITE 25GMS



11. Nandini Paneer:

Tasty, wholesome and nutritious supplement for a variety of dishes. Add paneer to make dishes creamy a mouth-watering. Available in 200 grams[slab] and 1kg[slab] packs. Can be stored for 30 days when kept refrigerated.

Variant:

NANDINI PANEER 200GMS

NANDINI PANEER 1000GMS



Introduction

The Quality control has been crucial in research efforts including isolating and testing bioactive milk compounds via safe and environmentally friendly methods before implementing them as functional food ingredients, studying dairy fluid processing, investigating the fermentation of lactose and monosaccharides, performing stability testing, preparing samples for clinical studies, and formulating novel dairy ingredients and products.

Different types of quality tests for Milk

- milk is made up of 87% water, it's quite easy to dilute and tamper with. Further, its high nutritive value makes it easier for pathogens to rapidly multiply especially in unhygienic conditions.
- if you feel, your milk isn't pure, you can simply perform the following milk quality/purity tests and distinguish a pure sample from an adulterated one.

1. METHYLENE BLUE REDUCTION TEST (using WATER BATH)

This test is based on the fact that the color imparted to milk by the addition of dye methylene blue will disappear by removal of the oxygen from milk and the formation of reducing substances during bacterial metabolism.

- A standard solution of Methylene blue is prepared by dissolving 1 tablet of approved methylene blue thiocyanate or chloride (BDH or Merck) in 200 ml of cold sterile glass distilled water in a sterile flask, add 600 ml sterile glass distilled water, one ml of this solution mixed with 10 ml milk gives a final concentration of 1/300000 for the dye.
- The stock solution is stored in sterile glass stopper amber colored bottle.
- Pipette 10 ml of milk sample into a clean sterile test tube.
- Add 1 ml of Methylene blue solution and close the tube with rubber cork. Mix the dye and milk by inverting

- Place the tubes in the water bath at 37 °C.
- Observe the test tubes after 30minutes for the reduction of color for pasteurized milk and for raw milk at the interval of five min.
- Continue the observations until complete reduction occurs.

2. PHOSPHATASE TEST:

- Test tubes, test tube stand, water bath, pipette, milk sample.
- **Buffer Solution:** 3.5 gm. of sodium carbonate analytical reagent grade & 1.5 gm. of sodium bicarbonate analytical reagent grade dissolve in 1 liter of distilled water.
- **Substrate:** Disodium p-Nitrophenylphosphate (not less than 95% pure)
- **Buffer Substrate:** Transfer 0.15 gm. substrate into 100 ml. measuring cylinder & make up to the mark with buffer solution. (100 ml.) The solution should not be stored for long period but may normally be kept in a refrigerator for up to one week. The solution is colorless.
- Pipette 5 ml. of buffer substrate solution into test tube & add 1 ml. of milk to be tested,
- Close tubes with stopper & invert to mix & place the tube into the water-bath at 37-38°C
- Observe for color change after 90 minutes. Put the test tube again in to water bath, & take a second reading after incubation for further 90 minutes.
- **Inference:** If yellow color is observed in buffer substrate and milk solution test is positive.

3. DETERMINATION OF TITRABLE ACIDITY:

- The milk developed acidity is due to lactic acid produced by the action of bacteria on lactose in milk
- To determine the % LA (Lactic Acid) present in the milk sample by titration method
- This test requires Conical flask, pipette, burette, N/10 NaOH, Phenolphthalein indicator and milk sample
- Take 10ml of thoroughly mixed milk sample in a clean and dry conical flask.
- Add 3 to 5 drops of phenolphthalein indicator to the milk sample.
- Mix it and titrate it against 0.1N NaOH taken in a burette.

- While adding 0.1N NaOH, stir the mixture slowly till the first definite change to pale pink color persists for 10- 15 sec.
- Note the volume of 0.1N NaOH consumed (V).
- Calculation is done using the formula Titrable Acidity (%LA) = $0.09 \times V$

4. DETERMINATION OF FAT (GERBER METHOD):

- Gerber centrifuge is a device, generally driven by an electric motor, that puts on object, that is rotor, in a rotational movement around a fixed axis.
- It is used to determine the percentage of fat present in milk and milk products by Gerber method.
- Gerber Centrifuge, milk butyrometer, Gerber acid (con. Sulphuric acid), amyl alcohol, milk pipette, 10ml graduated pipette and milk sample are the requirements for the test. Take 10ml of Gerber sulphuric acid into a milk butyrometer using tilt measure.
- Pipette out 10.75ml of well mixed milk sample and transfer it to the milk butyrometer gently without allowing mixing with the acid.
- Close the butyrometer mouth with lock stopper and mix the content by shaking the butyrometer at 45degree angle until the curd has been dissolved.
- Keep the butyrometer into the Gerber centrifuge machine
- and centrifuge the content for 5 min at 1100 rpm.
- After the centrifugation take out the butyrometer and read the fat column directly.

ELECTRICAL SECTION

The electrical section is responsible for handling high and low-voltage equipment, generators, motors, and switch gears

Required equipment: -

1. GOS
2. Transformer
3. Deisel generator
4. Integrated RTCC
5. VCB (vaccum circuit breaker)
6. ACB (air circuit breaker)
7. MCCB (molded case circuit breaker)
8. EIR (earth leakage relay)
9. UG cable
10. Capacitors

EXPLANATION

1. GOS (gang operating system): -

A Gang Operating System (GOS) is a type of control system that simultaneously controls and monitors multiple electrical circuits or devices. It's commonly used in power distribution systems, industrial control systems, and building automation systems.



2. TRANSFORMER: -

In electrical a transformer is an electrical device that transfers electrical energy between two or more circuits through electromagnetic induction. It's commonly used to increase or decrease voltage levels in power transmission and distribution systems.

STEPDOWN TRANSFORMER: -

A step-down transformer is a type of electrical transformer that reduces the voltage of an alternating current (AC) electrical signal. It "steps down" the voltage from a higher level to a lower level,

- Using stepdown transformer, 11KV converted into 440 volts
- Here 440 volts required to run equipment in the other section



In three phases.

- Neutral is taken through transformer by grounding one end.
- **Silica gel** is used in breather transformer for controlling the levels of moisture and prevents it from entering the equipment it protects from damaging effects of moisture.

3. DIESEL GENERATOR

A diesel generator is a type of electrical generator that uses a diesel engine to produce electricity. It consists of a diesel engine, an alternator, and a control system.

key components: -

1. **Diesel engine:** Converts chemical energy from diesel fuel into mechanical energy.

2. **Alternator:** Converts mechanical energy from the engine into electrical energy.

3. **Control system:** Regulates the generator's output, monitors performance, and provides protection.



Fuel consumption: 100 -150ltr/per hour in normal condition.

250-300ltr/per hour in full load.

DG is used as alternating current to the main supply.

4. Integrated RTCC

RTCC stands for Remote Tap Changer Control. It is used to control the transformer output voltage by controlling the OLTC unit of the transformer. As we know the OLTC (On Load Tap Changer) is responsible to change the transformer output voltage.

AVR (Automatic Voltage Regulator) Relay is available inside the RTCC panel. The AVR relay works like a brain to control the whole process. The OLTC tap position signals and Transformer input and output signals are coming to the AVR relay. Based on the programmed algorithm it will calculate the OLTC tap position as per the requirement of output voltage.

The RTCC has two types of modes they are AUTO and MANUAL. Under the auto mode, the RTCC will change the Tap position of the transformer automatically to achieve the target voltage at on load condition. Under the manual mode, the tap position can be changed manually by pressing the upward and downward switch available at the RTCC panel



RTCC panel is used to control the transformer output voltage automatically by changing the OLTC tap positions. It is mainly used for the parallel operation of OLTCs when multiple transformers are connected to the same bus voltage. It is also used for monitoring of OLTC tap position and transformer output voltage as an event record.

- It is the main control system of the electronic usages.
- It maintains constant voltage output from 415-430volt.

5. VCB (vacuum circuit breaker):

A vacuum circuit breaker (VCB) is a type of electrical circuit breaker that uses a vacuum as the arc-quenching medium. It is a critical component in power systems, used to interrupt and protect electrical circuits from faults

- **Vacuum interrupter:** Encapsulates the contacts in a vacuum chamber, eliminating arc quenching gases.
 - **High dielectric strength:** Vacuum provides excellent insulation, allowing for compact design.
 - **Low arc energy:** Reduces contact erosion, increasing lifespan.
 - **Fast arc extinction:** Vacuum's low gas density enables rapid arc quenching.
 - **Maintenance-free:** No need to replace arc-quenching gases or clean contacts.



6. ACB (air circuit breaker):

Air Circuit Breaker (ACB) is an electrical protection device used for overloads, short circuits, and earth faults short circuit and overcurrent protection mainly at LT panel in sub-station and Main distribution board. It is used for higher current carrying capacitor.

- Uses air to cool and extinguish the arc.
- Detects overload and short circuit, triggering the breaker to trip.
- Opens and closes to connect or disconnect the circuit.
- It works in up to 600 volts. It works up to 2500 Amps.
- It works up to 2500 Amps.
- Suitable for high-fault-current application.



- Used in industrial control system, commercial building and residential application.

TYPES OF ACB:

1. **Molded case circuit breaker (MCCB)**
2. **Miniature circuit breaker (MCB)**
3. **Air circuit breaker (ACB) (traditional type)**

7. Molded case circuit breaker (MCCB):

They are capable of handling extremely high currents, up to 1000A. They are extensively used in industrial applications where large electrical loads need to be safeguarded.



- MCCB is used in places where adjustable tripping is required, it is used for high current application.
- It is majorly used for both low and high breaking capacity requirements mainly industrial,
- MCCB has two arrangement one is for over temperature and another one is for over current.
- MCCB is 1 of most effective circuit protection for short circuit.

8. ELR (earth leakage relay):

An Earth Leakage Relay (ELR) is a protective device used in electrical systems to detect and respond to earth leakage currents. These currents occur when there's a fault in the insulation or unintended contact between live conductors and the earth. The ELR continuously monitors the system and, upon detecting a leakage current above a predefined threshold, it trips a circuit breaker or an alarm to prevent

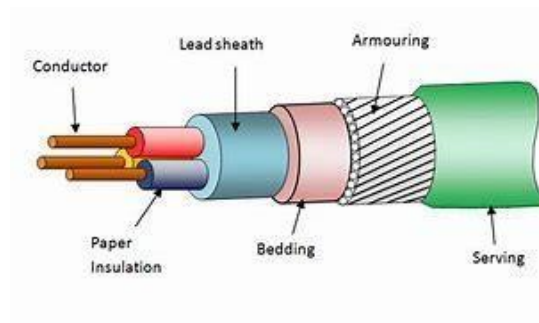


potential hazards like electric shock, fire, or equipment damage. ELRs are commonly used in residential, commercial, and industrial settings to enhance electrical safety.

The presence of any faulty currents may cause wires to overheat or lead to hazardous voltages emerging on earthed equipment, causing fire or life-threatening hazards. To avoid situations like these, protective.

devices capable of disconnecting energy from the load, are required. One such protective.

- ELRs protect sensitive machinery and equipment from damage caused by insulation faults or leakage currents.
- They help prevent electrical shocks to personnel by detecting faults early and disconnecting the power supply.
- By detecting leakage currents, ELRs can prevent electrical fires that could arise from short circuits or overheating due to insulation failures.
- By identifying and rectifying leakage currents, ELRs can help in reducing unnecessary energy consumption, leading to cost savings and improved energy efficiency.



9. UG cables:

A UG cable would refer to an underground electrical cable, which is a type of cable designed to be buried directly in the ground or installed in underground conduits.

- UG cable designed to which stand the rigors of underground installation.
- Underground cables connect power substations, transmission lines and distribution transformer to provide electricity to commercial industrial areas.

- UG cable ensures public safety and security.

10. Capacitor boxes:

A capacitor is a fundamental component in electronics that stores energy in an electric field. It consists of two conductive plates separated by a dielectric material (such as air, ceramic, or a polymer film). When a voltage



is applied across the plates, electric charges build up on the plates, creating an electric

- Here capacitor is used to maintain constant output frequency of 50 Hz.
By maintain output constant frequency it protects from the damaging, short circuits of the system or device.

BOILER SECTION

Boiler section providing steam for the production unit. Brigates are used for heat generation the organization used to buy their brigades from challakere. It was made up of waste oil, peanut shells, etc.

The organization is having two boilers one is 4 ton, it was established in 2016. And was generating 4000 kilo kalori per kg heat another one is 5 ton was established in 2019 and was generating 5000 kilo kalori per heat.



Softner is used to remove the minerals or hardness in the water to maintain minimum temperature.

- ID fan is used to extract the dust and smoke
- FD fan is used for fire development.

It must maintain minimum 185 temperature water softner removes the minerals and supply the pure water

The HMT packet heat exchanger is designed to transfer heat efficiently between two fluids without mixing them. In the context of milk processing:

Heating: The milk, typically stored at a lower temperature, enters one side of the heat exchanger. Hot water or steam from the boiler flows through the other side.

Heat Transfer: As the milk passes through one set of tubes or plates and the hot water/steam passes through another, heat transfers from the water/steam to the milk.

Pasteurization: This process raises the temperature of the milk to a specific level required for pasteurization, effectively killing harmful bacteria while preserving the nutritional and sensory qualities of the milk.

FINANCE DEPARTMENT

Financial information of the diary supplied by the financial department is prepared by financial statement or accounting reports. The department deals with the financial aspects of the organization and prepares annual budget, balance sheet, estimates the source and application of funds, determination of source of funds and utilization of procured funds.

Functions: -

- Providing financial assistance as per the department requirements
- Keeping the monetary transaction in the body of accounts except the marketing department
- Finance department also deals with the system department.

MAINTAINING OF BOOKS AND RECORDS

- Cash book
- Bank book
- General ledger
- Journal
- Direct payment registers
- Bill register
- Advance register

Sources of finance

- Long-term
- Short-term
- Accounting system
- Auditing process
- Tax payment

Profit and loss if prepared every month balance sheet and budget is prepared yearly. Every year auditing takes place. External auditing that is statutory auditing is taking place in the dairy. Register of co-operation societies come and audit every year.

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ಗೃಹ ದಾವಣಗೆರೆ & ಚಿತ್ರದುರ್ಗ ಜಿಲ್ಲಾ ಸಹಕಾರ ಹಾಲು ಉತ್ಪಾದಕರ ಸಂಘಗಳ ಒಕ್ಕೂಟ ನಿಯಮಿತ.,
ಮಾಚೇನಹಳ್ಳಿ, ನಿದಿಗೆ (ಅಂಚೆ), ಶಿವಮೊಗ್ಗ - 577222.

- : 2022-23 ನೇ ಸಾಲಿನ ಉತ್ಪಾದನೆ ಮತ್ತು ವ್ಯಾಪಾರ ತಃಖ್ತೆ :-

ಕ್ರಮ ಸಂಖ್ಯೆ	ವಿವರಗಳು	ಅನುಬಂಧ ಸಂಖ್ಯೆ	ಮೊಬಲಗು. ರೂ. ಪೈ.
ಖರೀದಿ :			
1	ಪ್ರಾರಂಭ ದಾಸ್ತಾನು.	38	21,19,16,061.33
2	ಹಾಲು ಖರೀದಿ (ಎಂ.ಪಿ.ಸಿ.ಎಸ್).	39	6,88,58,99,526.57
3	ಹಾಲಿನ ಉತ್ಪನ್ನಗಳು, ಪಶು ಆಹಾರ ಮತ್ತು ಇತರೆ ವಸ್ತುಗಳ ಖರೀದಿ.	40	1,81,28,28,248.80
4	ಹಾಲು ಶೇಖರಣಾ ಸಾರಿಗೆ ವೆಚ್ಚ.	41	29,50,94,977.63
5	ಸಂಸ್ಕರಣಾ ಮತ್ತು ಉತ್ಪಾದನಾ ವೆಚ್ಚಗಳು.	42	65,14,74,344.41
6	ವ್ಯಾಪಾರ ಲಾಭ.		63,81,25,401.76
ಒಟ್ಟು ಮೊತ್ತ.			10,49,53,38,560.50
ಮಾರಾಟ :-			
1	ಹಾಲು ಮತ್ತು ಹಾಲಿನ ಉತ್ಪನ್ನಗಳ ಮಾರಾಟ.	44	8,29,59,34,385.94
2	ಹಾಲಿನ ಉತ್ಪನ್ನಗಳ ಮಾರಾಟ ಕ.ಹಾ.ಮ ಮೂಲಕ (ಅಂತರ ರಾಜ್ಯ).	45	2,05,49,94,456.70
3	ಆಂತರಿಕ ದಾಸ್ತಾನು.	46	14,44,09,717.86
ಒಟ್ಟು ಮೊತ್ತ.			10,49,53,38,560.50

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ಶಿವಮೊಗ್ಗ ಸಹಕಾರ ಹಾಲು ಉತ್ಪಾದಕರ ಸಂಘಗಳ ಒಕ್ಕೂಟ ನಿಯಮಿತ.,
ಮಾಚೇನಹಳ್ಳಿ, ನಿದಿಗೆ (ಅಂಚೆ), ಶಿವಮೊಗ್ಗ - 577222.

ದಿನಾಂಕ 31.03.2023 ರಲ್ಲಿ ಇದಂತೆ ಆಸ್ತಿ-ಜವಾಬ್ದಾರಿ ತಃಖ್ತೆ.

ಕ್ರಮ ಸಂಖ್ಯೆ	ವಿವರಗಳು	ಅನುಬಂಧ ಸಂಖ್ಯೆ	ಮೊತ್ತ. (ರೂಗಳಲ್ಲಿ).
ಜವಾಬ್ದಾರಿಗಳು			
1	ಷೇರು ಬಂಡವಾಳ.	56	19,73,20,000.00
2	ಮೀಸಲು ಬಂಡವಾಳ ಮತ್ತು ಹೆಚ್ಚುವರಿ ನಿಧಿಗಳು.	57	2,67,91,04,352.84
3	ಅನುದಾನಗಳು.	59	54,89,865.69
4	ಚಾಲ್ತಿ ಜವಾಬ್ದಾರಿ ಮತ್ತು ಅವಕಾಶಗಳು.	60	70,42,50,124.83
5	ಲಾಭ ನಷ್ಟದ ಖಾತೆ : ಅ) ದಿನಾಂಕ 31.03.2023 ಕ್ಕೆ.		7,22,70,119.04
ಒಟ್ಟು ಮೊತ್ತ.			3,65,84,34,462.40
ಆಸ್ತಿಗಳು :			
1	ಚರ ಮತ್ತು ಸ್ಥಿರ ಆಸ್ತಿಗಳು.	61	1,38,66,52,804.52
2	ಹೊಡಿಕೆಗಳು.	62	85,84,97,438.43
3	ಚಾಲ್ತಿ ಆಸ್ತಿಗಳು, ಸಾಲ ಮತ್ತು ಕ್ರೆಡಿಟಾರ್ಸ್‌ಗಳು. ಅ) ಆಂತರಿಕ ದಾಸ್ತಾನು. 14,44,09,717.86 ಆ) ಋಣಿಗಳು (ಸಂಧಿ ಡೆಬಾರ್ಸ್). 1,13,93,887.66 ಇ) ನಗದು ಮತ್ತು ಬ್ಯಾಂಕ್ ಶಿಲ್ಕು 74,54,08,367.28 ಈ) ಸಾಲ, ಕ್ರೆಡಿಟಾರ್ಸ್‌ಗಳು ಮತ್ತು ಇತರೆ ಮೂಲಗಳು. 51,20,72,246.65	63	1,41,32,84,219.45
ಒಟ್ಟು ಮೊತ್ತ.			3,65,84,34,462.40

ಶಿವಮೊಗ್ಗ ದಾವಣಗೆರೆ & ಚಿತ್ರದುರ್ಗ ಜಿಲ್ಲಾ ಸಹಕಾರ ಹಾಲು ಉತ್ಪಾದಕರ ಸಂಘಗಳ ಒಕ್ಕೂಟ ನಿಯಮಿತ.,
ಮಾಚೇನಹಳ್ಳಿ, ನಿದಿಗೆ (ಅಂಚೆ), ಶಿವಮೊಗ್ಗ - 577222.

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-: 2022-23 ನೇ ಸಾಲಿನ ಲಾಭ ಮತ್ತು ನಷ್ಟ ತಿಳಿಪು:-

ಮಂಜೂರಿ	ವಿವರಗಳು	ಅನುಬಂಧ ಸಂಖ್ಯೆ	ಮೊಬಲಗು. ರೂ. ಪೈ.
ಕ್ಷೇಪಗಳು :-			
1	ಸಿಬ್ಬಂದಿ ವೆಚ್ಚಗಳು.	47	24,08,79,859.22
2	ಆಡಳಿತ ವೆಚ್ಚಗಳು.	48	7,46,05,563.02
3	ಬಾಡಿಗೆ ಕರ ಮತ್ತು ತೆರಿಗೆ.	49	2,94,02,837.54
4	ಮಾರಾಟ ಮತ್ತು ವಿತರಣಾ ವೆಚ್ಚಗಳು.	43	12,58,91,180.50
5	ಬಡ್ಡಿ / ಬ್ಯಾಂಕ್ ವೆಚ್ಚ ಮತ್ತು ದಲ್ಲಾಳಿ ಪಾವತಿ.	50	5,56,324.58
6	ತಾಂತ್ರಿಕ ವೆಚ್ಚಗಳು.	51	17,27,66,144.23
7	ಸವಕಳಿ ನಿಧಿ ವೆಚ್ಚ.	52	9,08,95,137.00
8	ನಿವ್ವಳ ಲಾಭ.		7,22,70,119.04
ಒಟ್ಟು ಮೊತ್ತ.			80,72,67,165.13
ಸಾಯ :-			
1	ವ್ಯಾಪಾರ ಲಾಭ.		63,81,25,401.76
2	ಇತರೆ ಆದಾಯ.	53	12,74,12,068.96
3	ಠೇವಣಿಗಳ ಮೇಲಿನ ಬಡ್ಡಿ ಮತ್ತು ಡಿವಿಡೆಂಡ್.	54	4,17,29,694.41
ಒಟ್ಟು ಮೊತ್ತ			80,72,67,165.13

ELECTRONIC WEIGHING MACHINE

Electronic weighing Machine:

BMC's from the Society are weighed on the electronic weighing Machine which shows the Gross and Tare weight of the BMC's, it also measure the weight of the brequets [raw material for the boiler] truck coming from the outside.

After measuring the load they provide the net weighted slip for the drivers. They provide of four copies them, one for their reference and another for import and export purpose.

The slip contains the following details:-

- Reference date and number,
- Client Name and the material details
- Remarks and Vehicle details
- Weight details:- Gross, Tare, Net weights
- Date and time

Like this this part of the Shimul maintain the weight measurements of the load and noted ink the ledger for their reference and uploaded to the system for further enquiries.

CACULATION

NET WEIGHT = GROSS WEIGHT – TARE WEIGHT

SECURITY DEPARTMENT

Shimul uses private security agencies for their security purpose, they check and maintain the transport services and workers.

- They work under three shifts everyday and maintain the discipline around the campus of the dairy.
- They check the trucks coming from the various centres and verify them and let them to come in.
- After the dumping of the goods from the BMC's and the trucks they make sure they do their work properly and check the slip given by the electronic weight section.

CONCLUSION

"Shimul Diary" appears to be a personal or localized related to Shimoga, a city in Karnataka, India. This diary could provide insights into the local culture, daily life or personal experiences of someone residing in or connected to Shimoga. By exploring the diary, readers can gain a deeper understanding of the region's socio-cultural dynamics, individual experiences, and possibly historical or contemporary issues relevant to Shimoga.

"Shimul Diary" stands out for exploration of personal growth and the human condition. It provides valuable insights into how individuals process their experiences, come front challenges.



ಶಿವಮೊಗ್ಗ, ದಾವಣಗೆರೆ ಮತ್ತು ಚಿತ್ರದುರ್ಗ ಜಿಲ್ಲಾ ಸಹಕಾರ ಹಾಲು ಉತ್ಪಾದಕರ ಸಂಘಗಳ ಒಕ್ಕೂಟ ನಿಯಮಿತ
SHIVAMOGGA, DAVANAGERE & CHITRADURGA DIST. CO-OP. MILK PRODUCERS SOCIETIES UNION LTD.,

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NO/SDCMUL/Admin-6/ P.C-12 (A) /3660/2024-25

DATE:06.08.2024

CERTIFICATE

This is to certify that Mr. Abhishek N Studying Bachelor of Science, Sahyadri Science college, Shivamogga has attended and completed his Project work on “Organization Study” at Shivamogga, Davanagere and Chitradurga District Co-operative Milk Producers Societies Union Ltd., as part of his course curriculum during the period from 10.07.2024 to 20.07.2024

This Certificate is issued only for academic Purpose


Managing Director
Shivamogga, Davanagere & Chitradurga
District Co-op Milk Producers
Societies Union Ltd.,
Shivamogga.

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