

EDUCATIONAL TOUR
AN INDUSTRIAL VISIT
TO

**ANNAPURNA BISCUIT'S
PVT.LTD.**

ASANSOL

RANIGANJ GIRLS' COLLEGE-2022



Acknowledgement

I convey my heartiest thanks to Dr. Chabbi De, Principal, Raniganj Girls' College, Raniganj for giving me the chance to attend this "Industry Visit programme" and for her constant support and cooperation.

I express my sense of gratitude to our teachers Sri Ansuman Ray, and Dr. Geetanjali Basak, Department Of Microbiology for their inspiring guidance and valuable help without which it would not have been possible to carry out this tour.

I am very thankful to Mr. Sandip Kumar Sharma, Production head of Annapurna Biscuit Private Limited, Asansol for arranging this Industrial Visit Programme.

I am very thankful to all of our non-teaching staff of our department and college for their constant support, cooperation and valuable inspiration.

Finally, I am deeply indebted to my friends for their cooperation and good wishes.

Date: 05/05/2022

Place: Raniganj Girls' College, Raniganj

Contents

ANNAPURNABISCUITSPRIVATELIMITED

1. List of Students and Teachers
2. Introduction.....
3. Company Profile.....
4. Manufacturing.....
5. Quality.....
6. Report Conclusion.....

LIST OF STUDENTS FOR INDUSTRIAL VISIT

DEPARTMENT OF MICROBIOLOGY

RANIGANJ GIRLS' COLLEGE

VENUE-Annapurna Biscuits Pvt.Ltd

ADDA Industrial Estate, Kanyapur, Asansol, West Bengal 713305

Date- 5/05/2022

Sl No.	NAME	SEMESTER	Registration Number
1.	SuprabhaMondal	6th	KNU19113000590
2.	SusmitaGarai	6th	KNU19113000749
3.	PreronaLaha	6th	KNU19113000634
4.	Sohini Ghosh	6th	KNU19113000618
5.	Aisharjya Ghosh	4th	KNU20113001545
6.	Churni Banerjee	4th	KNU20113001347
7.	Lisa Banerjee	4th	KNU20113001180
8.	Mamoni Pal	4th	KNU20113001586
9.	RashidaKhatun	4th	KNU20113001371
10.	SamikshaKumari	4th	KNU20113001415
11.	PurbitaDey	2nd	113211220047
12.	Priyanka Kumari	2nd	113211220037
13.	Nibedita Bag	2nd	113211220040
14.	Somashree Nandi	2nd	113211220027

LIST OF TEACHERS FOR INDUSTRIAL VISIT

Sl No.	NAME
1.	Dr. GeetanjaliBasak
2.	Ansuman Ray

Course Code Details for this educational tour

- **SEMESTER –VI –DSE-4- BSCMCBDSE602**
MICROBIAL BIOTECHNOLOGY (PRACTICAL)
Educational tour in places of Microbiological interest.
- **SEMESTER –IV- CC-10- BSCHMCBC403**
Industrial Microbiology (PRACTICAL)
A visit to any industry or production center related to Microbiology.

INTRODUCTION:-

ANNAPURNA BISCUITS PRIVATE LIMITED, WEST BENGAL

Annapurna Biscuits Private Limited is a WEST BENGAL based private ltd. CompanyRegistered at dated 13 NOV 1998 . It aspire to serve in food products and beveragesmanufacturingactivitiesacrosstheIndia.

OurVision

We wish to strive for the best, gain utmost customer satisfaction, and provide a challengingenvironment which motivates our people to excel. Our dream is to transform Helios into afront-runnerin the pharmaceutical sphereand achieve an unparalleled growth.

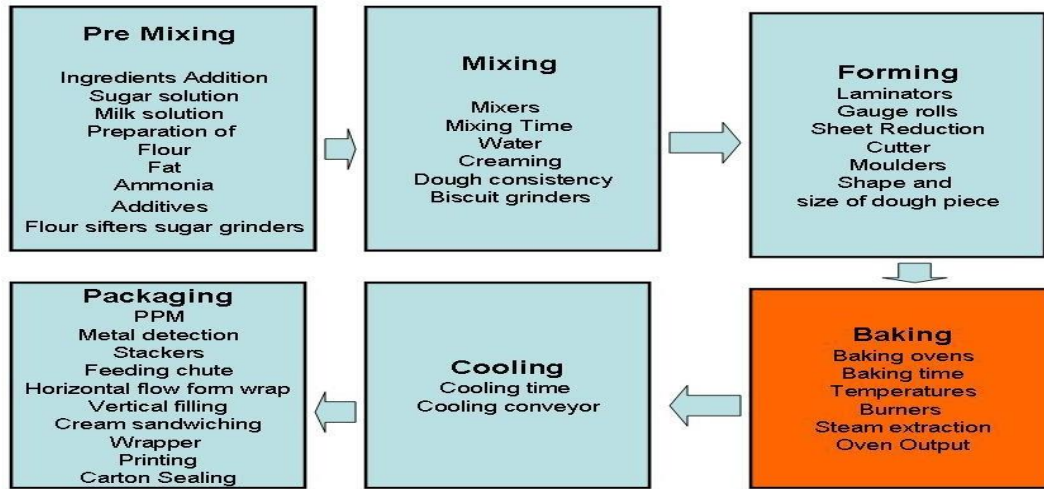
OurValues

We believe that Customer is King, that's why we try to achieve the highest satisfaction levelof customer. Providing the highest quality generating the excellent working environment forstaff/workers.

Manufacturing:-



Biscuit manufacturing flow chart



We have a well-equipped Quality Control / Quality Assurance department with sophisticated analytical instruments. Documentation such as SOPs, calibration and validation records are maintained assiduously and all documented procedures are strictly followed at all levels

- Quality Control
- Actual manufacturing process
- Written definition or policy
- Reporting pathways
- Authority
- Product standards



Quality Control Flowchart



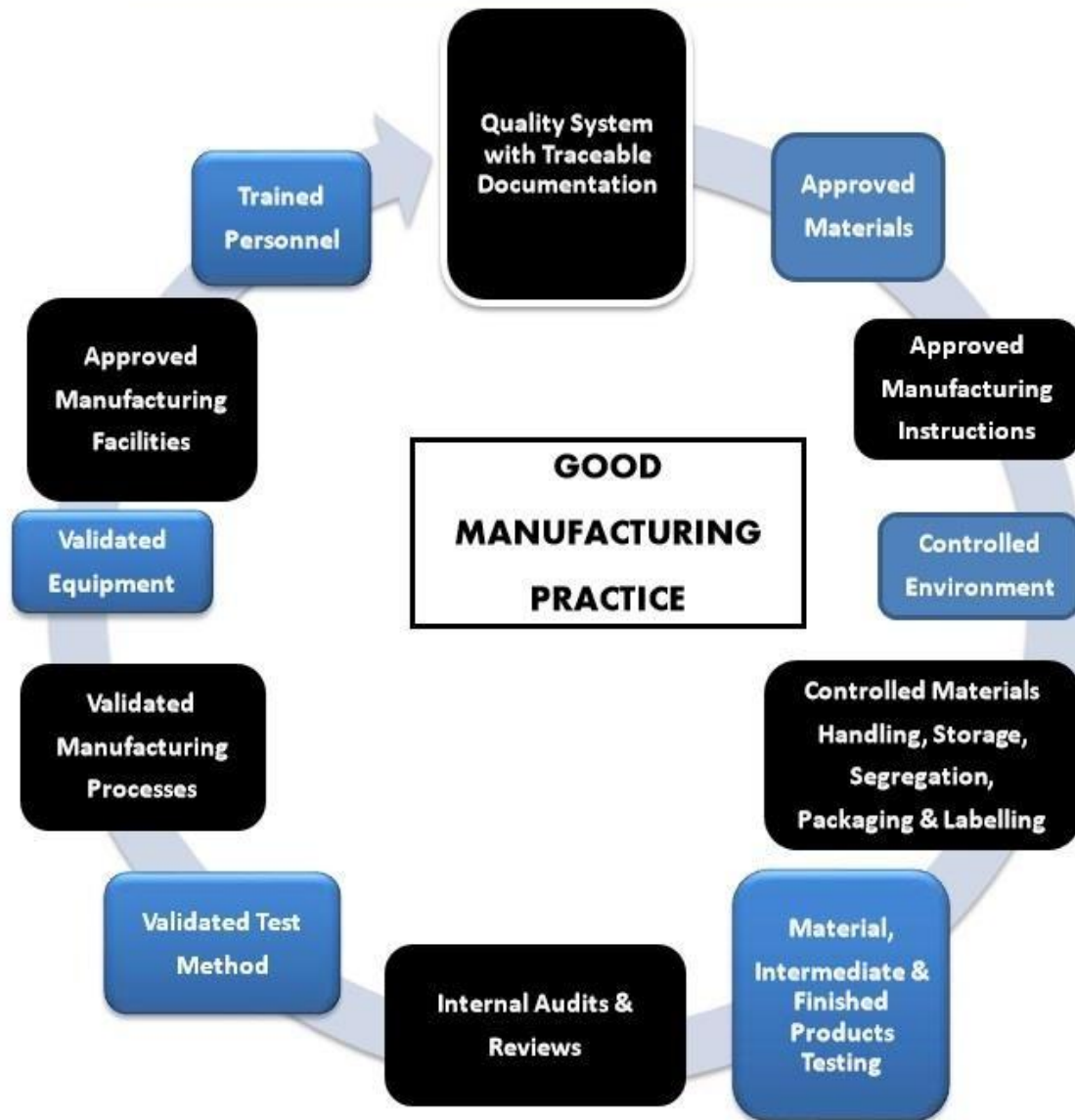
Work Results
Checklists
Operational Definitions
Quality Management
Plan

Inspection
Control Charts
Pareto Diagram
Statistical Sampling
Flowcharting

Quality Improvement
Acceptance Decisions
Rework
Process Adjustments



Good Manufacturing Practice



Good manufacture practice is that part of Quality Assurance aimed at ensuring that products are consistently manufactured to a quality appropriate to their intended use.

Biscuit HACCP control chart

Raw material/ Process step	Hazards to be controlled	Critical limits	Monitoring			Corrective action	
			Procedure	Frequency	Responsibility	Procedure	Responsibility
Raw material receiving and storage	Any contamination	Nil	Identify contamination	Each delivery	Quality Assurance	Product will be placed on hold by receiving clerk and further evaluated by quality assurance. Quality assurance personnel will either reject the product or conduct further evaluations for disposition of the product	Store supervisor
	Expiration	Should be used during the shelf life	Apply supply quality assurance	Routinely			
	Foreign bodies	Nil	Foreign bodies detection	Each delivery			
Mixing	Foreign bodies	Nil	Foreign bodies detection	Each batch mixing	Quality control operator	Product will be retained and reworked or discarded	Production operator
	Any contamination	Nil	Identify contamination	Each batch mixing			
Packaging	Any contamination	Nil	Identify contamination	Each half an hour	Packaging operator and periodically by quality control assurance personnel	Product will be retained and reworked or discarded	Production operator
	Filth and dust	Nil	Visual check	Each half an hour			
Storage	Insect	Nil		At dispatch	Q.A	Adapt GMP Operator training	Store supervisor
	Dust accumulation	Nil	Visual check	At dispatch			



STUDENTS AND FACULTIES WITH PRODUCTION HEAD OF ANNAPURNA BISCUIT PRIVATE LIMITED



STUDENTS AND FACULTIES WITH PRODUCTION HEAD OF ANNAPURNA BISCUIT PRIVATE LIMITED WITHIN PRODUCTION UNIT



REPORT CONCLUSION

The Primary goal of this report is to visiting a company gives a practical exposure to current work practices to strengthen the theoretical knowledge being taught at college.

During this visit we had visited Formulation Production section, Quality Control and Packaging section. We learnt a lot under the guidance of Mr. Anuman Ray, Dr. Geetanjali Basak Mukherjee and Mr. Sandip Kumar Sharma..

We correlate their theory with practical application in food manufacturing field. Students were escorted by faculties and Production head. Who guided and explained them about processing of production of biscuits. Moreover, The various large-scale biscuit manufacturing equipment and its applications were also keenly observed by us. Thus it turned out to be a great experienced, full of new and advanced learning regarding industry.



THANK YOU