

## Shri Guru Ram Rai Institute of Medical & Health Sciences College of Nursing

Patel Nagar, Dehradun - 248 001

Ref.No: SGRRU/CON/2025/- '839

Date: 08/02/2025

# NOTIFICATION: EDUCATIONAL VISIT TO ANCHAL DAIRY

This is to inform you that SGRRU, SGRRIM & HS College of Nursing students are planning to visit Anchal Dairy, Raipur Road, Dehradun from 10/02/2025 to 12/02/2025 as a part of their curriculum.

Thanks & Regards,

Phones.: (0135) 6672537, 6672538, Fax: (0135) 2720151, E-mail: con@sgrrmc.com Website: www.sgrru.ac.in



### Shri Guru Ram Rai Institute of Medical & Health Sciences College of Nursing

Patel Nagar, Dehradun - 248 001

Ref. No./SGRRIM&HS/CON/2025/- 3085

Date: 13/01/2025

To.

The Director Anchal Milk Dairy Raipur Road, Dehradun Uttarakhand

### Sub: Permission to visit Anchal Milk Dairy - Regarding

Respected Sir,

As you may be aware, Shri Guru Ram Rai institute of Medical & Health Sciences, College of Nursing, Patel Nagar, Dehradun runs ANM, GNM, under graduates and Post Graduate Nursing programmes. As per Indian Nursing Council curriculum, the students required to visit to your center. We feel it will be fruitful that the students with academic background have glimpse of dairy in order to have a better appreciation of practical applications of theory. Hereby I request you to kindly permit our nursing students to your dairy.

As per Indian Nursing Council curriculum the students need to visit a milk dairy to understand the

- Pasteurization Milk
- Milk Processing
- 3. Various Products of milk etc.

4. Hygienic Storage of milk

S. No.	Course	No. of Students	Date
1	Basic B.Sc. (N) V SEMESTER	106	10.02.2025
2	GNM 1 <sup>st</sup> Year	60	10.02.2025
	ANM 1st year	34	11.02.2025
	MSC 1st year	23	
3.	POST BSC 1 <sup>ST</sup> Year	33	12.02.2025

I will be very thankful to you. If you permit our students to visit to Anchal milk dairy and confirm

College of Nursing

(PROF. (DR), Ramafulishisi)

Patel Nagar, Dehradun

672538, Fax: (0135) 2720151, E-mail: con@sgrrmc.com Website: www.sgrru.ac.in

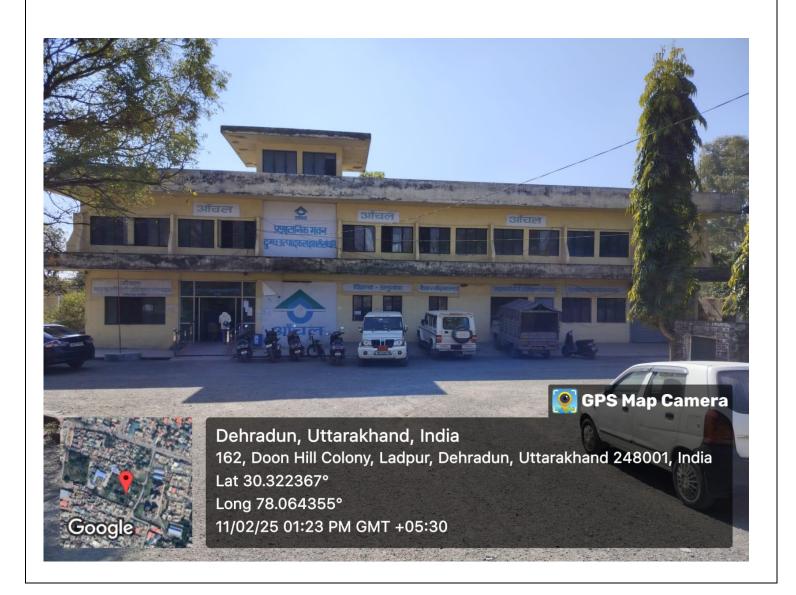
## SGRRU,SGRRIM&HS COLLEGE OF NURSING PATEL NAGAR DEHRADUN

#### REPORT ON ANCHAL DAIRY VISIT

#### **INTRODUCTION**

As a part of curriculum, Students from SGRRIM&HS College of Nursing visited Anchal Dairy as per the below schedule. Uttarakhand co-operative Diary Federation Ltd. It is an apex

level state federation of district milk co-operative unions in the state of Uttarakhand.



It was established in the year 2001, with its Head office at Haldwani. For the successful implementation of the dairy programme within the state. The organization has a registered brand name, known as "AANCHAL".

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#### **OBJECTIVES**

- To know about milk collection and transport.
- To know about unit operations of milk processing.
- To understand about testing, processing and manufacturing of dairy products.
- To understand about different packaging used in dairy industry.
- It also provides an insight into quality control (both chemical and microbiological) analysis of processed milk undertaken in the laboratories of dairy firm, ensuring production and distribution of safe and fresh milk-based products as per demand in the city, township.

#### **ORIENTATION**

The visit started by 10:30 AM with the permission from the administrative department of Anchal dairy farm Mr. A.K Singh, in charge of cheese and paneer briefed about activities of that Anchal Dairy during the factory visit he explained different products missionary functions types of milk productions i.e., (full cream milk, skimmed milk, toned milk, standard milk, double toned milk) in their unit and he takes us to the factory unit and explained how to inspect the input materials coming from the outsource and scientific standard of prepared food materials.

The student observes the factory in the supervision of Mr. A.K Singh we observe that how different dairy products being prepared and he also explained about various processing units in the factory like –

**Paneer** - Paneer is prepared manually no machine is used and it is packed with the help of paneer vacuum packing machine.

**Ghee preparing machine**- Butter is used to prepare ghee. Butter is heated at 30 degrees Celsius when comes in liquid form .It is Collected in cans and sent to packaging unit.

**Cheese room-** In this dairy they only preparing cheddar cheese with black pepper and oregano and he explained about how they store cheese and maintain its temperature that is 3 degree Celsius for 3 months.

#### Ice cream cold room and maintaining its temperature -

Milk collected from the different outsources

He explained the various testing methodology going on inside the factory (SNF, pasteurization, fat %, lacto scan, adulteration test)

Milk packing machine - There are 6 packing machines in their unit.

**Dahi-** It is the product obtained from pasteurized or boiled milk by souring, natural or otherwise, by a harmless lactic acid culture. Obtained by curdling (coagulation) milk with an edible acidic substance such as lemon juice or vinegar, and draining off liquid portion.

**Mattha-** By-product obtained when churning curdled whole milk with crude indigenous device for the production of desi butter.

#### WORKING OF FACTORY

- Collection of the milk (procuration)
- Laboratory testing
- Processing
- Packing section
- Dispatch
- Technical stage

After the orientation they distributed paneer pieces to the students and teachers. Then some students purchased dairy products from the factory. After that we went back to our college.

#### **CONCLUSION**

After the visit of Anchal dairy ,students gain knowledge about the pasteurization process and how dairy maintain the quality of milk. The students came to know about the manufacturing of various milk products, to take it available for the domestic market as well as for export market. At the end of the visit students have gain knowledge about Anchal dairy milk plant.









