



RAMAIAH
College of Arts, Science &
Commerce

ಎಮ್ ಎಸ್ ರಾಮಯ್ಯ ಕಲಾ, ವಿಜ್ಞಾನ ಮತ್ತು ವಾಣಿಜ್ಯ ಕಾಲೇಜು
M S Ramalah College of Arts, Science and Commerce
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Approved by Government of Karnataka, Approved by AICTE, New Delhi,
Recognized by UGC under 2f & 12B of UGC act 1956

INDUSTRIAL VISIT (12th to 15th March 2023)

Class: MSc III Sem (Batch 2021-23)

As part of the curriculum, students participated in an industrial visit, during which they visited research organizations and industries to gain an understanding of the internal working environment. In addition to that, it gives an explanation of how businesses operate and supplies helpful knowledge that is relevant to the practical components of the programme. Students in the third semester of the Master of Science in Biotechnology programme at Bangalore city University participated in an industry and research institution visit that was organised by the Department of Biotechnology and Genetics from March 12th to 15th 2023. The trip lasted for three days and began in Bangalore and ended in Udupi, covering a variety of different industries along the way. The visit was planned with the prior approval of Honourable Directors of various industries, who also provided direction during the planning process. Dr. Sowhagya.R and Dr. Satish Babu served as the coordinators for this entire industrial visit. The group consisted of 46 students in total.

Students visited Janatha Fish Meals and Oil Pvt. Co. Ltd.,

Over the course of more than three decades, Janatha fish means & oil products has established itself as a business that excels in terms of growth, innovation, and accomplishment. KC Kunder, the company's namesake and namesake founder, launched the business in the year 1989. The current chairman of the company is Mr. Anand C. Kunder, and they have plans to deliver high-quality items while also taking care of the environment in a way that causes it to be relatively less damaged. The primary objective of this business is to make the janatha group of companies a global brand that is respected within the fish oil/protein and agro products market. Additionally, the company intends to broaden its operations into new geographic areas while maintaining its position as the industry's preeminent supplier of fish protein and agro products in a manner that is environmentally responsible. Janatha group is comprised of a number of different businesses, some of which are Janatha fish meal and oil products, TJ marine products pvt. ltd., Janatha ocean products, Janatha agro goods, Janatha middle east LLC, and Goan fresh marine export pvt.ltd.

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Janatha's contemporary facilities, which include a process facility that is fully automated and state of the art, give the company the advantage it so desperately needs in terms of the quality of its products. In a world that is growing at a rapid rate, the modern tends to become the antique very quickly. Because of the sophisticated laboratory and the highly trained professionals who worked there, the product quality was consistently high. Sandeep shetty was the main guide and led the tour of janatha fish meal and products. He discussed the process of creating the fish meal, as well as the process of maintaining the quality of the oil products and fish meal. They showed us the raw material machinery, explained how it was used, explained how the storage facilities worked, and discussed how the finished product was marketed. The fish known as the indian sardine (*Sardinella longiceps*) is the primary raw material that is utilised during the production of fish meal and fish oil at janatha. The raw fish was put into double-jacketed steel cookers, and then it was cooked by steam. Once the steaming process was over, the fish was pressed, and the water and oil were squeezed out. The steam-realized fish meal was made at the janatha plant using the wet process. The fish cakes that result from pressing are known as fish cake, and they are dried using steam. The milling machine is where the dry fish meal is finished after it has been processed. After that, the powdered component is placed in a refrigerator and shipped to be bagged. After pressing, another product is extracted, which is a mixture of water and oil that is put through a decanter to get rid of the particulates that were suspended in the liquid. After this, the mixture is put through a centrifuge to separate the water and oil, and the oil that is recovered is known as crude fish oil. After that, it is refined or transformed into a variety of goods for the industrial sector.

At the conclusion, they demonstrated their very own water treatment system, which purifies contaminated water so that it may be reused. Benefits

- 1) Students were given an in-depth look at the whole range of equipment and goods used in industrial settings.
- 2) I also gained an understanding of the applications of fish meal in a variety of disciplines, such as the nutrition of mink and fish raised in captivity, as well as the food for domesticated dogs and cats.

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3) Fish meal is also used in the manufacturing of some antibiotics for the pharmaceutical sectors, as well as in the process of producing fish oil and its use in the production of omega-3 pills, both of which are significant in the prevention and management of cardiac ailments.

Sri Ganesh Cashew Industry

Sri Ganesh Cashew Industry is a well-known cashew processing unit in Udupi, and it is situated in the neighbourhood of Barkur. It is a reputable business that employs fifty people in total. The provision of cashews of the highest possible quality is this company's primary mission statement. They have processed 48 different varieties of cashews, which may be distinguished by their size and colour. In the past, this enterprise did not make use of any machinery; instead, they relied solely on human labour to process the cashews. As time went on and technology improved, however, they began to import machinery from Thailand. They differentiated the sizes of the cashews by using a number of heaters, belt conveyors, and contemporary sensor gear. The packaging technique was also automated.

Mr. Narahari Prabhu, the chairman of the industry, provided a comprehensive breakdown of the cashew production process and the quality control measures that are in place. The cashews produced by this company are of the W320 and W180 varieties. These varieties bring in the majority of the company's revenue. The processing of the cashews takes almost seven days. As soon as we entered the business, we noticed that workers were sorting the cashews into their respective piles. After that, the cashews were fed into the processing apparatus, where the removal of the cashews' shells and further sorting took place. To begin, the cashews are boiled and then sun dried on the first day of the procedure. On the second day, the cashews are sorted into different piles according to their size; this step is referred to as the "sizing" process. The shelling process takes place on the third day after the cashews have been sorted based on their size. This process involves removing the cashew's outermost and most resilient shell, and it is primarily accomplished through the utilisation of contemporary machinery. Peeled cashews are next classified according to their size, shape, and colour, such as white or burned wholes, pieces, splits, butts, etc. On the fourth day, the cashews that have had their shells removed are placed in a hot chamber and heated to a temperature of 80 degrees Celsius for one day. After this, they are further

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processed for peeling. The quality of the kernel can be judged based on its form as well as its size and colour.

They process 5 tonnes of cashew in a single day, however the percentage of the processed product that is derived from the raw product is only 24%. Thailand is the source of the raw resources that are imported. Two persons are required for the creation of a product weighing 100 kilogrammes. The processing of cashews results in the production of oil as a byproduct, which can be put to use in the paint industry; alternatively, the oil can be converted into ash and put to use in the agricultural sector. When compared to the other months, the level of production during the months of February and March is significantly higher.

Benefits

- 1) Students were given the opportunity to get valuable knowledge regarding the process of cashew nut production.
- 2) There were numerous contemporary pieces of equipment for the processing of the cashew nuts, including enormous boilers, machines for shell removal, and automated packing and sorting machines.
- 3) and, last but not least, obtained a solid understanding of the level of quality and the cost of the cashew nuts.

Manipal Research institute, Manipal

Students visited the Virology department and museum at Manipal Academy of Higher Education (MAHE), an Institution of Eminence Deemed to be University, is a self-financing higher educational institution that started its operations in 1953 by establishing the first self-financing medical college as Public Private collaboration model.

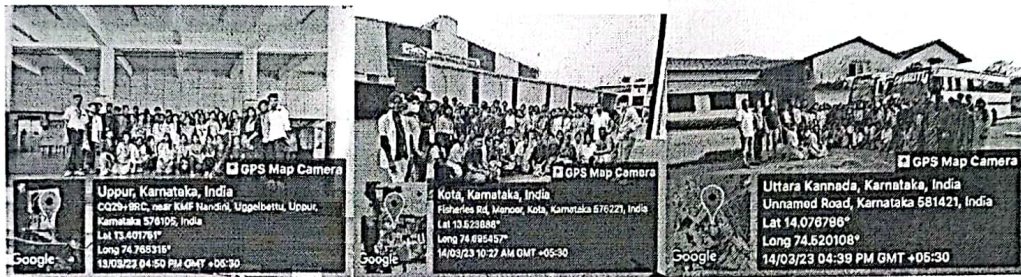
MAHE is synonymous with excellence in higher education. Over 35,000 students from 60+ nations live, learn, and play in the sprawling University town, nestled on a plateau in Karnataka's Udupi district. It also has nearly 3000+ faculty and almost 10000+ other support and service staff, who cater to the various professional institutions in Health Sciences, Engineering & Management,

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Communication, Humanities, Liberal Arts, and Social Sciences, etc. which dot the Wi-Fi-enabled campus.

KMF, Uppur, Udupi

The students visited KMF at Uppur. The employees of KMF explained the establishment of Uppur KMF in 2009. K M F Traders has gained immense expertise in supplying & trading of Floor cleaning liquid, soap oil, phenyal etc. The supplier company is located in Udupi, Karnataka and is one of the leading sellers of listed products. Buy Floor cleaning liquid, soap oil, phenyal in bulk from us for the best quality products and service.



Students visited (a) KMF, Uppur, (v) Janata Fish meals and oils Pvt. Ltd., (c) Sri Ganesh Cashew industry, (d) Manipal museum and Virology institute on 13th and 14th of March 2023.

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