

Industrial Visit Report 2015-2016

The Biotechnology and Microbiology department has recently organized one day Industrial visit to **Jain Irrigation System Ltd, Jalgaon (Maharashtra) on 06th of February 2016** for B.Sc. and M.Sc. students with the purpose to provide practical insight, industrial exposure and to study technical aspects of industrial process involved in viz. Plant Tissue Culture, Onion, garlic Spices processing & packaging, food processing (Manufacturing & Packaging of fruit pulps) and Biogas Plant.

Company Profile:

Jain Irrigation Systems Limited (JAIN) with more than 10,000 associates worldwide and revenue of more than Billion Dollars, is an Indian multinational company with manufacturing plants in 29 locations across the globe. It is an integrated player in global food systems and leads in manufacturing of Micro Irrigation Systems, Plastic Pipes & Products, Agro Processed Products, Renewable Energy solutions, Tissue Culture Plants, Financial Services and other agricultural inputs since several decades. It has pioneered a revolution with modern irrigation systems and innovative technologies using cutting edge research and development in order to save precious water and to get significant increase in crop yields using global agronomical knowledge for millions of small as well as large farmers. It has also ushered in the new concept of large scale Integrated Irrigation Projects. **"More Crop Per Drop"** is the company's approach to water security and food security. JAIN is recognized by global institutions such as IFC (World Bank Group), Harvard Business School, G-20 etc. as leading practitioner of sustainable development and thought leader in new business model of "Creating Shared Value". All the products and services of JAIN help create a sustainable future while fulfilling its vision 'Leave this world better than you found it'.

Divisions:

- Drip irrigation System
- Sprinkler irrigation system
- PVC Pipes & Fittings
- Jain Farm Fresh (Dehydrated Onion, Garlic Powder, Fruit Pulps, Frozen Fruits)
- Tissue Culture Plants(Banana, Pomegranate, Straw berry)
- Green House
- Renewable Energy (Biogas)

The visit was organized with the prior permission and under guidance of **Hon'ble. Principal Dr. B.S. Salunke**. This fantastic opportunity would not have been possible without the generous funding provided by college administration.

The complete and well planned arrangement was coordinated by faculty member Mr. Vishal Sangewe, whose efforts and initiative under the continuous guidance of **H.O.D Mr. Aniruddha Jadhav** was the reason behind grand success of visit.

Total **49** students of department along with **5** faculty members have joined this industrial visit.

Itinerary: 6 February 2016	
Time	Details
Morning 6.00 am:	All the students gathered in College Lawn.
6.46 am:	Depart from Aurangabad.
12.30 pm:	Arrived to Jalgaon.
1.00 pm:	Reporting & Completing entrance Formalities.
1.00pm 1.30pm:	Introductory Talk on History and Establishment of Industry by Company Representative.
1.30pm 2.00 pm:	Introductory talk on various facilities, Procedures and processing by Company Representatives.
2.00 pm– 4.00 pm:	Visits to various departments of Industries.
4.30 pm:	Departed from Jalgaon.

Tissue Culture:

The **jain irrigation system Pvt, Ltd** is extensively engage in tissue culture and 'Tertiary Acclimatized/Hardened' plants of all important varieties of banana that are popular and grown in India. On visiting the tissue culture area we experienced 'Unique Potting System' that protects root damages during handling and transport and '**Jain Fertigation Technology**' for higher productivity and superior quality of banana, pomegranate, straw berries.

The company representative also emphasizes on 'Jain Ratoon Technology' where one can harvest two crops within 18 months.

Jain Farm Fresh:

Jain Farm Fresh Foods Limited, a subsidiary of **Jain Irrigation Systems Limited (JISL), India** manufacture Dehydrated Onion and vegetable products and Aseptic fruit purees, concentrates, clarified juices, IQF, and Frozen products of finest quality.

This division have set-up the most modern and integrated dehydration facility in the midst of a large onion and vegetables growing area. Supply high quality seed to growers and get onions and vegetables grown on contract. These are harvested at the peak of maturity, flavor and taste and quickly transported to

processing facility. Manual harvesting enables the growers to supply clean and high quality produce demanded by Farm Fresh.

These raw materials undergo quality inspection, careful sorting & dehydration ensuring maximum retention of flavour, aroma, color & taste. Dehydrated flakes are then carefully milled into different fractions on milling facility ensuring strictest sanitation, food safety and hygienic conditions. During milling, the products undergo metal-detection at the last stage and are then packed in bag-in-box. These are then stored under lower temperature and humidity and are supplied to the customers throughout the world. Elaborate marking, labeling and recording systems have been evolved to ensure complete traceability. The dehydration facility is the most modern and integrated facility and has been accredited with ISO 9001 & HACCP certification from **RWTUV, Germany**.

By this way we have successfully completed the Industrial visit, It is rightly said that “See & know’ is better than ‘read & learn’. Students have got real feel of company’s working after this visit. They got a chance to transfer their theoretical knowledge to practical implication. This will even help students to understand subject matter clearly in future also.

We along with student would like to extend our gratitude to company for permission and support they gave to make our visit a success with accomplishment of objective behind arranging this visit for our student.

