

Department of Mathematics

Kisan Veer Mahavidyalaya, Wai

Date: 05/03/2026

To,

Principal,

Kisan Veer Mahavidyalaya, Wai.

Sub: Permission for a One-Day Study Tour

Respected Sir,

As per the Syllabus of Shivaji University, Kolhapur, the Department of Mathematics is organizing a one-day study tour for B.Sc. III students.

The tour scheduled for 6th March 2026 to Mapro Industry, Wai-Surur Road, Shendurjane. A total of eight students and two teaching staff members will be participating. We have planned to travel by S. T. Bus.

Kindly grant us permission for the same.

Yours faithfully,

Head

Department of Mathematics

Kisan Veer Mahavidyalaya

Wai - 412803

Encl- 1) The list of participating students.

Allowed
Pravin
5-3-2026





जनता शिक्षण संस्थेचे

किसन वीर महाविद्यालय, वाई



किसन महादेव वीर
संस्थापक-अध्यक्ष
जनता शिक्षण संस्था, वाई

E-mail : wai161.cl@unishivaji.ac.in
Ph. (Office) : 02167-299326

ता. वाई, जि. सातारा, महाराष्ट्र पिन - ४१२ ८०३
शिवाजी विद्यापीठ, कोल्हापूर संलग्नीत
NAAC Accredited : B* (CGPA 2.66)
Website : www.kvmwai.edu.in
oskvmwai@rediffmail.com
prin.kvmwai@rediffmail.com
oskvmwai@gmail.com

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डॉ. गुरुनाथ जो. फगरे
प्राचार्य

मोबा. नं. ९४२९९०७६३५ / ९४०४९४०३७९

श्री. शंकरराव दाजीबा गाठवे
उपाध्यक्ष
जनता शिक्षण संस्था, वाई

श्री. मदन प्रतापराव भोसले
अध्यक्ष
जनता शिक्षण संस्था, वाई

संदर्भ क्र. : 109/1269

दिनांक : 06/03/2026

To,

The Manager,

Mapro Industry, Wai-Surur Road,

Shendurjane.

Sub: Permission to visit your Mapro Industry, Shendurjane

Respected Sir,

As per the Syllabus of Shivaji University, Kolhapur, the Department of Mathematics of our college is organizing one-day study tour of students studying at B.Sc.Part III to your Mapro Industry, Wai-Surur Road, Shendurjane on 6th March 2026. There are eight students and two teaching staff members participating in this tour.

We request you to kindly grant us permission for the visit and provide the students with valuable information regarding the industry's operations.

Thanking you,



Yours faithful,

Principal



Janata Shikshan Sanstha's

Kisan Veer Mahavidyalaya, Wai

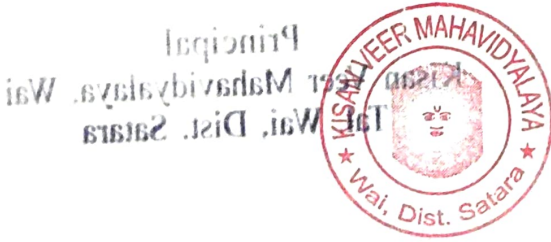
To Whomsoever it may concern

The Following is the list of students of B.Sc. III (Mathematics) and Staff Members of our college who are participating in the study tour, arranged on 06/03/2026 at Mapro Industry, Wai-Surur Road, Shendurjane.

Sr. No	Roll No	Student Name
1	27	DUDHE SIDDHI ATISH
2	35	SHINDE MANJUSHRI JITENDRA
3	36	PAWAR SANIKA MANGESH
4	50	OM SHIVAJI KADAM
5	51	SHELAR ROHAN RAJENDRA
6	66	VANARSE JAI SUNIL
7	76	SHAHA AKANKSHA INDRAJIT
8	77	CHAVAN DIYA SHARAD

Staff Member:

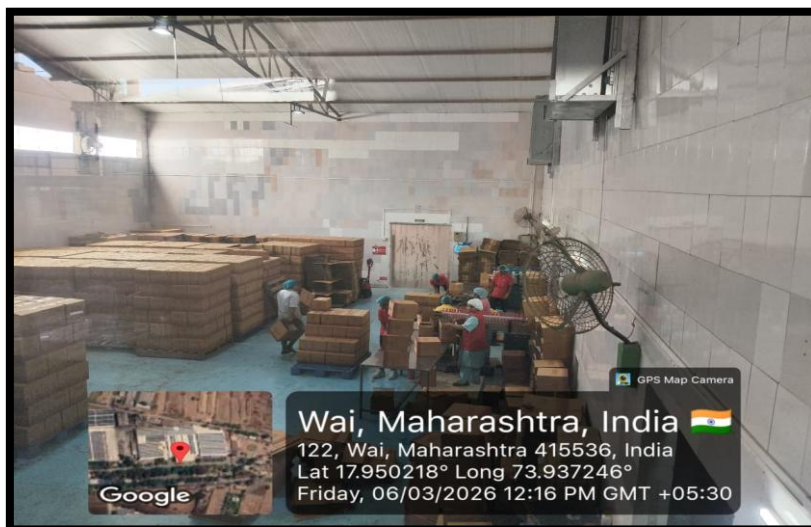
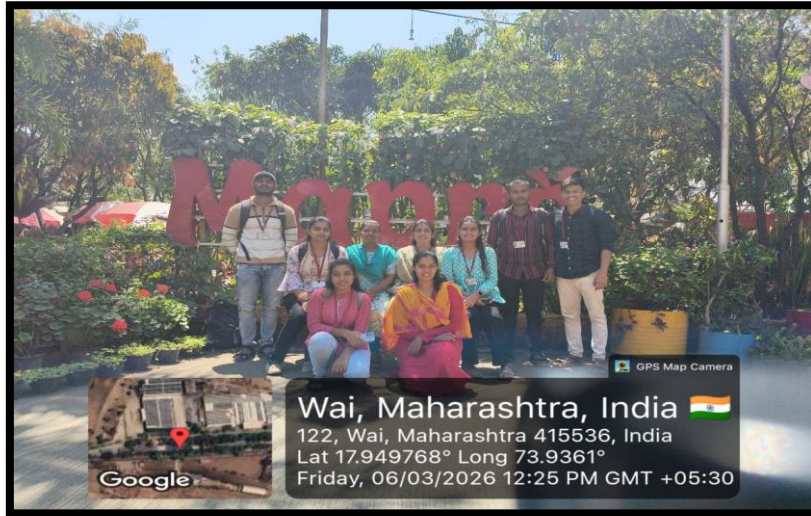
- 1) Miss. R.B. Bhosale
- 2) Mrs. N. D. Dudhane




PRINCIPAL
KISAN VEER MAHAVIDYALAYA
Wai, Dist. Satara

Janata Shikshan Sanstha's
Kisan Veer Mahavidyalaya, Wai
Department of Mathematics

Industrial Tour: Mapro Industry, Wai-Surur Road, Shendurjane on 6th March 2026



JANATA SHIKSHAN SANSTHA'S

KISAN VEER

MAHAVIDHYALAYA, WAI



STUDY TOUR

MAPRO GARDEN PRODUCTION AND
MANUFACTURING

Student's Name - Pawar Sanika Mangesh

Exam Seat No -

Roll No - 36

Handwritten signature
Teacher In Charge

Handwritten signature
Department Of Mathematics

Head
Department of Mathematics
Kisan Veer Mahavidyalaya
Wai - 412803

External Examination.

1. *Handwritten signature*
18/03/26.

2. *Handwritten signature*
18/03/26



Study Tour Report

Our college organized an educational study tour on **Friday 6 march 2026** to **Mapro Garden**, located near **Wai**. The purpose of the visit was to help students gain practical knowledge about the food processing industry and understand how fruit-based products are manufactured and marketed. The tour was organized under the guidance of our respected teachers **Mrs. Nikita dudhane** and **Miss. Rutuja Bhosale**, who accompanied us throughout the trip. We travelled from our college to Mapro Garden by **bus**, which made the journey comfortable and enjoyable.

The staff members at Mapro Garden explained the **production process, machinery used in food processing, quality control measures, hygiene standards, and packaging techniques**. They also shared information about the company's history, its growth over the years, and its important role in supporting local farmers by sourcing fruits directly from them.

The visit was both **educational and enjoyable**. Students had the opportunity to see the manufacturing units, understand the marketing strategies used by the company, and taste some of the products available at the outlet. The tour provided valuable practical exposure and helped us understand how theoretical knowledge learned in classrooms is applied in real industries.

Overall, the educational tour to Mapro Garden was a **memorable and enriching experience** for all the students. It increased our understanding of the food processing industry and inspired us to learn more about industrial operations and entrepreneurship

Entrance of Mapro Garden



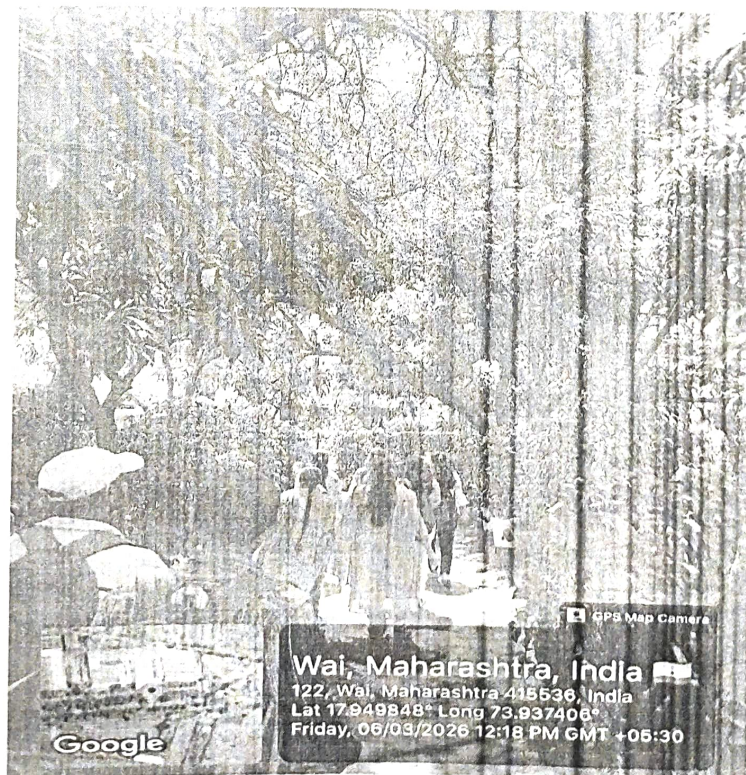
2. Objectives of the Study Tour

The study tour was organized with several educational objectives. These included:

- To understand the functioning of a food processing industry.
- To learn about fruit processing and preservation techniques.
- To observe the production of fruit syrups, jams, and other products.
- To understand the role of machinery in industrial manufacturing.
- To study packaging, labeling, and marketing of food products.
- To learn about hygiene, safety, and quality standards followed in food industries.
- To encourage students to explore opportunities in the food processing sector.

This visit helped students gain practical exposure and understand how industries operate efficiently.

Students during the industrial visit



3. About Mapro

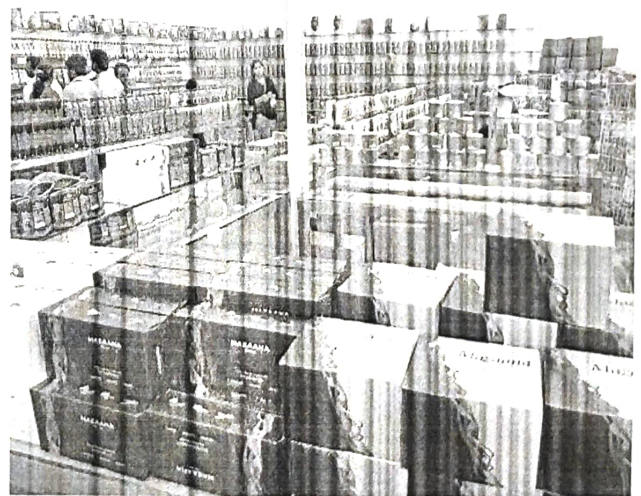
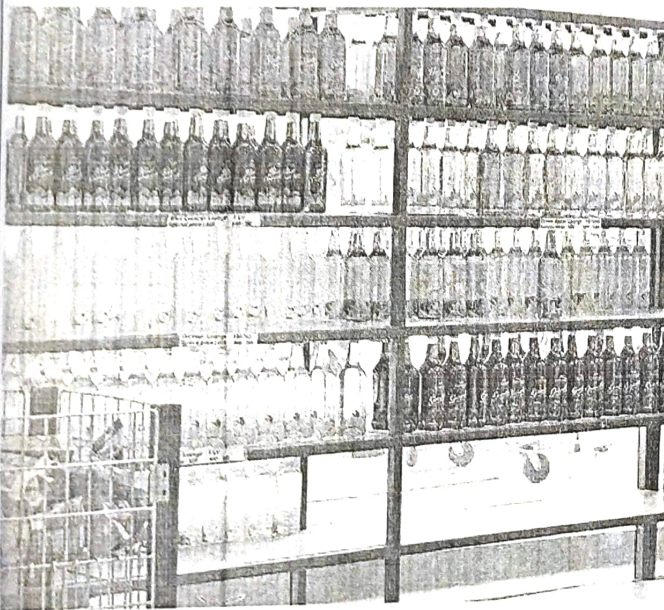
Mapro Foods is one of the leading manufacturers of fruit-based products in India. The company was founded by **Manohar Rajaram Chordia** in 1959.

The word “Mapro” stands for **Mahabaleshwar Products**, as the company started in the Mahabaleshwar region of Maharashtra. Initially, the company began with a small unit producing fruit syrups and jams. Over time, the company expanded and became a popular brand across the country.

Today, Mapro produces a wide range of products including fruit crushes, syrups, jams, chocolates, and candies. The company is known for using natural fruit ingredients and maintaining high standards of quality.

Mapro also plays an important role in supporting local farmers by purchasing fruits directly from them. This helps farmers earn better income and encourages fruit cultivation in the region.

Display of Mapro products



4. Location and Infrastructure

The study tour was conducted at **Mapro Garden**, which is a famous tourist destination located near **Wai**.

The Mapro Garden complex includes several facilities such as:

- Food processing units
- Chocolate manufacturing section
- Retail store for Mapro products
- Restaurant and food court
- Demonstration area for visitors
- Garden and recreational area

The campus is clean, organized, and designed to provide both educational and recreational experiences to visitors.

Chocolate factory or processing section



5. Manufacturing Process Observed

During the visit, students learned about the various stages involved in producing fruit-based products.

1. Raw Material Procurement

Fresh fruits such as strawberries, mangoes, and other fruits are purchased from local farmers. The quality of fruits is carefully checked before they are accepted.

2. Washing and Cleaning

The fruits are thoroughly washed using clean water to remove dirt, pesticides, and other impurities.

3. Sorting and Grading

After washing, the fruits are sorted based on size, quality, and ripeness. Damaged or low-quality fruits are removed.

4. Pulp Extraction

The fruits are processed using machines to extract pulp or juice. This pulp becomes the base material for making syrups and jams.

5. Cooking and Mixing

The fruit pulp is mixed with sugar and other ingredients and heated at controlled temperatures. This process improves taste and helps preserve the product.

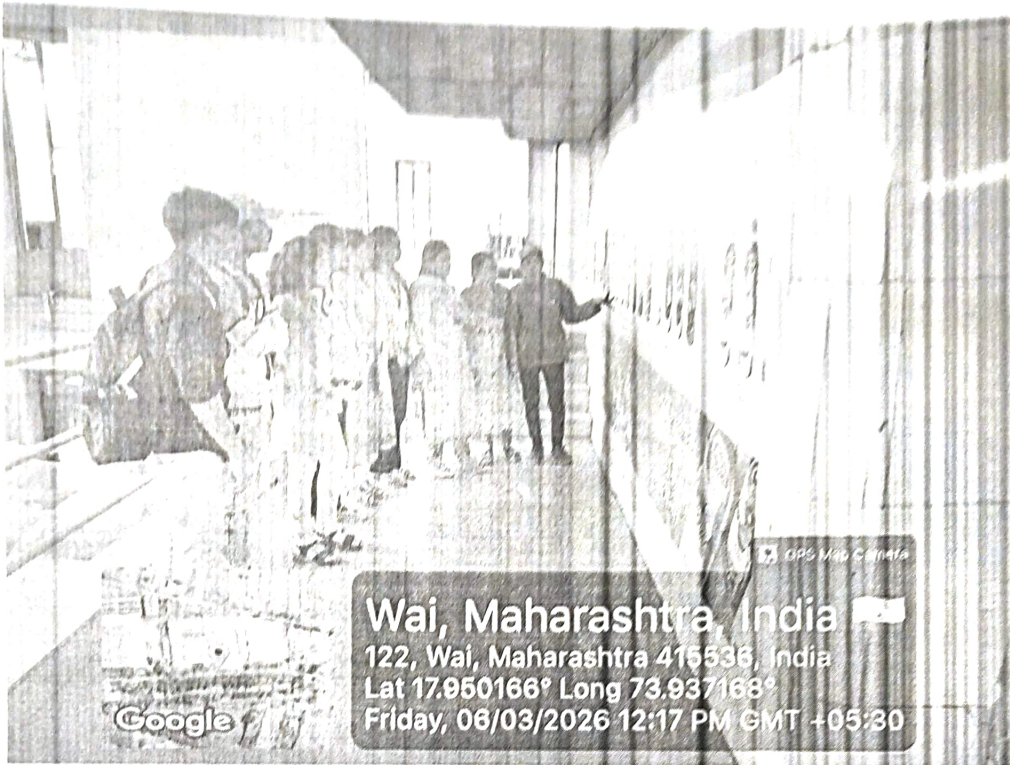
6. Filling and Packaging

After preparation, the product is filled into bottles or containers using automatic filling machines. The bottles are sealed properly to ensure safety.

7. Labeling and Storage

The packaged products are labeled with information such as brand name, ingredients, manufacturing date, and expiry date before being stored or transported.

100 Mapro Factory



6. Products Manufactured

Mapro produces a wide variety of food products, including:

- Fruit syrups
- Fruit crushes
- Jams and fruit spreads
- Chocolates
- Candies and toffees
- Dessert toppings
- Squashes and beverages

These products are popular across India and are commonly used in milkshakes, desserts, ice creams, and beverages.

Group photo of students



7. Learning Outcomes

The study tour provided many valuable learning experiences for students. Some of the key learnings were:

- Understanding how fruits are converted into processed food products.
- Learning the importance of hygiene and sanitation in food industries.
- Observing the use of machines in large-scale production.
- Understanding packaging, branding, and marketing strategies.
- Learning about the relationship between industries and local farmers.

This visit helped students gain practical exposure and broaden their understanding of the food processing sector.

8. Conclusion

The study tour to **Mapro Garden** was a very informative and memorable experience. It helped students understand the functioning of a food processing industry and observe the various stages involved in product manufacturing.

Such educational visits are extremely beneficial for students as they provide practical exposure and improve understanding of industrial processes. The visit not only enhanced our knowledge but also encouraged us to explore future opportunities in the food processing industry.