

Department of Statistics
Kisan Veer Mahavidyalya, Wai
Date: 03/03/2020

To,
Principal
Kisan Veer Mahavidyalya, Wai

Sub: - Regarding permission for Study tour of B. Sc. II...

Respected Sir,

With reference to above subject, Study tour for B. Sc II is compulsory as per the syllabus. So we are going to organize study tour to Mala's Fruit Products, MIDC, Wai on 06/03/2020. So I request you please allow us to conduct study tour.

Yours faithfully


Prof. B. B. Patkure

Allowed
Principal
03/21/2020

Shri. Prataprao Bhosale - President & Trustee
Janata Shikshan Sanstha, Wai

Shri. Shankarrao Gadhave - Vice President & Trustee
Janata Shikshan Sanstha, Wai

Janata Shikshan Sanstha's

KISAN VEER MAHAVIDYALAYA, WAI, (Dist. Satara) Maharashtra Pin: 412803

Affiliated to Shivaji University, Kolhapur, S. U. Affl. T-2-28741

NAAC Accredited Status: B' with CGPA 2.66

जनता शिक्षण संस्थेचे,

किसन वीर महाविद्यालय, वाई, (जि. सातारा) महाराष्ट्र पिन : ४१२८०३

शिवाजी विद्यापीठ, कोल्हापूर शि. वि. सं. टी -२-२८७४१ संलग्नीत

नेक अधिस्विकृती : 'बी' सीजीपीए २.६६

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Incharge Principal
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Principal : 02167-221972



प्रभारी प्राचार्य

प्रो. (डॉ.) आय. एफ. पैलवान

एम.एस्सी. पीएच.डी.

दूरध्वनी : (कार्या./फॅक्स) ०२१६७-२२०१३०

प्राचार्य - ०२१६७-२२१९७२

Kisan Mahadeo Vee
Founder President
Janata Shikshan Sanstha, Wai

Ref. :

संदर्भ : 109/1693

Date :

दिनांक : 5/3/2020

To,
The Manager,
Mala's Fruit Products
MIDC, Wai

Sub: - Regarding visit of study tour of B. Sc. II...

Respected Sir,

With reference to the subject mentioned above, students of B.Sc. II (Statistics) are visiting your fruit product factory. It is a part of their curriculum. Therefore, I request you to sanction the permission to visit and cooperate for necessary information.

Thank you.

Principal



Janata Shikshan Sanstha's
Kisan Veer Mahavidyalaya, Wai

Department of Statistics

B. Sc. Part - II Year - 2019-2020

Student List

field visit

Sr. No.	Roll No.	Student Name	sign
1	91	RAJPURE PRADNYA TANAJI	P.T. Rajpure.
2	92	MOZAR RUPA RAMCHANDRA	<u>R. Mozar</u>
3	93	RAJPURE AMISHA SADASHIV	A.S. Rajpure.
4	94	CHAVAN TRUPTI SANDIP	<u>Bhavan</u>
5	95	RUTIK ARVIND JADHAV	
6	96	WADKAR MAHESH RAJENDRA	<u>Wadkar</u>
7	97	JAGTAP AKASH RAVINDRA	<u>Jagtap</u>
8	98	CHAVAN POOJA SHIVAJI	<u>Chavan</u>
9	99	CHAVAN AKSHADA NAMDEV	<u>Chavan</u>
10	100	BHOSALE NIKITA RAMCHANDRA	<u>Nikita</u>
11	101	GAVANDI SANJANA KISHOR	<u>Sanjandi</u>
12	102	SHEWATE RUTUJA DATTATRAY	<u>Shewate</u>
13	103	GAURAVI DATTATRAY SONAWANE	G.D. Sonawane
14	104	PRIYA DATTATRAYA GADHAVE	<u>Priya</u>
15	105	KSHIRSAGAR RUTUJA SANTOSH	<u>Kshirsagar</u>
16	106	PHARANDE RASIKA AVINASH	<u>Pharande</u>
17	107	KUMBHAR VAISHNAVI PRUTHWIRAJ	<u>Kumbhar</u>
18	108	DHANVADE SARITA SURYAKANT	<u>Dhanavade</u>
19	109	SURYAWANSHI ROHINI SUBHASH	<u>Rohini</u>
20	110	RAJPURE AISHWARYA JITENDRA	<u>A. Rajpure</u>
21	111	MANDHARE RUTUJA ANIL	
22	112	KSHIRSAGAR VAISHNAVI PRASHANT	<u>V.P. Kshirsagar</u>
23	113	JADHAV SNEHAL TATYASAHEB	<u>Jadhav</u>
24	114	YADAV SANDHYA CHANDRAPRAKSH	<u>S.C. Yadav</u>
25	115	SATHE RESHMA KRUSHNA	<u>Rk Sathe</u>
26	116	NANAWARE SNEHAL MAHADEO	<u>Nanaware</u>
27	117	GAIKWAD SANCHITA ANIL	
28	118	GAIKWAD AISHWARYA SURYAKANT	<u>Anil</u>
29	119	SARGAR SHREYA VITTHAL	
30	120	RAJPURE NEHA SANJAY	<u>Rajpure</u>
31	126	NIGADE ANKITA VINOD	<u>ANigade</u>
32	127	PAWAR SHARMISHTHA SHIVAJI	<u>Pawar</u>
33	134	SHELAR AKSHADA ANANDA	
34	153	YADAV AMRUTA ANIL	<u>Yadav</u>

Janata Shikshan Sanstha's
Kisan Veer Mahavidyalaya, Wai

Department of Statistics

B. Sc. Part - II Year - 2019-2020

Student List

Sr. No.	Roll No.	Student Name	sign
35	157	DHUMAL POOJA MAHESH	
36	159	BHOSALE DHANASHREE PRATAP	Bhosale
37	201	BHOSALE RUTUJA DHANAJI	R. Bhosale
38	203	MANDHARE PRATIKSHA PRAKASH	Mandhare
39	205	KALE ESHWARI RAJESH	Kale
40	207	WAGH GAURI SANJAY	Wagh
41	229	ZANJURNE ANKITA PRATAP	Ankita
42	231	JADHAV KIRTI RAMESH	K. R. Jadhav
43	242	CHAVAN RUTUJA SUDHAKAR	Chavan
44	244	BHOSALE RUTUJA BHANUDAS	R. B. Bhosale
45	254	MUNGASE VAISHNAVI RAJENDRA	V. R. Mungase
46	258	WADKAR RUTUJA GANESH	Wadkar
47	259	WADKAR SNEHA SHASHIKANT	Sneha
48	265	TARADE SWATI UMESH	Tarade
49	320	POL AVANTIKA VINOD	Pol
50	334	CHIKANE NUTAN SANJAY	Chikane

Kisan Vee Mahavidyalaya,
Wai.

Tour Report
(2019-2020)

At
Malas Industry Wai.

Roll No. - 115

On 6th March 2020 We had been to Malas industry in Wai. excursion conducted by Department of statistics, Kisan Veer Mahavidyalaya Wai.

Statistics is very interesting science. The statistical excursion always increases the knowledge about quality of products. The advance technologies have to put the industries in competitive environment. In recent years, 'Quality' is in the centre of attention World Wide. Therefore manufacturing Companies have to remain very much alert in maintaining quality standards of their products. Quality means fitness for use. If products meets required specification then we say that product is of good quality.

Malas produces a number of items ranging from jam, jellies, crushes, syrups etc. The manufacturing units in Wai are located in places which are very close to raw material producer. Jams and jellies are made from a variety of fruits, either singly or in combination. Most of the fruits are harvested in the fall. The level of ripeness varies. pears, peaches, apricots, strawberries and cherries are best if picked when just ripe. Sugar or high fructose syrup or combination of the two are added to the fruit to sweeten it. Cane sugar chips are the ideal type of sugar used for preserving fruit. Granulated and beet sugar tend to

crystallize. Citric acid is added to obtain the correct balance needed to produce the jam or jelly. Other flavoring, such as Vanilla, Cinnamon, can be added to the jam or jelly.

The ingredients must be added in carefully measured amounts. Ideally, they should be combined in the following manner: 1% pectin, 65% sugar, and an acid concentration of pH 3.1. When the fruit arrives at the plant, it is inspected for quality, using color, ripeness, and taste as guides. Fruit that passes inspection is loaded into a funnel shaped hopper that carries the fruit into pipes for cleaning and crushing.

As the fruit travels through the pipes, a gentle water spray cleans away surface dirt. Depending on whether the finished product is to be jam or jelly, paddles push the fruit and just its juice through small holes, leaving stem and any other excess debris behind. Some fruits, such as citrus and apples may be manually peeled, cored, sliced and diced. cherries may be soaked and then pitted before being crushed.

The fruit and juice continues through another set of pipes to cooking vats. Here, it is heated to just below the boiling point (212°F [100°C]) and then immediately chilled to just below freezing (32°F [0°C]). This process, pasteurization, prevents spoilage. For jelly, the pulp is forced through

another set of small opening that holds back seed and skin. It will often then be passed through a dejuice or filter. The juice or fruit is transferred to large refrigerated tank and then pumped to cooking kettles as needed. premeasured amounts of fruits or juice, sugar and pectin are blended in industrial cooking kettles. The mixtures are usually cooked and cooled three times. If additional flavorings are to be included, they are added at this point. When the mixture reaches the predetermined thickness and sweetness, it is pumped to filling machines.

Pasteurized jars move along conveyor belt as spouts positioned above pour premeasured amounts of jam or jelly into them. Metal caps are then vacuum sealed on top. The process of filling the jars and vacuum packing them forces all of the air out of the jars further insuring the sterility of the product.

The sealed jars are conveyed to machine that affixes preprinted labels. According to law, these labels must list truthful and specific information about the contents. The jars are then packed into cartons for shipment. Depending on the size of the producer's operation, labeling and packaging is either achieved mechanically or manually.

We observed there was lot of free space inside the main factory. Superior level of hygiene is maintained around the production units. Workers have to enter with appropriate headwear and gloves. No outsiders are allow near the main production units.

We are thankful to Prof. Patakure sir Head, department of statistics and Prof. Waliv sir for their useful guidance regarding the quality testing of the food products.