

VSM COLLEGE(A) RAMACHANDRAPURAM

NAAC Re-accredited with 'B' Grade at 2.69 CGPA

(Affiliated to ADIKAVI NANNAYYA UNIVERSITY, RAJAMAHENDRAVARAM)



INDUSTRIAL VISIT

**SRI SARVARAYA SUGARS LTD.
BOTTLING UNIT, KESAVARAM**

Report on Industrial Visit to SRI SARVARAYA SUGARS LIMITED Bottling Unit, KESAVARAM

VSM College, Ramachandrapuram organized an Industrial Visit to Sri Sarvaraya Sugars Ltd., Kesavaram on 18.03.2017. 128 students attended for this programme from II B.Sc, III B.Sc., I M.Sc. and II M.Sc.

The areas which contain same type of industries or different types are called Industrial areas. They became Industrial areas because of raw material, availability of workers and transport. Because of Industries many people are getting job.

Soft Drinks Manufacturing

Soft drinks manufacture is a competitive business. Manufacturing techniques are continually improved. This helps to meet the highest quality standards for its products using the cost effective production techniques.

Sri Sarvaraya Sugars Limited (Bottling unit)

- * Visited Industry :- Sri Sarvaraya Sugars Limited, This Industry 16 km far from Rajahmundry
- * Name of the Industry :- Sri Sarvaraya Sugars Limited
- * Total area of Industry - 47 acres
- * Production processing - Soft drinks
- * Financial Support :- SBI (Rajahmundry)
- * Details of Raw material used
 - a) Name of the raw material: Essence (imported from US)
 - b) Amount of the raw material per day: 60 units
 - c) Number of soft drink bottles produced per day: 70,000
- * Waste water treatment: ETP (Efficient treatment plant)
- * Electric generator details: 2 (650 kv, 750 kv)
- * Used material for boilers: Furniture oil.

Details of staff

Managers - 6

Engineers - 3

Asst. Engineers - 9

Supervisors - 25

Operators & works - 300

Different Steps involved in the preparation of soft - drinks*** Uncasing of bottles:**

The empty bottles collected from different areas are taken and uncased.

*** Testing for brealy:**

Pre-inspection of bottles by focussing to light for breaks.

*** cleaning:**

Then the bottles are well cleaned with Castic Soda, chlorine water and finally with water and then again inspected for breaks.

*** Preparation of Simple Syrup:**

Water is added to sugar and heated to prepare simple syrup. The simple Syrup is passed through no. of filters to make sure that it is absolutely pure.

* Then Essence is mixed to simple syrup to prepare soft drink.

* Carbon dioxide is used to make the soft drinks fizzy. So Carbon dioxide is piped into the bottles through a carbonator and cooler.

*** Filling of the Bottles**

Filling the bottles with soft drink. The packaging and the finished drink combined by rapid filling process Every minute, hundreds of cans pass along an automated production line and filled with precise amount of soft drinks.

*** Inspection of Filled bottles:**

At the end again filled bottles are they inspected to make Sure that they are Smooth and do not have any gaps or leaks.

*** Caping: -**

The bottles are filled with Soft drink and then sealed with caps mechanically.

*** Printing of date & Batch number on bottles:**

An individual code is stamped on each can so that each one can be traced back to the point and time of production. A data code ensures product freshness. The cans now look like those we will see in the shops.

BOTTLING UNIT

In the same industry, there is another unit called bottling unit. Bottles are prepared for soda water filling.

*** Preparation of PET (Polyethylineteraphthalate) bottles:**

Pre unit of PET bottles looks like a test tube with different sizes and colours which are imported from Hyderabad and these bottles are blown up in the presence of IR light and air to the required shape in the moulds. Then these bottles are filled with soda water and then are labelled as "Kinley".



