

Verka Plant Visit by Sachdeva College of Pharmacy

Date :25th March 2025

Location: Verka Milk Plant, Mohali, Punjab

Participants: Eleven students from Sachdeva College of Pharmacy marked a significant educational milestone as they visited the Verka Milk Plant in Mohali, Punjab. Students hailed from the D. Pharmacy 1st year.

Introduction:

The visit commenced on the 25th of March 2025 and began with a warm welcome at the Verka Milk Plant. On the arrival of students to the plant, Mr. Shahid Ali the microbiologist had an interaction with the students about the overall manufacturing process and the latest technology used to manufacture their products. The students were taken to the assembly line and shown the manufacturing and packaging of milk and flavored milk and the students, eager and curious, were accompanied by two dedicated faculty members, ensuring a seamless blend of academic guidance and practical exploration.

Exploring the Effluent Treatment Plant:

The highlight of the visit was the exploration of Verka's Effluent Treatment Plant (ETP). This essential facility manages and treats wastewater generated during the milk processing operations. The students gained a comprehensive understanding of the intricate processes involved in maintaining environmental sustainability within the dairy industry.

The guided tour through the Effluent Treatment Plant included insightful discussions on waste management strategies, water purification techniques, and the plant's role in adhering to environmental regulations. Students actively engaged with experts, asking questions and participating in discussions that expanded their awareness of the dairy industry's commitment to ecological responsibility.

Journey through Butter manufacturing, fermentation section and Packaging Units:

Following the enlightening experience at all other areas, the students delved deeper into the core operations of Verka in which the another highlight of the visit was the butter manufacturing section and the curd and lassi making fermentation area. The students observed the fermentation process and the special cultures used to produce thick and creamy curd. They also learned about the significance of temperature control and hygiene standards in ensuring the quality and taste of the final product.

Faculty Guidance:

Throughout the visit, the students benefited from the guidance of two experienced faculty members who facilitated meaningful interactions with Verka's experts. The faculty members played a crucial role in bridging theoretical knowledge with practical applications, ensuring that the educational objectives of the visit were met.

"Some glimpses of the visit."

