

Industrial Visit Report: Shimla Hills Production Unit, Shoghi

Date of Visit: February 18, 2024

Location: ShimlaHills Offering's Pvt .Ltd. Production Unit, Shoghi (Industrial Area)

Duration of Visit: 12:00 PM to 2:00 PM

Introduction

The final year students of Bachelor of Business Administration department organized an industrial visit to Shimla Hills Pvt .Ltd. located in Shoghi, Industrial Area. The aim of this visit was to provide the students with practical exposure to the manufacturing unit of food processing industry and to understand how processing of Tomato sauce, ginger garlic paste and ready to eat food is going to be done on large scale. Total of 32 students from BBA Department participated in the visit, accompanied by faculty members Mrs Anita Verma and Miss Komal Sharma from the department.

Objectives of the visit:

1. **Understanding Procurement & Supply Chain** – Learn about raw material sourcing, supplier selection, quality checks, and logistics involved in procuring tomatoes, ginger, garlic, and other ingredients.
2. **Exploring Food Processing Techniques** – Gain insights into industrial food processing methods, including cleaning, sorting, grinding, cooking, and preservation techniques for sauces, pastes, and ready-to-eat meals.
3. **Packaging & Branding Strategies** – Observe how packaging enhances shelf life, maintains food safety, and plays a role in marketing, branding, and consumer appeal.
4. **Storage & Inventory Management** – Understand storage solutions for raw materials and finished products, cold storage requirements, and inventory control to prevent spoilage and wastage.
5. **Quality Control & Compliance** – Learn about food safety standards, hygiene protocols, certifications (like FSSAI, ISO, HACCP), and quality testing procedures to ensure compliance with regulations.
6. **Dispatch & Distribution Operations** – Explore the logistics of product distribution, supply chain networks, warehousing, and strategies for reaching retail markets efficiently

Overview of Shimla Hills Pvt.Ltd: Shimla Hills Pvt. Ltd. was founded in 2006 and initially entered the market as a trader of processed foods, offering a wide range of products including canned fruits, canned mushrooms, sauces, spices, juices, and concentrates globally. The company operates a canned pineapple unit in Nagaland, branded as Pineapple India. In 2022, Shimla Hills expanded by establishing a processing unit in Shoghi for the production of tomato sauce, ginger garlic paste, and ready-to-eat food. The products from the Shoghi unit are directly exported to international markets, with a focus on processing without preservatives and obtaining various food safety and certification standards.

The Process of food Processing:

Upon arrival, the students were welcomed by Miss Namrata Thakur (HR Executive), Er. Anshul Bhardwaj (Production Manager), and other staff members, who provided a brief introduction to Shimla Hills Offerings Pvt.Ltd. group and its operations. The students were divided into smaller groups for a detailed tour through the various stages of processed food production.

The tomato sauce manufacturing process in the industry follows a precise, automated sequence to ensure quality and hygiene:

1. **Washing and Sorting:** Tomatoes are first thoroughly washed to remove dirt and contaminants. An automatic sorting system then separates healthy tomatoes from rotten ones using sensors and visual inspection technologies.
2. **Peel and Seed Removal:** The selected tomatoes are automatically fed into machines that peel them. The seeds are also removed through specialized equipment, leaving behind the pulp.
3. **Converting to Paste:** The pulp is then processed and converted into a thick tomato paste. This step involves removing excess water to achieve the desired consistency.
4. **Addition of Seasoning:** Seasonings, spices, and salt are mixed into the paste, creating the base for the sauce. This is done using automated mixers to ensure uniform distribution.
5. **Pasteurization:** To preserve the sauce without adding preservatives, it is pasteurized by heating it to a specific temperature, killing any bacteria and ensuring a long shelf life.
6. **Automatic Filling and Packaging:** The pasteurized sauce is transferred to an automated filling line, where it is precisely filled into containers of various sizes without any human contact. These containers are then sealed and labeled.
7. **Carton Packing:** The filled containers are grouped and packed into cartons of different sizes according to the order requirements.
8. **Warehousing and Dispatch:** The packed cartons are sent to the warehouse, where they are stored until dispatched according to client demand.

This process ensures efficiency, hygiene, and consistency, with minimal human intervention.

The Ginger garlic paste manufacturing process in the industry follows a precise, automated sequence to ensure quality and hygiene:

The process of manufacturing ginger-garlic paste in an industrial setting follows a precise and automated sequence to ensure high quality and hygiene:

1. **Peel Removal:** The ginger and garlic are first automatically fed into specialized machines designed to remove the outer peel. For ginger, mechanical peelers are used, and for garlic, an automatic garlic clove separator and peeler are employed.
2. **Washing:** After peeling, both ginger and garlic are washed separately in automated washing machines. This ensures they are free from dirt, contaminants, and residual peel, while also reducing the microbial load.

3. **Grinding into Paste:** The clean ginger and garlic are then separately ground into fine pastes using high-speed grinders or paste-making machines. This step ensures the right texture and consistency for the paste.
4. **Addition of Salt:** Once the ginger and garlic are converted into a smooth paste, salt is added to enhance flavor and act as a natural preservative. The mixing is done automatically to ensure uniform distribution of salt.
5. **Automatic Filling:** After the paste is prepared, it is transferred to an automatic filling station. Here, the paste is filled into containers of different sizes based on the client's requirements, all without human touch to ensure hygiene.
6. **Packaging:** The filled containers are sealed, labeled, and packaged without the use of artificial preservatives to maintain the natural integrity of the product.
7. **Warehouse Transfer and Dispatch:** The finished products are then transferred to the warehouse, where they are stored until they are dispatched according to the client's demand.

This automated process ensures a high-quality product with minimal human intervention, maintaining freshness and consistency while adhering to hygiene standards.







Insights Gained by Management Students

- **Automation and Efficiency:** Both processes highlight the importance of automation in improving efficiency, reducing labor costs, and ensuring consistent product quality. Automation also helps in maintaining hygiene and reducing human error.
- **Quality Control:** Students learn how essential it is to implement rigorous quality control systems at every stage, from sorting raw materials to final packaging. Ensuring the removal of contaminants and maintaining the integrity of the product are key for customer satisfaction.
- **Process Optimization:** The step-by-step processes show how businesses can optimize operations, such as sorting, peeling, washing, and grinding, to minimize waste and maximize productivity.

- **Client-Centric Production:** The ability to customize product sizes according to client demand teaches students the importance of flexibility in meeting market needs.
- **Supply Chain Management:** The final step of transferring products to warehouses and dispatching them based on client demand emphasizes the significance of effective logistics and inventory management in the manufacturing sector.
- **Natural Preservation:** The use of pasteurization instead of artificial preservatives in both processes highlights the trend toward healthier, more natural products and meeting consumer preferences for clean-label goods.

Interaction and Q&A Session:

After the tour, the students engaged in an interactive session with the processing unit officials. They asked questions about procurement of raw material, getting the orders for product, operations, technological advancements, and various kinds of certificates required before entering into the business of food processing. The officials told them that in today's busy life of hustle and bustle how demand for ready to eat and Ready to cook food has increased in the market.

Conclusion:

The visit to ShimlaHills Offerings Pvt.Ltd manufacturing plants provided valuable insights for management students into the complexities of industrial production processes. It highlighted the critical role of automation in improving operational efficiency, ensuring consistent quality, and minimizing human error. Students gained a deeper understanding of how quality control measures, such as sorting, washing, and pasteurization, are integral to maintaining product standards and meeting consumer expectations. The flexibility in production, such as adjusting batch sizes based on client demands, emphasized the importance of customer-centric manufacturing. Additionally, the use of natural preservation methods like pasteurization, instead of artificial preservatives, reflected the growing consumer demand for healthier, clean-label products. The process also showcased the significance of effective supply chain and logistics management, ensuring timely delivery from warehouses to clients. Overall, the visit reinforced the importance of process optimization, customer satisfaction, and sustainability in modern manufacturing practices.

Mrs Anita Verma and Miss Komal Sharma, the faculty coordinators, extend their gratitude to the ShimlaHills team with special thanks to Mrs Pooja Yash Thakur (Director) for providing this valuable learning opportunity during unheralded visit . The visit has significantly contributed to the students' understanding of BBA Department about the processing industry.

Submitted by:

Faculty Coordinators

Dr. Rakesh Sharma

1. Department Copy(Management)
2. Copy to IQAC
3. Copy to Activity Register

R. Sharma
Principal,
Govt. College Shimla-6
Shimla-6, H.P.