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EDUCATION FOUNDATION**
(Deemed to be University, Estd. u/s. 3 of UGC Act 1956)

Industry Visit Report:

Visit 1: Shivtara Grains Private Limited.

Introduction:

On 10.11.2023, We had the opportunity to visit the Shivtara Grains Private Limited facility along with students which is located near APIIC Mega Food Park Bapulapadu mandal, Meerjapuram, Andhra Pradesh. Shivtara, a renowned wheat flour milling brand, has been a significant player in the industry for over a century. The purpose of our visit was to gain insights into the wheat processing operations, understand the technology employed, and observe the various stages involved in producing high-quality wheat-based products.

Background and History:

Our journey began with a comprehensive overview of Shivtara's rich history. Established in 1890 by Shri Ramshaimalji, the company has evolved into a five-generational homegrown business. With a legacy spanning over a century, Shivtara takes pride in its deep-rooted connections with farmers across the country.

Facility Tour:

The sprawling Shivtara facility left a lasting impression on all of us. The state-of-the-art milling infrastructure showcased the brand's commitment to quality and innovation. We were guided through the different stages of wheat processing, from raw wheat intake to the final packaging of various products.

The milling process, which includes cleaning, grinding, and sifting, was meticulously explained by the knowledgeable staff. We witnessed the seamless integration of traditional methods with modern technology, emphasizing Shivtara's dedication to delivering freshness and purity in every product.

Brand Values:

Shivtara's commitment to delivering freshness and purity was evident throughout the facility. The responsible sourcing of wheat directly from farmers aligns with the brand's values of sustainability and support for local agriculture. The emphasis on these values adds a unique dimension to the products, resonating with consumers who prioritize quality and ethical sourcing.

Product Showcase:

One of the highlights of the visit was exploring Shivtara's diverse product range. From Atta and Maida to Suji, Besan, Bansi rava, and Poori Atta, each product is crafted to cater to a variety of culinary needs. The display allowed us to understand the different characteristics of each flour type and appreciate the meticulous packaging that ensures product integrity.

Working of Wheat Processing Machines:

During our visit to the Shivtara Wheat Processing Facility, we had the privilege of witnessing the intricate and efficient workings of various machines that play a crucial role in transforming raw wheat into a variety of products, including Maida, Suji, and whole wheat flour. Here's a detailed account of the wheat processing machines we observed:

1. Cleaning and Sorting Machines:

- Our tour commenced with the initial stage of wheat processing, where the raw wheat undergoes thorough cleaning. High-capacity cleaning machines remove impurities such as dust, stones, and other foreign particles.

- Sorting machines then segregate the wheat based on size, density, and quality, ensuring that only the best grains proceed to the next stage of processing.

2. Milling Machines:

- The heart of the processing facility lies in the milling machines. We observed powerful grinders that crush the cleaned wheat into a coarse powder.

- Subsequent refining and grinding processes transform the coarse powder into a fine, consistent texture, which is essential for producing high-quality Maida.

3. Sifting Machines:

- Sifting machines play a crucial role in separating the various components of milled wheat. These machines use different-sized sieves to categorize the milled flour into specific grades, resulting in the production of Maida, a finely refined wheat flour.

4. Suji (Semolina) Production:

- For Suji production, the milled wheat undergoes additional processes. Sifting machines with specific mesh sizes separate the coarser particles, resulting in the creation of Suji.

- The Suji is then carefully packaged to preserve its texture and nutritional value.

5. Whole Wheat Flour Production:

- To produce whole wheat flour, the facility is equipped with machines that retain the bran and germ components of the wheat kernel during the milling process.

- The end product is whole wheat flour, which is known for its higher fibre content and nutritional benefits compared to refined flours.

6. Packaging Machines:

- Finally, we observed the automated packaging process. State-of-the-art machines efficiently weigh and package the different flour products into various quantities, ensuring accuracy and consistency.

- The packaging process is designed to maintain the freshness and quality of the flour while also adhering to industry standards for hygiene and safety.

Automation and Technology Integration:

Throughout the facility, the seamless integration of automation and advanced technology was evident. Computerized systems monitored the machines, ensuring precise control over the milling and packaging processes. This level of automation not only enhances efficiency but also contributes to the consistency and quality of Shivtara's products.

Interactive Sessions:

To enhance our learning experience, Shivtara organized interactive sessions, allowing us to actively participate in discussions about the industry, market trends, and consumer preferences. These sessions provided valuable insights into the challenges and opportunities within the wheat processing sector.

Outcomes of visit:

1. Learning about Wheat Processing.
2. Shivtara uses advanced technology to make sure their products are consistent and high-quality.
3. Appreciating Quality and Ethics of industry.
4. Knowing the different products of wheat.
5. Seeing Machines at Work.
6. Understanding Flour Types.
7. Participating in Discussions.
8. Industry Insights: Gained insights into the challenges and opportunities in the wheat processing business.
9. Cultural Blend: Saw how Shivtara combines tradition with innovation in making flour.
10. Personal and Professional Growth: This experience helped to grow our knowledge, and it might be useful in your work or personal life.

Conclusion:

In conclusion, the visit to Shivtara's Wheat Processing Facility was both educational and inspiring. Witnessing the intricate processes involved in producing quality wheat products, understanding the brand's history and values, and gaining insights into the industry dynamics contributed significantly to our knowledge. The integration of advanced technology with traditional milling methods showcased a perfect blend of heritage and innovation in the wheat processing industry.

We extend our gratitude to Shivtara for opening their doors to us and providing a memorable learning experience. This visit has not only enriched our understanding of wheat processing but has also deepened our appreciation for the dedication and craftsmanship involved in producing everyday kitchen staples. This firsthand experience provided invaluable insights into the meticulous craftsmanship involved in producing Maida, Suji, whole wheat flour, and other products that have been a part of Shivtara's legacy for over a century.



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Visit 2: Dragon Fruit Farm Visit Report: Sai Kiran Dragon Fruit Farm.

Introduction:

Following our insightful visit to the Shivtara Wheat Processing Facility, we had the privilege of exploring the Sai Kiran Dragon Fruit Farm on 10.11.2023. Located Meerjapuram, this farm is a testament to the growing popularity and success of dragon fruit cultivation. Our purpose in visiting Sai Kiran Dragon Fruit Farm was to understand the cultivation techniques, challenges faced, and the potential benefits of dragon fruit farming.

Background and Overview:

Sai Kiran Dragon Fruit Farm, established by Sai Kiran, is a thriving venture that has embraced dragon fruit cultivation. The farm boasts an expansive plantation of dragon fruit plants, showcasing different varieties. We were greeted with a warm welcome by the farm's staff, who shared insights into the journey of Sai Kiran Dragon Fruit Farm and its commitment to sustainable and organic farming practices.

Dragon Fruit Cultivation Techniques:

Our visit began with an overview of the dragon fruit cultivation techniques employed at Sai Kiran Dragon Fruit Farm. Here are some key aspects we observed:

1. Planting Process:

- The planting process involves carefully selecting healthy dragon fruit cuttings and allowing them to root before transplantation.
- The farm uses well-prepared beds with a suitable mix of soil and organic matter to ensure optimal growing conditions.

2. Climbing Structures:

- Dragon fruit plants are climbers, and at Sai Kiran Farm, we observed the use of specially designed structures to support their growth.
- These structures not only facilitate efficient space utilization but also aid in better exposure to sunlight, a crucial factor for dragon fruit development.

3. Irrigation Systems:

- The farm utilizes efficient drip irrigation systems to provide a consistent and controlled water supply to the dragon fruit plants.
- Drip irrigation and other modern techniques help conserve water while ensuring the plants receive the necessary moisture for healthy growth.

4. Nutrient Management:

- Sai Kiran Dragon Fruit Farm follows a systematic approach to nutrient management, incorporating organic fertilizers to enrich the soil.
- This approach not only enhances plant growth but also aligns with the farm's commitment to sustainable and eco-friendly practices.

Challenges and Solutions:

Our interactions with the farm's management shed light on the challenges faced in dragon fruit cultivation and the innovative solutions implemented at Sai Kiran Farm:

1. Pest and Disease Management:

- The farm employs natural pest control methods and regularly monitors for signs of diseases. Integrated pest management strategies are implemented to minimize the use of chemical pesticides.

2. Weather Adaptation:

- Given the sensitivity of dragon fruit plants to weather changes, the farm has implemented protective measures such as shade nets and covers to shield the plants from extreme weather conditions.

Harvesting and Processing:

We had the opportunity to witness the harvesting process, where ripe dragon fruits were carefully picked by skilled farm workers. The harvested fruits undergo thorough quality checks before being packaged for distribution. Sai Kiran Farm emphasizes the importance of timely harvesting to ensure the fruit's optimal taste and nutritional value.

Conclusion:

Our visit to Sai Kiran Dragon Fruit Farm provided a fascinating insight into the world of dragon fruit cultivation. The dedication to sustainable farming practices, coupled with innovative solutions to overcome challenges, reflects the commitment of Sai Kiran Farm to quality produce. The experience not only deepened our understanding of dragon fruit cultivation but also instilled an appreciation for the efforts involved in bringing this exotic fruit from the farm to our tables. We extend our gratitude to Sai Kiran Dragon Fruit Farm for generously sharing their knowledge and experiences with us, making this visit an enriching and memorable learning opportunity.