

Visit to Shivtara Grains Private Limited, Meerjapuram on 10-11-2023

II-year B.Sc. (Hons.) Agriculture students of Y22 batch from KL College of Agriculture visited Shivtara Grains Private Limited near APIIC Mega Food Park, Meerjapuram, Andhra Pradesh, on November 10th, 2023, to delve into the intricate process of wheat processing. Established in 1890 by Shri Ramshaimalji, Shivtara has evolved into a renowned brand, synonymous with quality and innovation. The tour provided a comprehensive overview of the facility's advanced milling infrastructure, showcasing state-of-the-art machines meticulously designed for each stage of wheat processing. Beginning with cleaning and sorting machines, students witnessed high-capacity equipment removing impurities and segregating wheat grains based on size and quality. The milling machines, the heart of the facility, were observed grinding the cleaned wheat into coarse powder, which underwent refining processes to produce high-quality Maida. Sifting machines then categorized the milled flour into specific grades, essential to produce finely refined wheat flour.

For Suji production, specialized sifting machines with specific mesh sizes separated coarser particles, resulting in the creation of Suji. Whole wheat flour production involved machines retaining bran and germ components during milling, yielding flour with higher fibre content and nutritional benefits. The automated packaging process, witnessed towards the end of the tour, ensured precise weighing and packaging of various flour products while maintaining freshness and adhering to industry standards for hygiene and safety. Throughout the facility, the seamless integration of automation and advanced technology was evident, with computerized systems monitoring machines to ensure precise control over milling and packaging processes. Interactive sessions provided insights into industry challenges, market trends, and consumer preferences, enriching the learning experience. Overall, the visit to Shivtara's Wheat Processing Facility was educational and insightful, offering students a deeper understanding of the complex processes involved in producing high-quality wheat-based products.



