



BAJRANGBALI VANIJYA PVT. LTD.

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CIN No. : U51909WB2005PTC106388

DATE-14.06.2022

TRAINING CERTIFICATE

This is to certify that Miss. MADHUMANTI PRADHAN studying in FOOD PROCESSING under guideline of UGC and NSQF, skill oriented M.Voc in Mugberia Gangadhar Mahavidyalaya, Purba Medinipur, West Bengal has undergone industrial training at our Bajrangbali Vanijya pvt.ltd. at Sheoraphully in district Hooghly from 15th May to 14th June 2022. The candidate has taken special training in laboratory and overall knowledge about cake production.

We have observed that the candidate is having hard working nature and sincere during the period and wish her for better prospects in studies as well as career.

For BAJRANGBALI VANIJYA PVT. LTD.

ANSHUL AGARWAL (DIRECTOR)

WORKS :

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An ISO 22000 : 2005 Certified Organisation

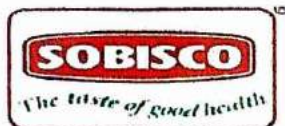


PROJECT REPORT

TRAINING AT BAKERY INDUSTRY

Date: 16th May to 15th June 2022

BAJRANGBALI PVT.LTD



Submitted By:

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ACKNOWLEDGEMENT

We would like to express our first thanks of gratitude to respected sir Mr. Sankar Chowdhury who gave us this golden opportunity to training on “**SOBISCO INDUSTRY**”.

Next, we would to express our special thanks or gratitude to our all trainer sir/mam

- Avi Pramanik sir
- Sumon Karmakar sir
- Saptarshi Das sir
- Ushasi Ghosh mam
- Ashim Pramanik sir

Who are mostly helped us to completing our training report, we come to know about so many things we are really thankful to them.

We are also thankful to Dr. Apurba Giri, H.O.D of our department who had provided us with necessary guidance to complete our training.

we would also like to thanks a lot our parents and friends who helped us in finalizing this report within the limited time.

Report submitted by: -

Rakhi Rani Guria, Madhumanti Pradhan,

Banashri Manna, Sulekha Dhara

M.VOC in Food Technology Nutrition and Management;

2nd semester

Mugberia Gangadhar Mahavidyalaya

HISTORY

Sona Biscuits Ltd (SOBISCO) was established in 1992 by the enterprise of Shri Kailash Chand Agarwal. Headquartered in Kolkata; West Bengal; India; today is an ISO 22000 company, BRC (British Royal Consortium) certified and also a member of AIB (American Institute of Baking) which in itself is a certification of our stringent adherence to quality standards. SOBISCO's current annual production capacity is 1,00,000 tones. The mission was to create a name that would stand for quality and wholesome goodness. The vision being to give people the gift of nutrition.

PRODUCTS OF SOBISCO

In this bakery industry, varieties of cake are produced.

these are —

❖ CUP CAKE—

➤ Veg Cup Cake:

- Vanilla cake with strawberry cream
- Vanilla cake with vanilla cream
- Chocolate cake with vanilla cream

➤ Nonveg Cup Cake:

- Chocolate cake with vanilla cream
- Chocolate cake with chocolate cream
- Vanilla cake with vanilla cream
- Vanilla cake with strawberry cream
- Vanilla cake with chocolate cream
- Pineapple cake with pineapple cream
- Orange cake with orange cream

❖ LAYER CAKE—

- Chocolate cake with vanilla cream

❖ SWISS ROLL —

- Chocolate cake with vanilla cream

❖ BAR CAKE—

- Pineapple
- Mixed fruit
- Chocolate
- Butter
- Mango

LABORATORY APPARATUS

1. Weighing Balance
2. PH Meter
3. Moisture Analyzer
4. Sedimentation Shaker
5. Desiccator
6. Heating Mantle
7. Soxhlet Apparatus
8. Distillation Apparatus
9. Hot Air Oven
10. Normal Incubator
11. BOD Incubator
12. Autoclave
13. Muffle Furnace
14. Laminar Air Flow
15. Illuminator
16. Microprocessor Colony Counter
17. Refrigerator
18. Refractometer

LABORATORY TEST

RAW MATERIAL'S TEST

1. FLOUR

- i. Smell
- ii. Moisture
- iii. FILTH TEST

Approx 3-4 gm of flour taken into test tube



Then add 4 ml of chloroform



Rest the test tube for few minutes



Then we observe that, if any dirt particles or sedimentation present in the bottom of the test tube that means filth is present otherwise no filth

iv. GLUTEN TEST

Take 100 gm of flour into a bowl



Then take 55ml water in a measuring cylinder



Gradually added the water into flour and make a clean dough

↓
The dough is allowed to immerse in water for 1h to ensure hydration

↓
After this the starch is washed out by kneading gently till the washed liquid is clear

↓
The cohesive gluten obtained is pressed as dry as possible and then weight

↓
Then this wet gluten is dried at 105 °c for at least 8 hours and weighed again to get the value of dry gluten

v. **SEDIMENTATION VALUE TEST**

We weight 3.22gm flour in weight balance in a paper cup

↓
Put the flour into the s v cylinder and add 50 ml distilled water

↓
Then add 6-7 drops of bromophenol blue (as a indicator)

↓
After that, the cylinder is shake by the sedimentation shaker machine for 5 minutes

↓
Then bring out the cylinder from the sv shaker

↓
Then add 25 ml sv solution in the cylinder and further shake in sv shaker for 5 minutes

↓
After 5 minutes we bring out the cylinder from sv shaker

↓
Then 5 minutes stand by rest the sv cylinder then check the sv value

2. SKIM MILK POWDER'S TEST

- Protein Test of SMP
- Moisture Test of SMP

3. TEST OF SUGAR

- Size (With the Help of Scale)
- Moisture (as same as SMP)
- Solubility Test of Sugar

4. OIL

- Smell Test
- TBHQ Test

5. FAT TEST

- Melting point of fat

6. CAKE GEL

- PH
- Taste

7. LIQUID CARAMEL COLOUR

- pH
- color
- specific gravity

8. CITRIC ACID

- moisture content
- pH

9. GLYCERIN

- brix
- taste
- specific gravity

10. HMCS (High Maltose Corn Syrup)

- Taste
- Brix

11. POTASSIUM SORBATE

- PH

Make 10% solution of the sample



Then check the Ph value with the PH meter

12. BAKING POWDER

- Moisture content
- PH

PACKING MATERIAL'S TEST

i. PAPER CUP

- Diameter
- Weight

ii. PVC TRAY

- Diameter
- Weight
- Microbial test

iii. LAMINATE

- GSM
- Roll width
- Pin hole
- Cut of length
- BOPP (biaxially oriented poly propylene)
- CPP (cast poly propylene)
- Extrusion
- Microbial test

iv. CBB (corrugated board box)

- Diameter
- Weight
- Moisture content
- Liner

MICROBIOLOGICAL TEST

1) Culture Media Preparation of Yeast and Mold

At first we take 490 ml of distilled water in a conical flask , then heated on

heating mantle



During heating 20.5 gm of yeast malt agar is added in this flask and stir it with the help of glass rod (heat to boiling to dissolve the media completely) for 13-15 minutes ,100°C



After heating this flask is tightly closed with cotton and brown paper



Then this conical flask is placed into autoclave for 15 PSI;

15 minutes, 121°C



After completion of autoclaving process bring out this conical flask from autoclave, then cool it



10 ml lactic acid solution is added in this flask



Then sterilized petri plates are placed into laminar air flow, then pour this media into petri plate and rest sometimes this plate in laminar for setting this media in plate



After sometimes plates are placed into fridge (in case of spread plate method) to protect the plates of any microbial contamination

2) Culture Media Preparation of Total Plate Count

3) Culture Media Preparation of Salmonella

• Vanilla Cake with Vanilla Cream

*INGREDIENTS-

Egg, sugar, water, HMCS, Invert syrup, flavor, flour, RCO, glycerin, salt, citric acid, gel, gum, sorbic acid, baking powder, cake improver, ammonia.

*STEPS-

- **Egg Whisking:** - Egg + Sugar + Water + HMCS + Invert Syrup + Flavor mix it for 50rpm for 20 mins
- **1st Step:** - Flour +RCO +Glycerin + Salt + Citric Acid + Gel Mix It For 2minuts at 32rpm.
- **2nd Step:** -Gum + Sorbic Acid + Baking Powder +Cake Improver + Ammonia + Egg Whisking Mix It For



PROCESSING

❖ CUP CAKE

Go-down (here all raw materials are stored)



Premixing (here all raw materials are measured for the mixing of batter, cream and egg liquid).



Mixing (after the measurement of all raw materials are added into bowl step by step).



Then bowl is placed into planetary mixer for egg whisking, batter and cream mixing, and set the time and speed.



Then paper cup placed into molder



After the preparation of batter, is placed into the pump and through the hopper batter is pour into the paper cup.



Then the molder is going into oven zone for baking



After baking this cake with molder is going into the ambient zone for cooling ↓

After cooling, cake is going into the packing room



Then 1st and 2nd cooling



Then cream filling in cake *by* cream injector



Then de-panning



Select and remove those cake which are not properly filled with cream/ not baking properly



Then cake are passes into the UV light



PVC tray- in -process



Then wrapping the cake use of laminate



Then packing cake(chain) are go through the conveyer belt in carton room, where assorted packing is completed



Then carton is seal in sealing machine,



At last carton goes into go-down through conveyer belt for storage.



Then marketing

- **Mixed Fruit Bar**

INGREDIENTS: -

Flour, RCO, Salt, Baking Powder, Soda, Cake Improver, Starch, Citric Acid, Potassium Sorbate, MACP, Egg Whisking, Fruit Cut

STEPS:

- **Egg Whisking:** - Egg+ Sugar+ Chilled Water+ HMCS +Gel+ Color + Flavor mix all ingredients for 30minuts at 45rpm
- **1st step:** - Fat + Flour + RCO + Salt + Baking Powder + Soda +SAPP + Cake Improver + SMP mix all ingredients for 360s at 40rpm
- **2nd step:** - Citric Acid + Potassium Sorbate + Glycerin + MACP + Flour + Starch + Red Fruit Cut+ Egg Whisking mix it for 300s at 35rmp



❖ BAR CAKE

Go-down (here all raw materials are stored)



Premixing (here all raw materials are measured for the mixing of batter, cream and egg liquid).



Mixing (after the measurement of all raw materials are added into bowl step by step).



Then bowl is placed into planetary mixer for egg whisking, batter and cream mixing, and set the time and speed.



Then oil brush in molder



After the preparation of batter, is placed into the pump and through the hopper batter is pour into the molder



Then the molder is going into oven zone for baking



After baking this cake with molder is going into the ambient zone for cooling



After cooling, cake is going to the cold room



Then de- molding



Then cutting length wise and width wise



Select and remove those cake which are not properly baking or size is nor desirable



PVC tray- in -process



Then packing cake are go through the conveyer belt in carton room, where packing is completed



Then carton is seal in sealing machine,



At last carton goes into go-down through conveyer belt for storage.



Then marketing

INGREDIENTS: -

Flour, Starch, Egg, Sugar, Baking Powder, Gel, Potassium Sorbate, Glycerin, HMCS, Sorbitol, SMP, Caramel Ppowder, RCO, Salt, Cake Improver, Water, Vanilla Flavor, Chocolate Color, Xanthan Gum, Panta Cake, EV Powder

STEPS: -

- **1st step:** -egg+ sugar + SMP + gel + caramel powder+ chocolate flaver + panceau + milk flavor +caramel + salt mix all ingredients for 5 min at 3500rpm
- **2nd step:** -HMCS + glycerin +sorbitol mix all ingredients for140s at 2500rpm
- **3rd step:** -flour+ panta cake+ baking powder + xanthan gum + cake improver+ potassium sorbate + starch + soda mix all ingredient for 70s at 1800rpm
- **4th step:** -RCO mix for 30s at 1200rpm



FINAL PRODUCT'S TEST

- Moisture of cake
- PH of cake
- Microbiological test (TPC and yeast mold)
- Shelf life of cake (30 days,60 days,90 days,120 days,150 days)

CONCLUSION

The industrial training of 30 days was a great experience for us. This training helped us to become aware of practical knowledge about the manufacturing process of various category of cakes. We come to know about various quality analysis tests of the raw material as well as the finished products. During this training session we were also learn about how we control the environmental sanitation and hygiene. It helped us to develop our confidence and to bridge a connection between the theoretical study and practical work.