



Daffodil
International
University

PROME FOOD AGRO PRODUCT LIMITED

AN INTERNSHIP REPORT

BY

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Submitted to the Department of Nutrition and Food Engineering in the partial fulfillment of
B.Sc. in Nutrition and Food Engineering

Supervised By

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DAFFODIL INTERNATIONAL UNIVERSITY

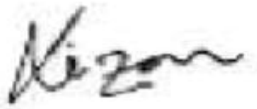
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APPROVAL

This internship titled "Prome Agro Food Products Limited", submitted by Anuradha Baidya to the Department of Nutrition and Food Engineering, Daffodil International University, has been accepted as satisfactory for the partial fulfillment of the requirements for the degree of B.Sc. in Nutrition and Food Engineering and approved as to its style and contents.

EXAMINING COMMITTEE

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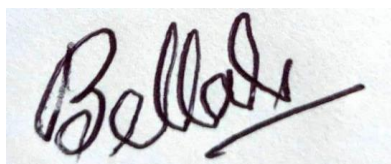
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DECLARATION

We hereby declare that, this project has been done by us under the supervision of **Dr. Md. Bellal Hossain, Dean (In-Charge) & Professor**, Department of NFE, Daffodil International University. We also declare that neither this project nor any part of this project has been submitted elsewhere for award of any degree or diploma.

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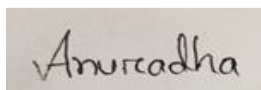
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I would like to express our heartiest gratitude to Dr. Nizam Uddin, Associate Professor, Head, Department of NFE, for his kind help to finish our project and also to other faculty member and the staff of NFE department of Daffodil International University.

I would like to thank our entire course mate in Daffodil International University, who took part in this discuss while completing the course work.

Finally, I must acknowledge with due respect the constant support and patients of my parents.

EXECUTIVE SUMMARY

Prome Agro Foods Ltd stands as a distinguished food manufacturer and exporter in Bangladesh, commencing its journey in the export market in 1982. Under the adept leadership of Md. Anamul Hasan Khan, the company has earned its official name since 2002 and has garnered a noteworthy reputation for producing high-quality food products both nationally and internationally. The company has received esteemed recognition, obtaining ISO-22000:2005, BSTI, and Halal certificates from national and international organizations, attesting to its commitment to maintaining stringent quality standards in food production

Prome Agro Foods Ltd prides itself on its modern machinery, allowing it to produce a diverse range of products, including Crushed Spices, Toast Biscuits, Dry Cake, Mango Drinks, Soft Drinks, Pudding & Jelly's, Fried Peas, Lachcha Semai, Chanachur, Jhalmuri, Ready Tea, Fried Dal, Mustard Oil, Chutney, Tasty saline, and more. The company exports its products globally to over 20 countries under the Prome Brand, in addition to catering to the domestic market in Bangladesh. Benefiting from an enhanced infrastructure in production, Prome Agro Foods Ltd has the capacity to produce one million tons of food items annually

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CHAPTER 1

INTRODUCTION

1.1 PROME AGRO FOOD LTD

Prome Agro Foods is now Bangladesh's top producer and exporters of organic goods, vegetables, and culinary. Our ethos revolves around unwavering confidence and dependability, striving to foster a community of dedicated individuals. We are committed to serving and supporting both our local and international networks, creating prosperity through innovation and advantages, all while championing environmental stewardship.

Food production involves the transformation of raw materials into consumable goods, suitable for use in both domestic and commercial culinary endeavors. It serves as a crucial source of sustenance, providing the human body with essential nutrients and energy. Approximately 90% of the food produced globally is derived primarily from plants, animals and other natural resources. Examples include grains, honey, meat, dairy products, vegetables, and fruits, representing a diverse array of both raw materials and consumable products.

The food production industry provides substantial employment, bolstering income for many while also fostering economic growth and social connections.



1.2 Makes Quality Promises

Established in 1982 by Mr. Md. Anamul Hasan Khan (CIP), Prome Agro Foods Limited has evolved into Bangladesh's leading food production and distribution company. With certifications including ISO-22000:2018, BSTI, and Halal, the company specializes in value-added foods. Currently employing around 3,000 individuals, Prome Agro Foods Ltd. boasts state-of-the-art facilities and a robust infrastructure. Under the Prome Brand, it exports a diverse range of agro-handling products to 17 countries, alongside serving the local market. With effective sales and marketing strategies, the company achieves an impressive annual production capacity of 1,000,000 tons. The strong rapport between owners and employees contributes to the organization's continued growth, recognized by the National Revenue Board for its exceptional value increase in the fiscal years 2013–2014 in the Dhaka region I.

The food production process encompasses three pivotal stages: input, processing, and output. "Input" pertains to the diverse organic materials essential for food production. Processing involves transforming basic ingredients into consumable constructs. The resulting outcome is the culmination of this process. Food making is stratified into different categories, encompassing cultivation, harvesting, crops handling, preservation, and aging's. Additionally, it encompasses culinary practices such as restaurant cooking, sautéing, grilling, and baking. These phases collectively contribute to the creation of palatable and nutritious food products

This food framework comprises seven distinct phases, outlined as follows:

- 1. Food Production:** Encompasses both horticulture and cultivation processes.
- 2. Procurement and Distribution:** Involves the acquisition and distribution of various food sources, including meats and plants.
- 3. Food Processing:** The transformation of raw materials into consumable food items.
- 4. Marketing:** Promotion and sales initiatives for processed food products.
- 5. Acquisition:** The process of procuring processed food items from various outlets, such as retail stores.
- 6. Consumption:** The act of ingesting processed food.

CHAPTER 2

2.1PromeToast

Derived from biscuits, the following biscuit-based items are available:

- 1.Butter Sugar Toast
- 2.Special Toast



Figure:1Special toast



Figure :2 Butter sugar Toast

Special Toast Production Method:

Ingredients:

- Flour
- Yeast
- chloride
- Sugar
- Salt
- Food Grade Vegetable Oil

Equipment's

- The Balancing Apparatus
- The cooler
- pail
- Mold scissors
- cooktop
- platters
- Packing matching

Production Process Flow Diagram

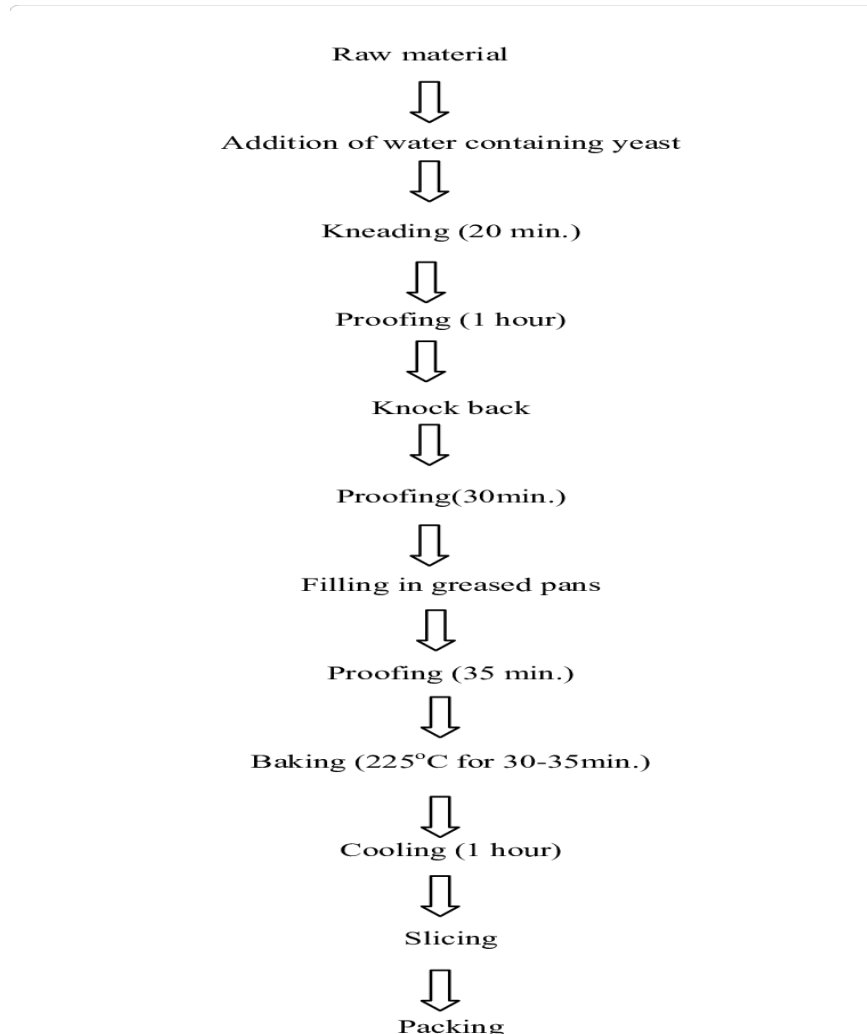


Figure 3: S Process Flow Chart for special toast.

2.2 preparing of butter-sugar toast

Components

- Butter
- Dough
- Yeast
- Sodium chloride
- Sugar
- Oil
- Salt

Tools

Measuring Balance

The cooling Device

The bucket

Mold Cutter

ThenOven

The Tray

The packing machinery

CHAPTER 3

Orange and lychee drink, PromeAmras, and lollipop.

3.1 Making Process for PromeAmras



Figure 3.1 :PromeAmras

Apparatus

The items include a device for-

- Pulling Mangos
- The Blender taTank
- A Juice Homogenizer
- A Juice Pasteurizer
- A Juice filling device
- Labeling maching
- Warmer maching
- Wrapper

Components

- Ascorbic Acid from Citrus
- The pigment beta-car
- Mango pulp
- Sodium Citrate
- sodium bicarbonate
- Refined white sugar
- Water
- Flavour

Process Flow Diagram for Manufacturing

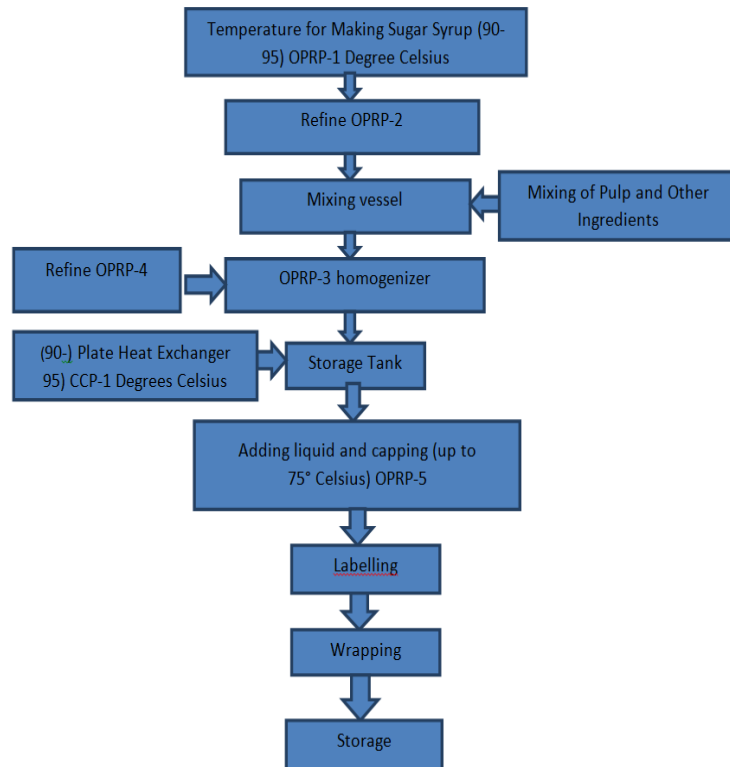


Figure 3.2: production flow for PromiAamRas Manufacturing.

3.2 Promi Orange Drink



Figure3.3:Promi Orange Drink

COMPONENTS THAT GO INTO MAKING ORANGE DRINKS

The Elements

- Vinegar
- Water
- Flavour
- Orang Pulp
- Salt
- The carboxymethyl cellulose
- Coffee Gelato
- Sodium chloride

Tools

- Mixer Tan
- Steet Dish
- Drinks Pasteurizer
- Syrup Vessel
- Filling and Selling Maching

Process Flow Diagram for Manufacturing

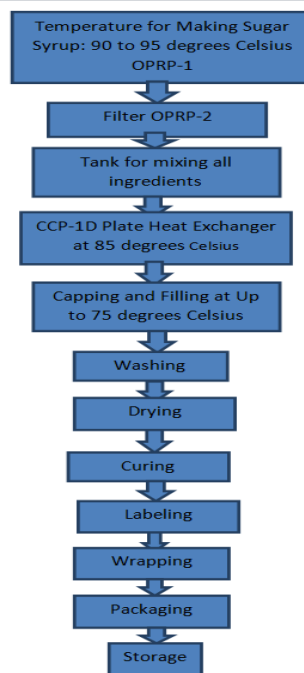


Figure 3.4 Shows the manufacturing process for Orange drinks.

3.3Lychee Drink

Methods of Production for Lychee Drink

Ingredients

- citrus
- Sugar
- Water
- Flavour
- Lychee
- Carboxymethyl Cellulose
- Benzoate sodium
- Espresso soda

Apparatus

- The Syrup Ever
- Matey Tank
- The Drink Pasteurizer
- The Filling Machine
- The Selling Machine
- The Steel Dish



Figure 3.5 Promi Lychee Drink

CHAPTER 4

4.1 Lollipop

Lollipop Manufacturing Process

Components

- Sugar
- Food Grade color
- Flavor
- Citric Acid
- Liquid Glucose

Apparatus

- A Tray
- Burner.
- Pan
- Combining
- Burning Machine
- The Measuring Balance



Figure 4.1: Lollipop

Process Flow Diagram for Manufacturing

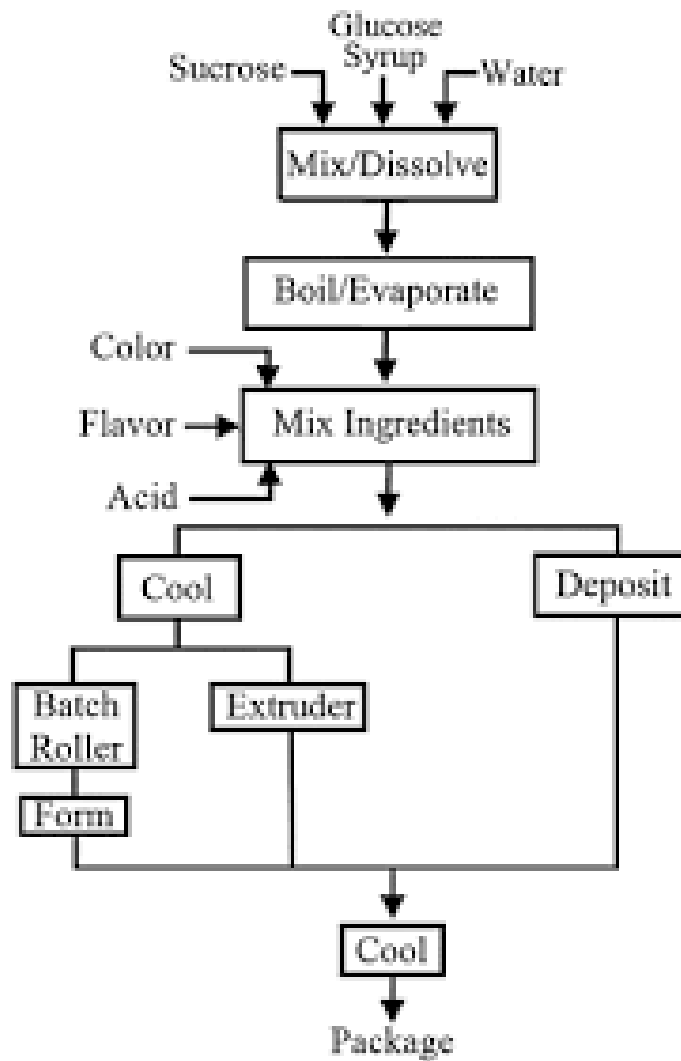


Figure 4.2: Process Flow Diagram of lollipops Production.

4.2 Procedure of Hot Puffed Rice.

Ingredients

- Enriched Rice
- Nuts
- And food grade color
- Lemon color.
- Oil
- Beans

Apparatus

- The Measuring balances
- The Bowl
- The Tray
- Spade
- The Pail
- Filler
- A date-coding device
- Sealer



Figure 4.3: Puffed Rice

Process Flow Diagram for Manufacturing

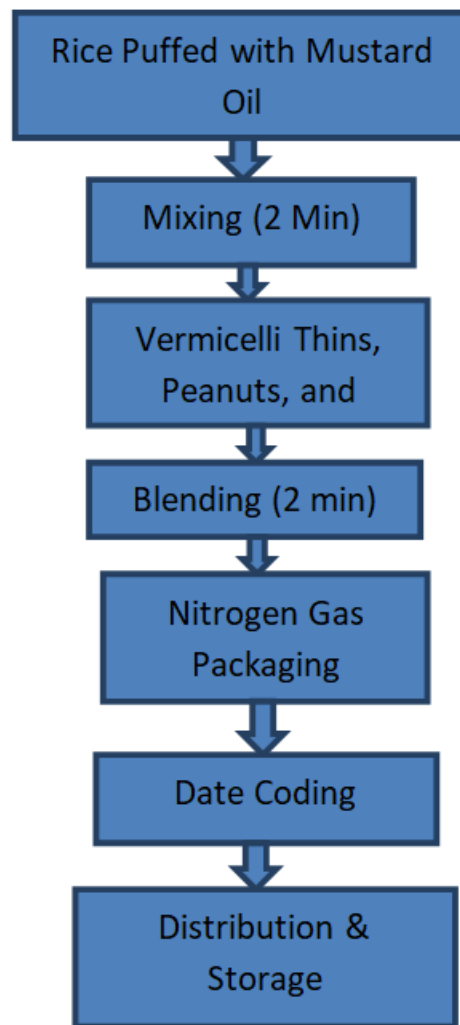


Figure 4.4:Process flow diagram of Puffed Rice.

Method of Fried Beans

Component

- Beans
- Salt
- Oil
- Color
- Flavoring
- Zest



Figure 4.5: Fried Beans

Equipment

- Balance
- Pan
- Distressor
- Mixer
- Plater
- Pail
- Rummer

Process Flow Diagram for Manufacturing

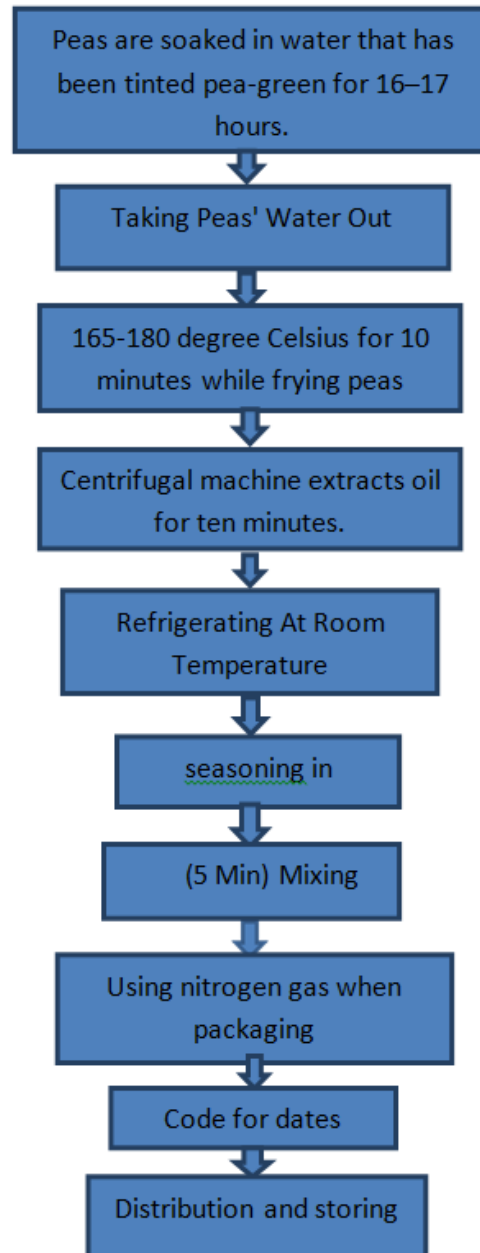


Figure 4.6: Shows the manufacturing process for Fried Peas.

Methods of Fried Dal

Tools

- Pea
- Oil
- Salt
- Spice
- Seasoning



Figure4.7: Fried Dal

Apparatus

- Pan
- Tray
- Mixer
- Plater
- Pail
- Spade
- Coding device

Process:

Between 165 and 180 degrees Celsius temperature is use for Fried pea .The pea fried for 1.30minutes. Refrigerate at room temperature after that. Next, add the seasoning and thoroughly mix it. Next, packaging.Make use of nitrogen gas while packaging.Next, store and date the code.

Methods of Hot Chanachur

Apparatus

- The Balance Measurement.
- A Bowls
- Mixing device
- The Bucket
- The Date-coding
- The Tray
- The Spade
- **Component**
 - Beans,puffed rice,pea & granules
 - Salt
 - Chili powder
 - Mono sodium glutamate
 - Citrus
 - Oil
 - Turmeric Powder
 - carbonate



Figure 4,8: Hot Chanachur

Process Flow Diagram for Manufacturing

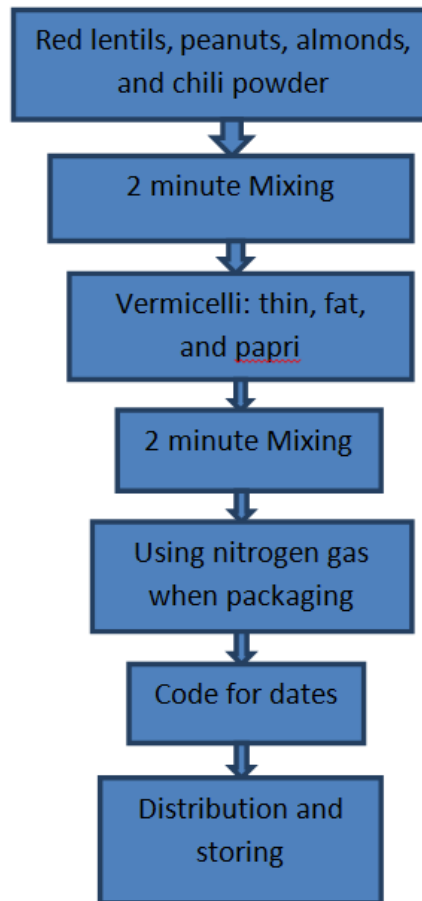


Figure 4,9: Shows the manufacturing process for Hot Chanachur.

CHAPTER 5

CENTRAL LAB

5.1 Quality control checks

Checking for Free Fatty Acids in Mustard Oil:

Equipments

1. The Warm Plate Stirrer.
2. The Dropper.
3. The Burette.
4. The Pipette.
5. Conical Flask.
6. The Measuring Balance.

Moisture Check

Three Steps To Determine Moisture

Weigh the sample prior to drying to determine its initial weight.

Set the time and temperature, then dry the sample.

To determine the Loss on Drying, weigh the sample after it has dried and compare it to the starting weight.



As a sample take 20ml of Mustard oil

Method

1. For the test, 20 milliliters of mustard oil were used with a pipette.
2. Fill the flagon with 50ml of ethanol using a measuring cylinder.
3. Add three to four drops of phenolphthalein indicator to the hip flask.
4. Using a heating plate stirrer, heat the conical flask to 479°C or until debris begin to form.
5. Use NaOH to titrate until you observe a shift in color
6. Determine the range of the titration.

$$\text{Calculation} \frac{\text{BuretteReading} \times \text{Conversion} \times \text{Normality}}{\text{SampleWeight}}$$

TEST MUSTARD OIL

Remains at 50C for a full day. The oil quality will continue to be outstanding if its condition after that stays the same. Nonetheless, oil quality will be designated as pathetic and unfit for use if the condition of the oil changes from what it was before storage.

Verification Criteria for Raw Materials

Make a batter with 25 grams of flour and water to check for gluten. The mixture is prepared by crushing it in water and then using the water to wash the batter. A bundle of gluten appears once all of the starch has been eliminated; the gluten is then weighed, and the outcome is calculated.

$$\text{Calculation} = \frac{\text{Weight of the gluten}}{\text{weight of flour}} \times 100$$

Ancor: • Weighment, moisture content, and insecticide levels are checked.

Peanut. • Analysis visually.

Isugul: • Smelling, looking at dust, and putting things in quality groups.

Peas, chick: • Inspecting for insect damage, moisture content, and hardness.

Cumin, cilantro, and mung beans: • Dusting, assessing pesticides, and arranging them according to quality

Peas: • Visual examination.

when working with bay leaves, examining the size and condition of the leaves.

Peas: • Visual assessment.

Examining the dimensions and state of the leaves when dealing with bay leaves.

• Verifying the temperature with mustard oil.

Carton dimensions include length, weight, and height measurements.

Finding the weight of a carton in grams per square meter:

Three distinct carton types—three-ply, five-ply, and seven-ply—are tested. The normal GSM value for these kinds of cartons is provided in the following table:

Method

1: Choose the area of the container you wish to concentrate on. 2: Cut that specific area off with a GSM analyzer. 3: Increase the weight value by 100 pounds to get an estimate of the cutting piece's weight. 4: Calculate the GSM respect

Test for Carton Burst Strength:

Three distinct carton types—three-ply, five-ply, and seven-ply—are tested. The typical bursting strength for these kinds of cartons is listed in the following table:

1.3ply: 5kg f/cm²
 2.5ply: 6.5kg f/cm²
 3.7ply: 6.5kg f/cm²

Method

Gaseous pressure is then limited to 25 psi on the container after it has been placed in the analyzer for blasting power. The value is then carefully examined

Label of paper:

Checking the width and length

Examining Microbes and Differentiating Them from:

1. Pickles.
2. Spices.

Spices and snack foods may be impacted by yeast and mold.

Potential contaminants in pickles include yeast, mold, and salmonella.

5.2 SDA Agar for Yeast and Mold Identification:**Necessary equipment:**

1. The Laminar air flow.
2. A Micro pipette.
3. The Autoclave.
4. A Petri dish.
5. A Burner
6. Pincers.
7. Hot-water bath.
8. A Test tube.
9. A Conical flask.
10. Inoculation loop.
11. A Beaker.
12. Measuring balance
13. The Incubator.
14. Measuring Flask

Method

1. In a cones shaped jar, combine 16.25 g of Savored Dextrose Agar with 250 ml of water. Alternatively, if necessary, use 18.90 g of SS Agar.
2. Use aluminum foil to seal the jar's top.
3. Submerge the jar in 45–60°C hot water to dissolve the mixture.
4. Place everything into the autoclave and run it for 30 to 45 minutes at 121°C and 15 psi.
5. After autoclaving, arrange every piece of equipment—aside from the cone-shaped jar—in a laminar airflow. Shower with hot water there is a cone-shaped
6. Every sample was tested in powder form.
7. Fill the Petri dish with 35–40 ml of the test and 10 g of pure media.
8. Close the Petri plate and

GOVERNANCE AND IMPORTATION

The Export:

Prome Food Products Ltd. is a global company! They are based in Saudi Arabia, but they produce and distribute their food all over the world. Trade locations include Jordan, The United Arab Emirates, Oman, Qatar, Bahrain, the United Kingdom, Italy, Singapore, Malaysia, Jordan, different interesting places.

Prome has been the talk of the town and has become extremely popular for the past twelve years. And what do you know? Their global reach continues to grow. They have some really intelligent people running these amazing divisions.

Accreditation:

The company Prome Agro Food Products Ltd. is certified by BSTI.



CONCLUSION

Interning at "Prome Agro Food" was awesome! It's the fastest-growing food sector in Bangladesh, and man, it was such a cool experience. I learned a ton and had a blast working with them. Getting to know the ins and outs of a major consumer goods manufacturer really widened my perspective. Plus, my professional circle got whole lot bigger thanks to this gig. Bigshot-out to **Daffodil International University's Department of Nutrition and Food Engineering** for hooking me up with this potential to learn and level up!