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**PRODUCTION AND QUALITY ASSURANCE OF ARTIFICIALLY
FLAVORED DRINKS, SPICES, AND BISCUITS AT 'PROME AGRO
FOODS LIMITED'**

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

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APPROVAL

This internship titled “**Production and Quality Assurance of Artificial flavoured Drink, Spices and Biscuits in ‘Prome Agro Foods Limited’**”, submitted by **Umme Salma** to the Department of Nutrition and Food Engineering, Daffodil International University, has been acknowledged as sufficient for partial completion of the B.Sc. in Nutrition and Food Engineering degree requirements and approved for style and substance.

EXAMINING COMMITTEE

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DECLARATION

I hereby declare that this internship has been done by me under the supervision of **Professor Dr. Md. Bellal Hossain, Dean (In-charge) & Professor**, Department of Nutrition and Food Engineering, Daffodil International University. I 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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To **Mr. Shoriful Islam, Senior Factory GM Operation** at Prome Food Products Ltd., Dhaka, Bangladesh, I extend my sincere gratitude. **Mr. Shamim Ahamed, Deputy Production Manager**, "Prome Food Products Ltd.", and other Assistant quality control officials of "Prome Food Products Ltd." to offer me an opportunity. **Md. Shahansha Sarkar (Sr. Leader) Quality Control** Prome Food Products Ltd.

EXECUTIVE SUMMERY

Taste is Different is the trademark of Prome Agro Food Ltd. Providing consumers with basic, healthy, pure food is their main objective. This interim position's time is more valuable for fully understanding the entire procedure. The study is presented under the heading "Quality assurance and Production of Artificially Flavored Drinks, Spices, and Biscuits with Integrated Quality Control System."

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CHAPTER 1

INTRODUCTION

1.1 Prome Agro Food Ltd

Prome Agro Foods Limited, Bangladesh's premier food production and distribution company, started its international journey in 1982 thanks to the astute initiative of Mr. Md Anamul Hasan Khan (CIP), the company's executive and managing director. Previously under other names, Prome Agro Foods Ltd. was renamed starting in 2002. It achieved a distinct reputation as a company that assembles ordinary food products at a reasonable price both domestically and internationally. Prome Agro Foods Ltd. has received certifications for value food development from the National and International Association, ISO-22000:2018, BSTI, and Halal. Approximately 3,000 people are employed in this sector at the moment. The company is unique in terms of modern technology. Agro-handling products include soda, toast bread rolls, dry cakes, mango drinks, and many squished flavors. Popsicles, preserves, music, laccha semai, chanachur, jhalmuri, prepared tea, mugdal fries, pickles, relish, and so on trading under the Prome Brand in 17 different countries, which includes the Bangladeshi marketplace. With a top-notch system in place, sales, and marketing, this company is able to supply one million tons of food items annually. Owners and workers have a strong relationship when it comes to the company's development. Additionally, the National Revenue Board (NRB) acknowledged that the business had the highest rise in value charge in the Dhaka region for the 2013–2014 fiscal year.



Figure 1: Prome-Promises to Quality

1.2 Brief Company Overview

Food Item: Artificial flavored Drink, Spices, Biscuits

Artificial Flavored drink Item:

- ☐ Litchi Drink
- ☐ Orange Drink

Spices:

- ☐ Chili powder
- ☐ Turmeric powder
- ☐ Coriander powder

Biscuit item:

- ☐ Special Toast
- ☐ Butter Sugar Toast

CHAPTER 2

BEVERAGE PRODUCTS

3.1 Procedure of Artificial Flavored Drink Litchi and Orange Drink



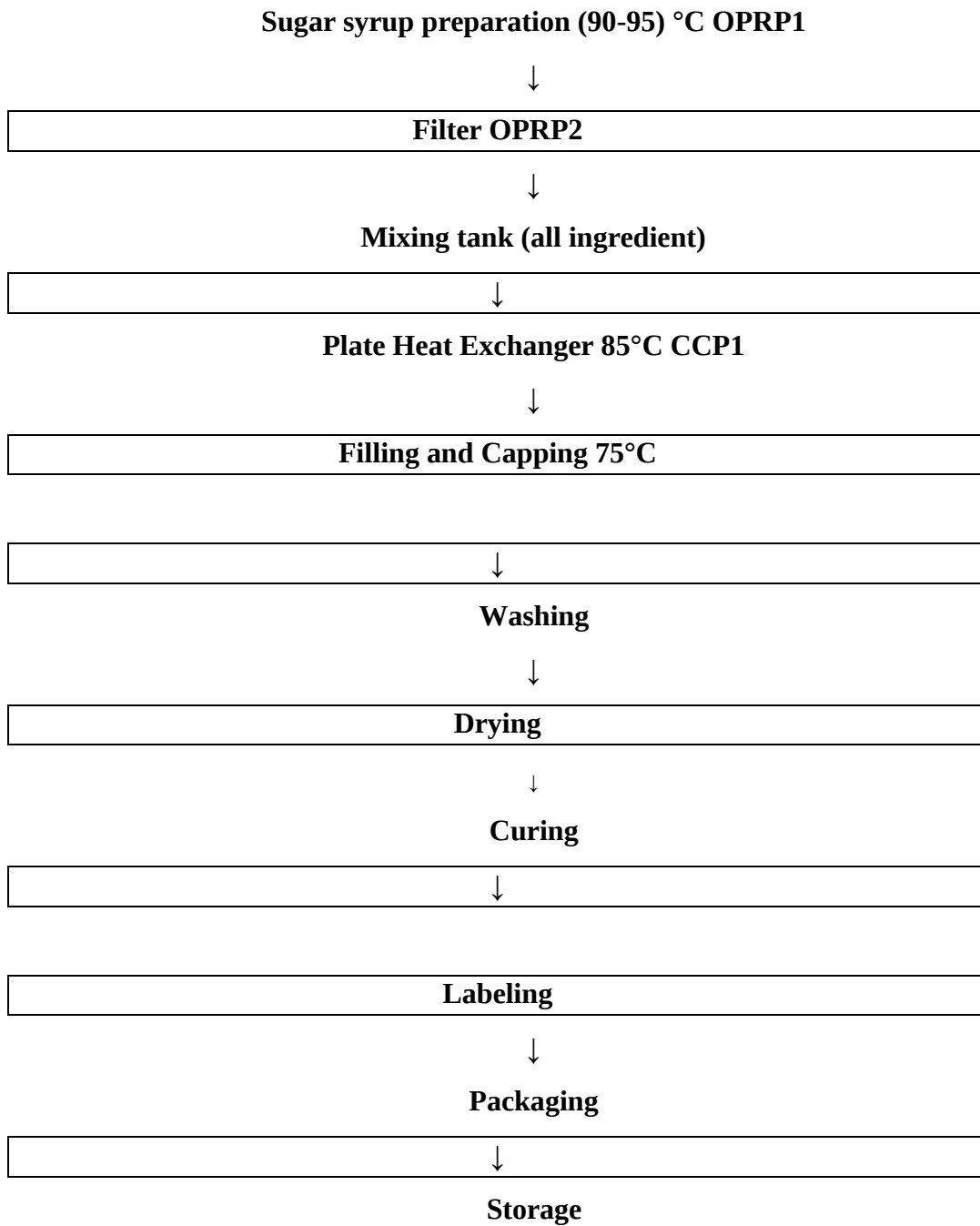
Ingredients:

- Cmc Powder
- Aspartum
- Sodium Chloride
- Potassium Sulfate
- Citric Acid
- Flavour
- Sodium benzoate
- Orange Emulsion/Litchi Emulsion
- Sugar

Equipment:

- Measuring Balance
- Mixer vessel
- Conveyor machine
- Pasteurizer
- Labeling machine

3.2 Flow Diagram of Artificial flavored drink manufacturing process:



Shelf Life: 1 Year

pH: 3.7-3.9

°Brix: 5

Acidity: 0.17-0.19

Quantity: 170 ml

CHAPTER 3

SPICE AND BAKERY PRODUCTS

3.1 Processing of Chili Powder

Ingredients: Natural Chili powder

Equipment's:

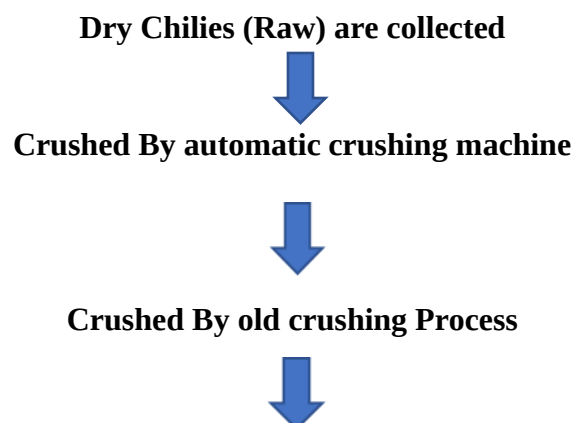
- Measuring balance
- Bucket
- Automatic crushing machine
- Tray
- Spade
- Bowl
- Spoon
- Automatic sealing machine
- Date Coding machine



Chili powder

3.1..1 Flow Diagram of Chili powder Manufacturing

Processing:



**Again, crushed by automatic crushing
machine**



Packaging and Date Coding



Storage and distribution

3.2 Turmeric powder Processing



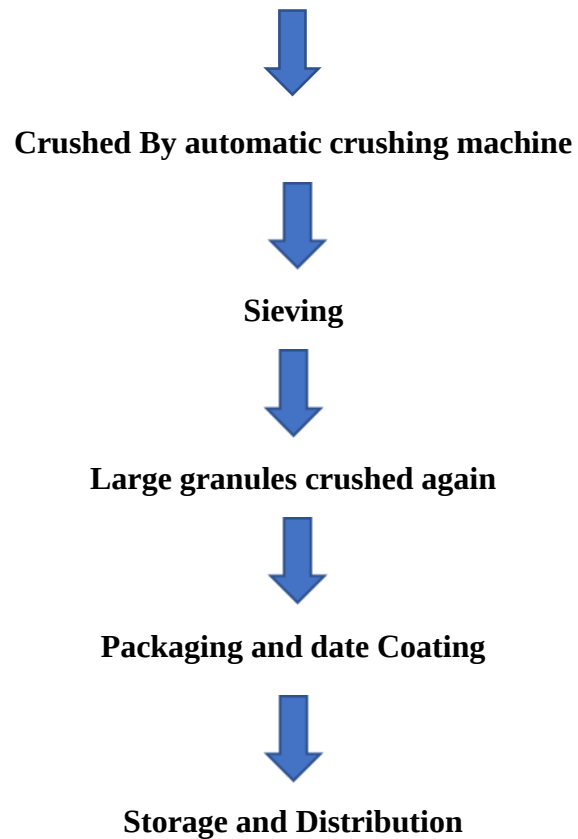
3.2.1 Ingredients: Dry Turmeric

Equipment:

- Date coating machine
- Measuring balance
- Bucket
- Automatic crushing machine
- Sieve
- Old crushing machine
- Tray
- Spade
- Bowl
- Spoon
- Automatic sealing machine

3.2.2 Flow Diagram of Turmeric powder manufacturing process:

Dry Turmeric (Raw) are collected



3.3 Coriander Powder Manufacturing Process



Ingredients:

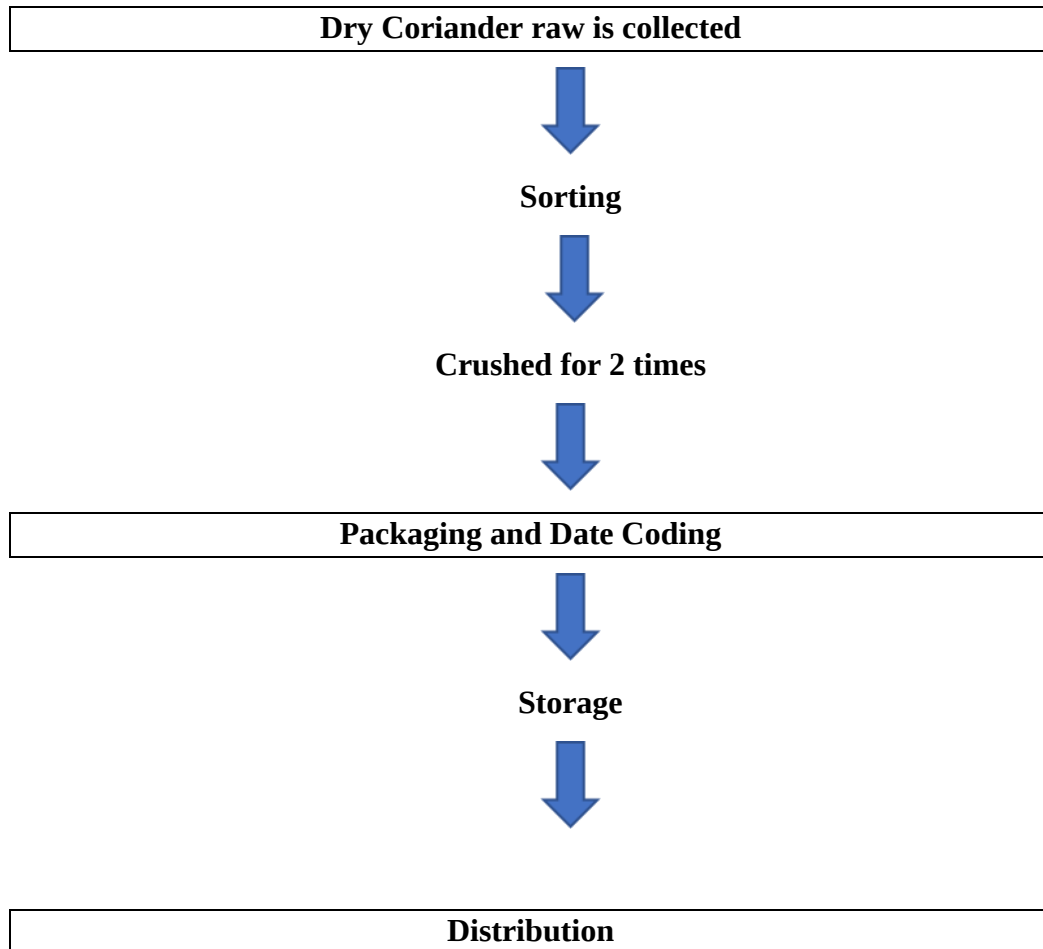
- Dry Coriander

Equipment:

- Date-Coding machine
- Measuring balance
- Bucket
- Tray
- Automatic crushing machine
- Spade
- Bowl

- Spoon
- Automatic sealing machine

3.3.1 Flow diagram of manufacturing process of Coriander powder:



3.4 Special Toast Manufacturing Process



Ingredients:

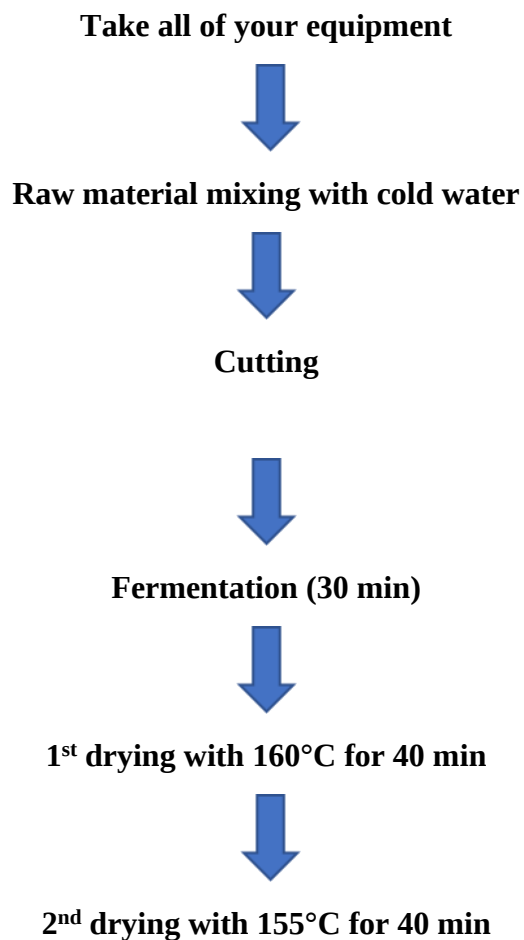
- ☐ Wheat Flour

- ☐ Sugar
- ☐ Edible vegetable oil
- ☐ Yeast
- ☐ Sodium Chloride

Equipment:

- ☐ Measuring balance
- ☐ Oven
- ☐ Tray
- ☐ Chiller machine
- ☐ Bucket
- ☐ Mold cutting machine
- ☐ Packaging machine

3.4.1 Diagram of manufacturing Process of Special Toast:





Packaging



Storage

3.5 Manufacturing process of Butter Toast



Ingredients:

- ☐ Wheat flour
- ☐ Butter flavor
- ☐ Sugar
- ☐ Yeast
- ☐ Edible vegetable oil
- ☐ Sodium chloride

Equipment:

- ☐ Measuring balance
- ☐ Chiller machine
- ☐ Bucket
- ☐ Mold cutting machine
- ☐ Oven
- ☐ Tray
- ☐ Packaging machine

Procedure:

Same as special toast just need to add butter flavor.

CHAPTER 4

QUALITY CONTROL AND PACKAGING

4.1 Packaging material checking parameter

Cartoon measurement:

Height, weight and length measurement.

4.2 Gram per square meter test of cartoon

3 ply, 5 ply, 7 ply cartoon are tested. Standard GSM value:

☐ 3 ply: 500-600 g /cm² • 5 ply: 600-700 g /cm²

☐ 7 ply: 700-800 g /cm²

Procedure:

1. Select a particular area of cartoon.
2. Cut the particular area by GSM tester.
3. Measure the weight of cutting portion by measuring balance and multiply the weight value by 100.
4. Calculate the GSM value.

4.3 Bursting strength test of cartoon:

☐ 3 ply: 5 kg f/cm²

☐ 5 ply: 6.5 kg f/cm²

☐ 7 ply: 6.5 kg f/cm²

Procedure:

The cartoon is placed into the bursting strength tester and air pressure forced on the cartoon at 25 psi. The value is then observed.

4.4 Aluminum foil measurement:

☐ Length width and Thickness checking.

4.5 Paper pack:

☐ Height length width and GSM checking.

4.6 Paper Label:

☐ Length and width checking.

4.7 Export and Certification

4.7.1 Export

Prome Agro Food Products Ltd. is a 100% sent out organization that assembles and trades food products in numerous countries worldwide. Its own industry has a fully operational setup in Saudi Arabia, and it exports food to countries like the UAE, Bahrain, Qatar, Oman, Kuwait, Italy, the UK, Malaysia (4 wholesalers in Malaysia: KL, Penang, Malacca, Jahurbari), Singapore, Jordan, and so on. Prome has been in business for the past 12 years and is expanding its marketplace in different parts of the world. There are several offices there (Export, Commercial, Accounts, Advertising, Admin & HR, Purchase, Civil Service, and Finance), all of which are run by highly skilled workers.

4.7.2 Certification:

Prome Agro Food Ltd. has BSTI certificate.



CHAPTER 5

CONCLUSION

5. Conclusion

I'm using this experience to wrap off my temporary work at “**Prome Agro Food Ltd**”. Working with them is a joy for me. During this time, I have learned about the formal culture and behavior of a prominent national association that creates consumer goods. Additionally, this temporary position gives me the opportunity to work for a company with a professional workspace.

After all, I owe a debt of gratitude to Daffodil International University's Department of Nutrition and Food Engineering for providing me with such an accessible avenue for learning and networking.

PRODUCTION AND QUALITY ASSURANCE OF ARTIFICIALLY FLAVORED DRINKS, SPICES, AND BISCUITS AT 'PROME AGRO FOODS LIMITED'

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