A Comprehensive Observation of Product Manufacturing Process at PRAN Industrial Park in Gorashal

Submitted By

Wahiduzzaman Nur
ID: 192-34-202
Department of Nutrition & Food Engineering

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

Supervised By

Nasima Akter Mukta
Assistant Professor
Department of Nutrition and Food Engineering

FACULTY OF ALLIED HEALTH AND SCIENCE (FASH)

DAFFODIL INTERNATIONAL UNIVERSITY

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APPROVAL

This Internship report titled **"A Comprehensive Observation of Product Manufacturing Process at PRAN Industrial Park in Ghroshal"** submitted by **Wahiduzzaman Nur** to the B.Sc. in Nutrition and Food Engineering program at Department of Nutrition and Food Engineering, Daffodil International University, approved as its style and contents.

Dr. Nizam Uddin

Associate Professor and Head

Department of NFE

Faculty of Allied Health Science

Daffodil International University

DECLARATION

I demonstrate that internship report, **"A Comprehensive Observation of Product Manufacturing Process at PRAN Industrial Park in Ghroshal"** completed by **Wahiduzzaman Nur** supervised by **Ms. Nasima Akter Mukta , Assistant Professor** , This report is my original work, I declare. I further state that for the purpose of obtaining a bachelor's degree, neither this report nor any part thereof has been submitted anywhere else.

Supervised by

Nasima Akter Mukta
Assistant Professor
Department of NFE
Daffodil International University

Submitted by

Wahiduzzaman Nur
ID: 192-34-202
Department of NFE
Daffodil International University

ACKNOWLEDGMENT

At first my profound applause to the All Powerful Allah who has given ability to complete the work.

I take this opportunity to thank **Ms Nasima Akter Mukta**, Assistant Professor at DIU for her exemplary oversight of my project.

My sincere thanks to **Dr. Nizam Uddin**, Associate Professor and Head in the Department of NFE at DIU.

I would like to thank the Daffodil International University's Department of NFE for organising a brilliant internship program, which enabled me to use my theoretical knowledge in practice. Furthermore, I want to acknowledge the support and encouragement I received from my colleagues, seniors, and fellows at PRAN Industrial Park (PIP). They've been giving me a great deal of useful advice, suggestions and inspiration.

I must highlight the fantastic work environment at this organization, which fostered collective dedication and allowed me to tackle various challenges.

Executive Summary

This report describes the experience of a half month internship held in Ghorashal PIP from February 22nd to March 7th. The internship provides practical knowledge and experience in different aspects of the food industry, including drinking water, beverages, hot fill products, candies, packaging and R&D quality control parameters. Pran Industrial Park PIP is the flagship of the PRANRFL group, which ranks among the largest food manufacturers in the world. By recruiting locals, addressing unemployment and becoming one of Bangladesh's most profitable organizations, PRAN has a significant role to play in the country's economy. In particular, the impact of PRAN on food production has been highly significant for their continuous creation of new products. The fact that over 200 varieties of food products have been produced is a remarkable achievement, which no other company has achieved in Bangladesh. PRAN is a unique entity because of its diversity and the fact that they demonstrate their commitment to innovation. The intern expresses his great gratitude to PIP for providing them with the chance of learning and gaining experience in their activities. The company has supported an intern for his internship with required resources to be able to use the theory in practice. As a result, it has been found that an internship is beneficial to enable the trainee to carry out theoretical knowledge and gain real life experience in their field of study. The intricacies of production management are discussed in this report, which gives a comprehensive overview. The study relates to the management of production and provides an insight for areas such as quality assurance (QA), research and development (R&D), distribution and storage. It offers a unique and enriching experience for anyone who wants to work in the food industry, because of its comprehensive exposure to all aspects of production management.

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CHAPTER 1

1. Introduction

Retired Major General Amjad Khan Chowdhury 1981 established PRAN (Programmed for Rural Advancement Nationality) then has developed into one of the prominent food and drink manufacturing companies in Bangladesh. The fact that PRAN guarantees fair prices for farmers has revolutionized the business of agriculture in Bangladesh. It was capable of providing employment to a total of 125 000 people in 40 years. Over 21 000 cores have been sold as a whole by the group to date. PRAN Foods Ltd. is engaged in the production of around 200 products, including biscuits and cakes, beverages, Confectionaries, Ice Products, Cuisines,Snacks, Dairy Products as well as more. Some of the products manufactured by PRAN at Pran Industrial Park (PIP) in Ghorashal listed below:

Table 1: Product Manufactured by PRAN

Unit	Product
Dairy	PARN UHT Milk, Dairy Milk
BBL	PARN Mama Wafer, PRAN Special Toast, All Time Bun, Fit Crackers
Hot fill drinks	Hot fill drinks PRAN Litchi, PARN Frooto
Chocolate bar line	PARN Peanut Bar, Chocolate Bar, Treat, Wonder Kids, Sixers, PRAN Chocolord, PARN Mango Bar
Bubble Gum	PRAN Bubble Gum, Xcel, Fruitfill Chewing
Candy	PRAN Lollipop, PRAN Coffee Candy

CHAPTER 2

2. WATER TREATMENT

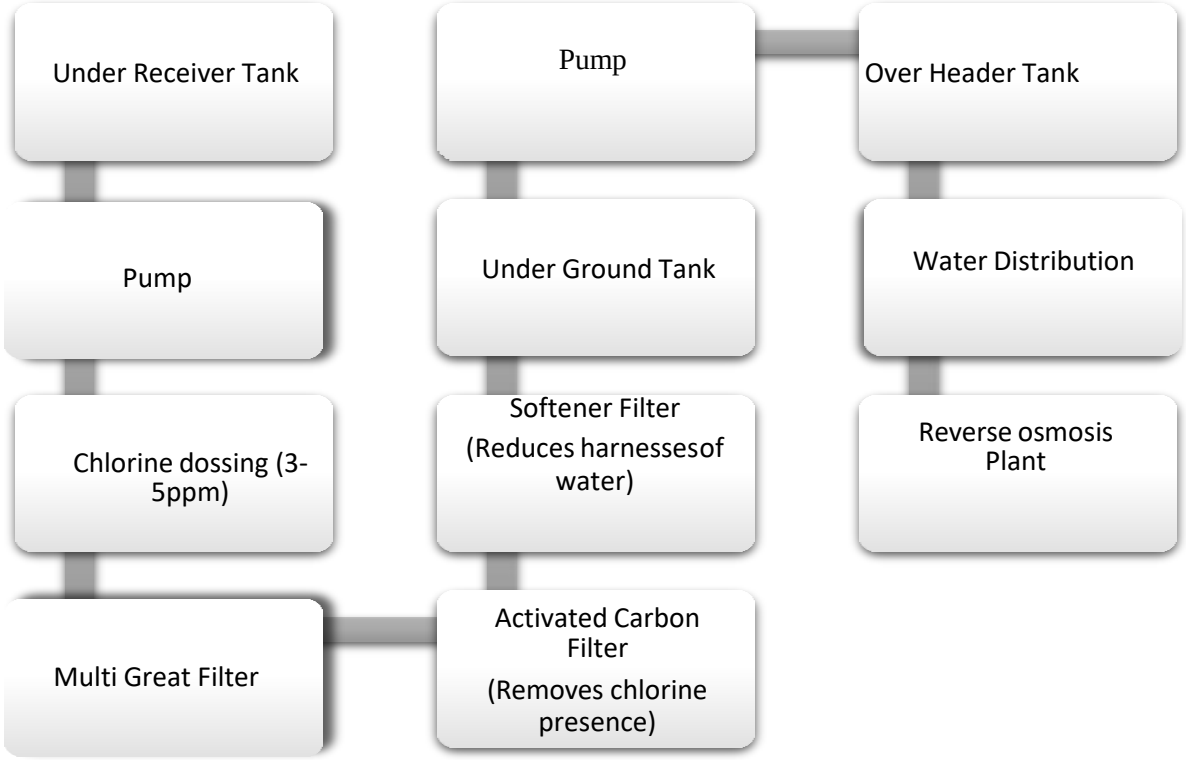

Figure 1: Process Flow Diagram Documenting Water Treatment

Under Receiver Tank: It is the stage in a water treatment plant where water is storedprior to the final treatment process.

Cl- dossing: The method uses chlorine as a disinfectant, typically chloramine or chlorine, to prevent germ contamination. Chlorine kills bacteria that can cause disease, such as Salmonella, Campylobacter, and nor virus. Chlorinated gas, sodium hypochlorite and calcium hypochlorite are the three most common types of chlorine used for water treatment.

Multi Great Filter: Sediment filtration is another name for MGF, or Multi Grade Filtration. Multi grade channel works on the reason of holding and eliminating actual particles in a graduated way through the sifting media's Voids and it's readyto eliminate molecule sizes up to 50.0 microns.

Activated Carbon Filter: Carbon and grit in an activated carbonfilter get ridof the chlorine that was added to the water in a previous step.

Softener Filter: Softener filter uses resin to lower the water hardness. The softener's filter needs to be adjusted at 300 kilograms of salt and 15,000 litres of water every 12 hours.

Under Ground Tank: Sodium hypochlorite (2ppm to 4ppm) and chlorine are combined with water. Chlorination of water is a necessary element in this strategy, and it's essential to rid the world of disease, microbes or even microscopic organisms that are dangerous.

Over Header Tank: As the name suggests, an over-head water tank is a common type of water storage tank. These tanks are positioned above a building's head, which is set at a predetermined height. Through pumping, the tank is filled with water from the Underground ta. It is accomplished with the powerful engine siphons that send the water to capacity with high tension.

Reverse Osmosis: Cellophane-like membranes separate contaminated water during the reverse osmosis process.

Reverse osmosis filtration is used to filter the water used to make juice, beverages, and carbonated soft drinks, among other things. PRAN, Bangladesh, meets a number of national and international organization's requirements to receive certification, including the following: ISO 9001 (Worldwide Association for Normalization), BSTI (Bangladesh Principles and Testing Establishment), FDA (Food and Medication Organization), HALAL, BRC (English Retail Consortium) and so on.

CHAPTER 3

3. Dairy Line and Activity

3.1 UHT Milk

Ultra High Temperature milk is a type of milk processed at high temperatures in order to prolong its shelf life. This method requires the milk to be heated for several seconds at a temperature between 135C and 275F in order that it cools quickly, thereby avoiding boiling. The process kills any bacteria in the milk, allowing it to remain fresh for up to six months when stored at room temperature

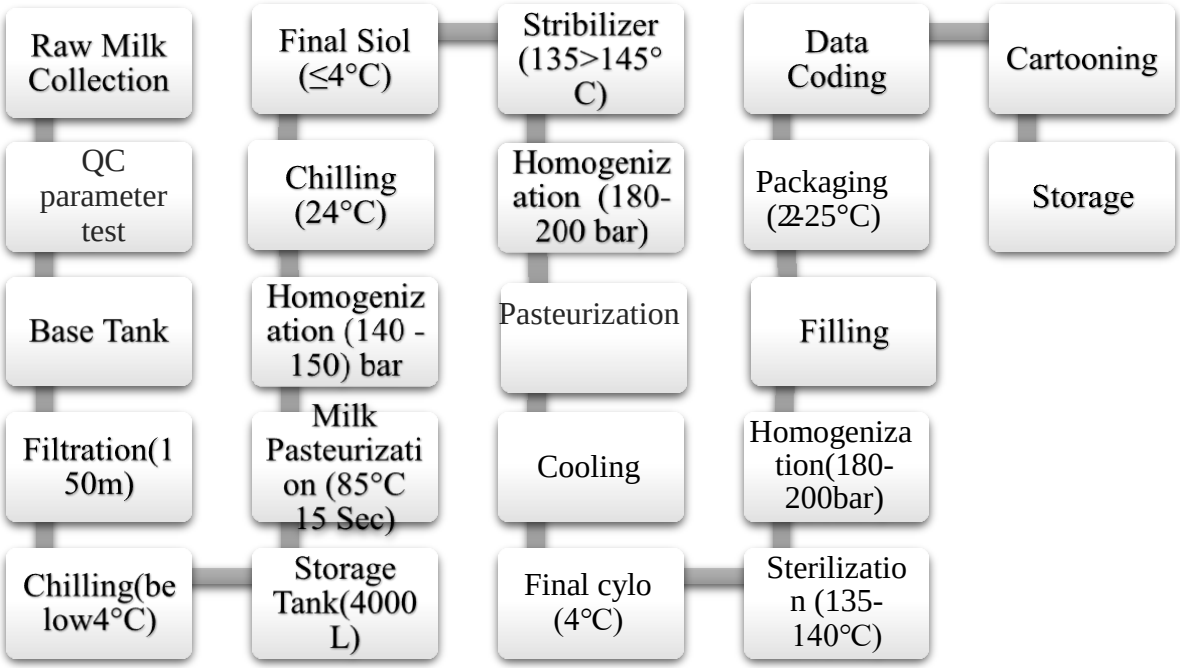

Figure 2: UHT Milk Production Process Flow Diagram

UHT milk production process:

Raw Milk Collection: The collection of raw milk from dairy farms is the first step in this process. Milk is taken to the processing plant, where additional processing takes place.

Quality Control parameter test: To guarantee that the milk meets the appropriate standards, checking parameters for quality control are carried out including dairy composition, acid content and bacteria load.

Base Tank: In order to maintain a consistent supply of milk for the production process, raw milk shall then be stored at an appropriate base tank.

Filtration: Filters are used to remove any impurities like dust, hair or insects from the milk. Normally, milk is passed through a fine mesh filter of 150 microns as part of the filtration process.

Chilling: In order to prevent the growth of bacteria and maintain its freshness, milk must be kept at less than 4 C**.**

Storage Tank: Then cold milk is stored in a huge storage tank which can hold up to 4000 litres.

Pasteurization: Milk must be heated for 15 seconds at 85 C in order to remove any dangerous bacteria that may have entered the milk.

Homogenization: In order to break down the fat globules and create a uniform texture, the milk is then passed through a homogenizer that applies a pressure of 140-150 bar.

Chilling: In order to prepare milk for sterilization, it shall be chilled up to 24C.

Final Silo: The milk then passed through the microfiltration system, which removes all remaining impurities and bacteria. To avoid any growth of bacteria, the temperature shall be kept at 4 C or below.

Sterilizer: After a few seconds, milk is passed through sterilization device at 135 145C in order to eliminate any remaining bacteria.

Homogenization: In order to produce a better and uniform texture, the milk shall then be passed again by means of its homogenizer at an increased pressure of 180-200 bar.

Pasteurization: Milk then pasteurized another time to guarantee complete sterilization

Cooling: To maintain freshness and quality milk is cooled to 4°C or below.

Final Silo: For the purpose of preparing for packaging, milk is kept in a final holding tank.

Sterilization: Then, for the purpose of eliminating all remaining bacteria, milk should be sterilized at a temperature of 135-140 C for several seconds.

Homogenization: In order to produce a more precise and uniformly grained texture, milk is taken back from the homogenizer at higher pressure of 180-200 bar.

Filling: The UHT milk is filled into sterilized and aseptic packaging containers,such as cartons or plastic bottles.

Packaging: The filled packaging containers are then sealed and labeled withappropriate coding for traceability.

Data Coding: The filled and sealed packages are coded with information such as production date, expiration date, and batch number for quality control purposes.

Cartooning: The packages are then placed into cartons for distribution and storage.

Storage: The UHT milk is stored at room temperature until it is ready for distribution to retailers and consumers.

3.2 Powder Milk

Powder milk is made by removing most of the water content from pasteurized cow's milk. The result is a concentrated form of milk, also known as dried milk, which has a longer shelf life than liquid milk and is used in various food production.

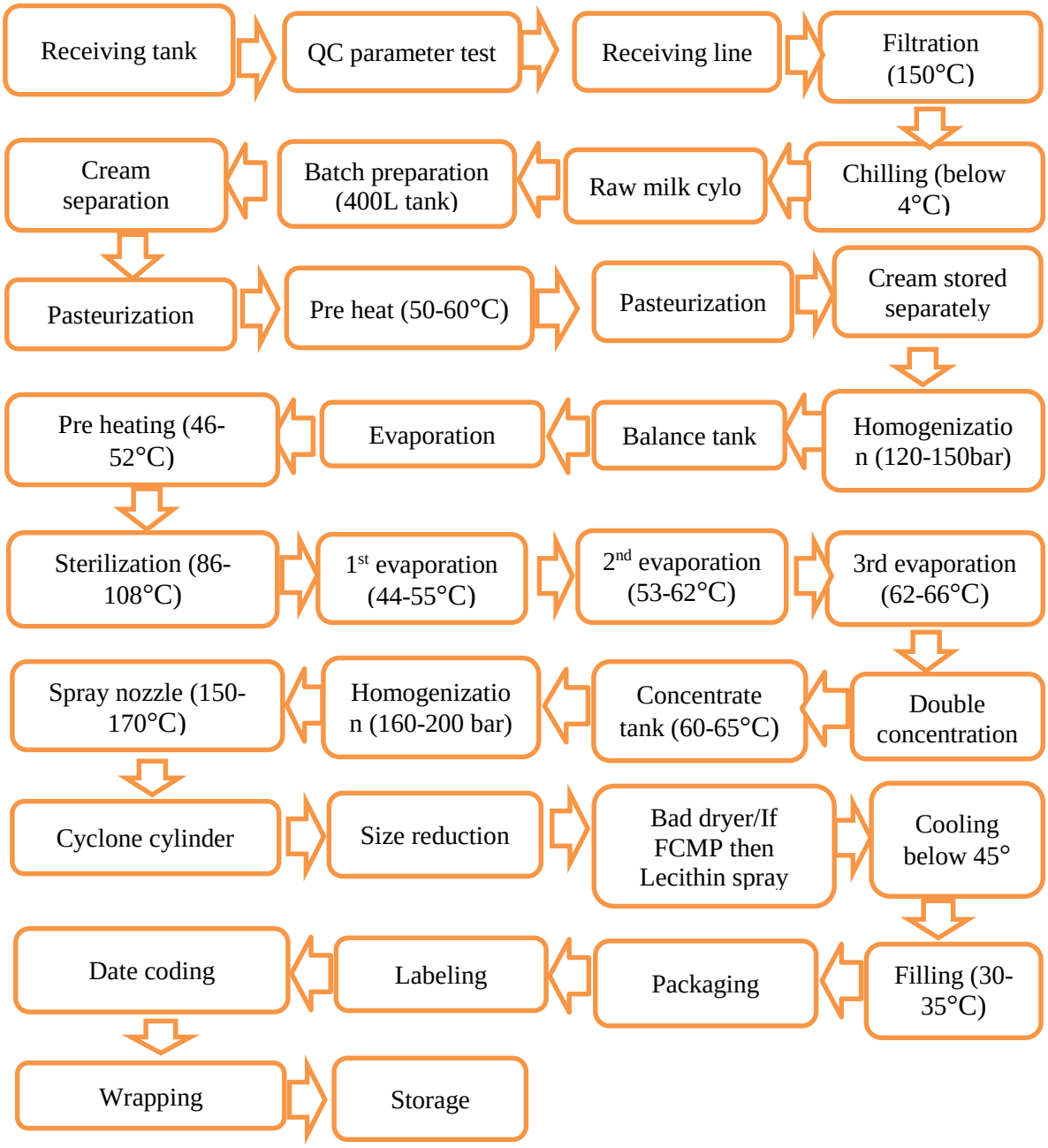

Figure 3: Powder Milk Production Process Flow Diagram

The process flow of powder milk:

Receiving tank: Raw milk is received and stored in a receiving tank.

QC parameter test: The milk is then tested for quality control parameters to ensureit meets regulatory standards.

Filtration: The milk is filtered to remove any impurities or debris.

Chilling: The milk is then chilled to below 4°C to prevent bacterial growth.

Batch preparation: A 4000L tank is used to prepare a batch of milk.

Cream separation: Cream is separated from the milk.

Pasteurization: The milk is pasteurized to kill any harmful bacteria.

Pre-heat: Milk pre-excited to a temperature of 50-60°C.

Homogenization: The milk is homogenized at a pressure of 120-150 bar to ensureuniform distribution of fat.

Balance tank: The milk is collected in a balance tank.

Evaporation: The milk is evaporated to remove most of the water content.

Sterilization: The milk is sterilized to eliminate any remaining bacteria and pathogens.

Double concentration: The milk is concentrated twice to further remove water.

Homogenizer: The milk is then homogenized again at a pressure of 180-200 bar.

Spray nozzle: The milk is sprayed into a hot chamber using a spray nozzle at atemperature of 150-170°C.

Cyclone cylinder: The milk particles are collected in a cyclone cylinder.

Size reduction: The particles are then reduced in size.

Bed dryer: If Full Cream Milk Powder (FCMP), then Lecithin spray is used before

Drying. The milk particles are then dried in a bed dryer.

Cooling: The milk powder is cooled to below 45°C.

Filling: The powder is then filled into containers at a temperature of 30-35°C.

Packaging, labeling, date coding: The containers are labeled and date coded, and then

packaged.

Wrapping: The packages are wrapped to ensure product freshness and protection.

Storage: The powder milk is then stored in appropriate conditions to maintain quality and freshness until it is ready to be distribution.

CHAPTER 4

4. Hot- Fill Line and Activity

Hot-fill production is a process commonly used in the food and beverage industry to preserve products without the use of artificial preservatives. Hot-fill production is used for a variety of products, including juices, sauces, soups, and more. The process is particularly well-suited for products that have a low pH, as the acidity helps to prevent the growth of harmful microorganisms.

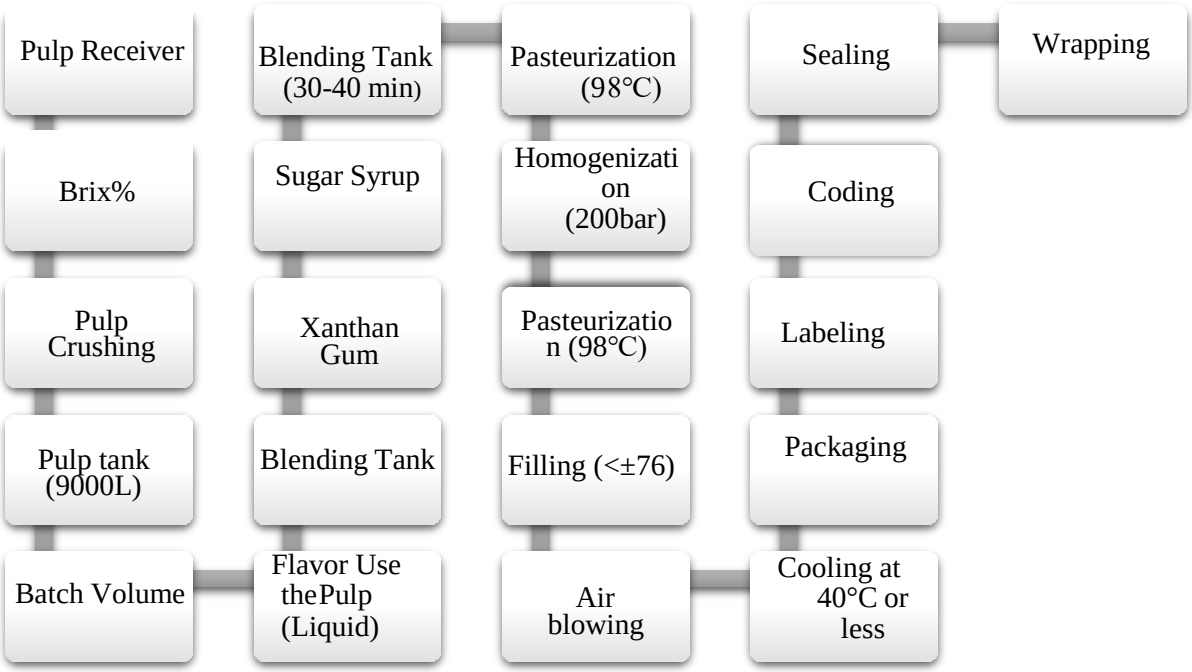

Figure 4: Hot Fill Production Process Flow Diagram

The process flow for hot-fill production:

Pulp Receiver: The first step in the process is to receive the pulp, which is typicallya fruit-based puree or concentrate.

Brix%: Brix is a measure of the sugar content in the pulp. The brix% of the pulpis measured and recorded for quality control purposes.

Pulp Crushing: The pulp is crushed to create a smooth consistency and to removeany large pieces of fruit.

Pulp Tank (9000L): The crushed pulp is then stored in a large tank to prepare forfurther processing.

Batch Volume: The batch volume is determined based on the productionrequirements for the final product.

Flavor Use the Pulp (Liquid): The pulp is mixed with liquid flavorings to createthe desired taste profile for the final product.

Blending Tank: The pulp and flavorings are mixed in a blending tank, whichallows for precise control over the ratio of ingredients.

Xanthan Gum: Xanthan gum is added to the mixture to help stabilize the finalproduct and prevent separation.

Sugar Syrup: Sugar syrup is added to the mixture to sweeten the final product andbalance the flavor profile.

Blending Tank (30-40 min): The mixture is blended for 30-40 minutes to ensurethat all ingredients are thoroughly mixed.

Pasteurization (98°C): The mixture is heated to 98°C for a specific amount of timeto kill any harmful bacteria and ensure the safety of the final product.

Homogenization (200bar): The mixture is homogenized at high pressure to createa smooth, uniform texture.

Pasteurization (98°C): The mixture is heated again to 98°C for a specific amountof time to ensure that all harmful bacteria have been destroyed.

Filling (<±76): The hot mixture is filled into sterilized containers, leaving a smallamount of headspace to allow for expansion during cooling.

Air blowing: The containers are air-blown to remove any debris or particles thatmay have entered during the filling process.

Cooling at 40°C or less: The filled containers are then cooled to 40°C or less toprevent any potential for spoilage.

Packaging: The cooled containers are packaged in boxes or cartons for shipping.

Labeling: The containers are labeled with the product name, ingredients, nutritional information, and any other required information.

Coding: For the purpose of traceability in case of a product recall, each container shall be equipped with a unique identifier.

Sealing: During storage and transport, the containers shall be sealed to ensure that they remain intact.

Wrapping: During transport, sealed containers must be enclosed for added protection.

CHAPTER 5

5. Candy Line, Chocolate Bar Line and Activity

5.1 Candy Line:

There is a rich history in the candy industry and production of sweets has evolved as new technologies have been developed over time. Sugar is the most important ingredient of candy, but it's also important to include flavorings, colorings and binders. The production process involves a series of steps, and the type of candy to be produced is dependent on the particular methods that are applied.

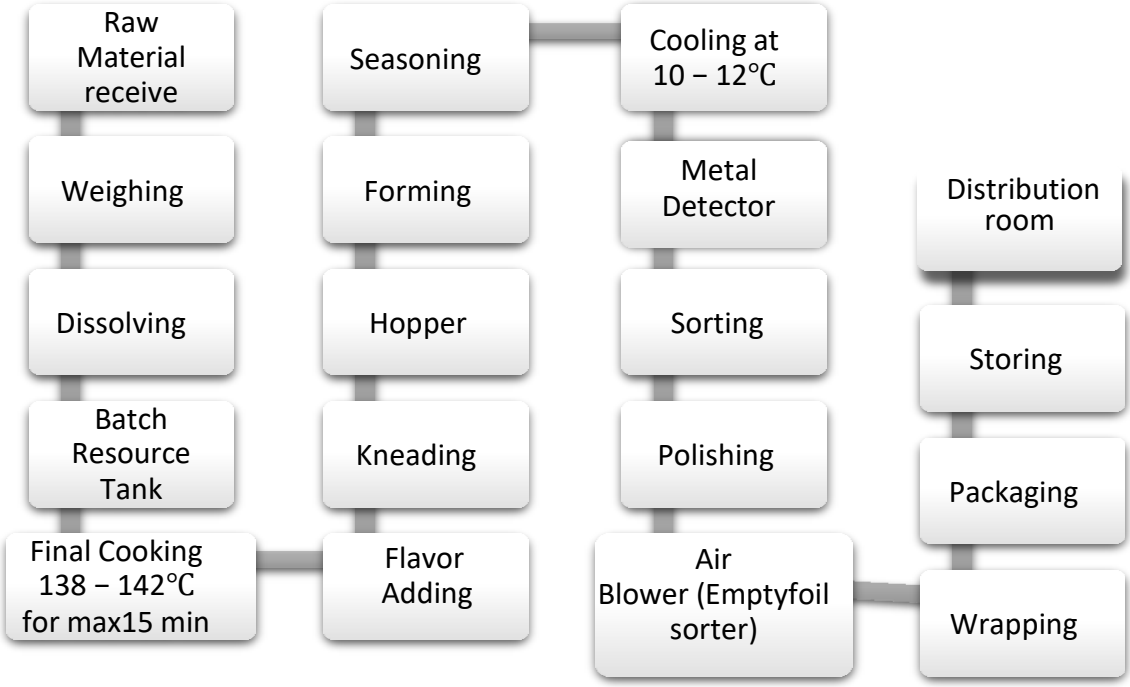

Figure 5: Process Flow Diagram for Candy Production

Candy production process flow:

Receive raw material: This is an initial step in the manufacture of sweets, when materials needed for their production are picked up and kept. Sugars, flavourings, colorants and other ingredients are often included in these raw materials.

Balancing: Once these raw materials arrive, they are measured on the basis of a recipe. For the production of candy, precise weighing is crucial in order to ensure consistency and quality.

Dissolving: The next step will be to remove sugar and other ingredients in a batch supply tank full of water. Then a sugar syrup will be prepared, heated to the desired temperature.

Final Cooking: For a maximum of 15 minutes, sugar syrup is warmed to 138-142C. In order to create the desired texture and taste of candy, this High temperature cooking process is essential.

Adding Flavor: As soon as sugar syrup is cooked, the desirable flavor and color will be mixed in with it. This flavoring and coloring, which give the candy its special taste and appearance, can be natural or synthetic.

Kneading: The next step is to stir the candy mixture, creating an even and homogeneous texture. Either manually or by means of automated equipment, this step may be performed.

Hopper: For further processing the kneaded candy mixture then transferred to a hopper, which holds the mixture in the container.

Forming: Then, with a shaping device, the mixture of sweets is formed into what it wants to be. Extruding candy by using a syringe may be part of that step, or you can press it in to molds.

Seasoning: A further mixture of ingredients such as salt, sour tastes and other coatings shall then be added to the shaped candy.

Cooling: To set the candy and prevent it from sticking together, the candy is cooled to a temperature of 10 to 12 C.

Metal detector: The candy is screened for metal contamination with a metal detector before further processing.

Sorting: The candies have been sorted according to their quality, size and shape. This step guarantees that only high quality packaging is used for the distribution of sweets.

Polishing: After that, the candy is polished in such a way as to remove any imperfections or flaws on its surface.

Air Blower: Once again, the polished candy is sorted by air blower to remove all traces of foil or packaging material.

Wrapping: The chocolates are wrapped up in the last wrapping. Depending on the types of candy and their packaging requirements, it may also be possible to cover them in plastic, paper or foil.

Packaging: To store and distribute the wrapped sweets, they are then packaged in boxes, bags

or other containers.

Storing: In order to preserve freshness and quality, the packages of sweets shall be stored in a controlled environment.

Distribution: The candy shall then be distributed to retail outlets, wholesalers or other distributors which sell the product to consumers.

5.2 PRAN Bubble Gum:

PRAN Bubble Gum is a type of chewing gum known for its ability to create exceptionally large bubbles when blown. Since its inception, PRAN Bubble Gum has maintained its position as the leading brand in this category.

Ingredients: Within a mixing tank with a capacity of 1000 kg, the initial addition comprises 272 kg of granulated sugar, followed by 1.6 kg of powdered citric acid, 2 liters of glycerin, and an additional two liters of frutti frutti flavor.

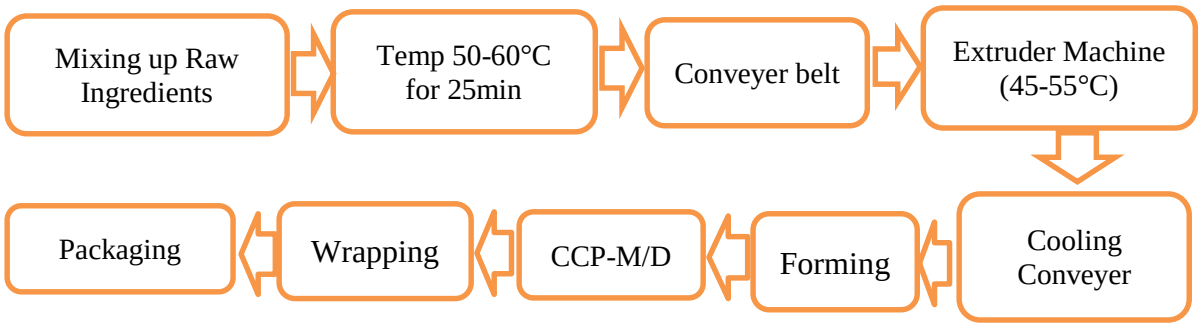

Figure 6: PRAN BUBBLE GUM Flow

5.3 Mango Bar

Mango bars are a popular snack made from ripe mango pulp and sugar, and sometimes other ingredients such as lime juice, salt, or spices. They are typically made by pureeing the mango pulp and then cooking it with sugar until it thickens and can be poured into a mold or spread out on a tray to set.

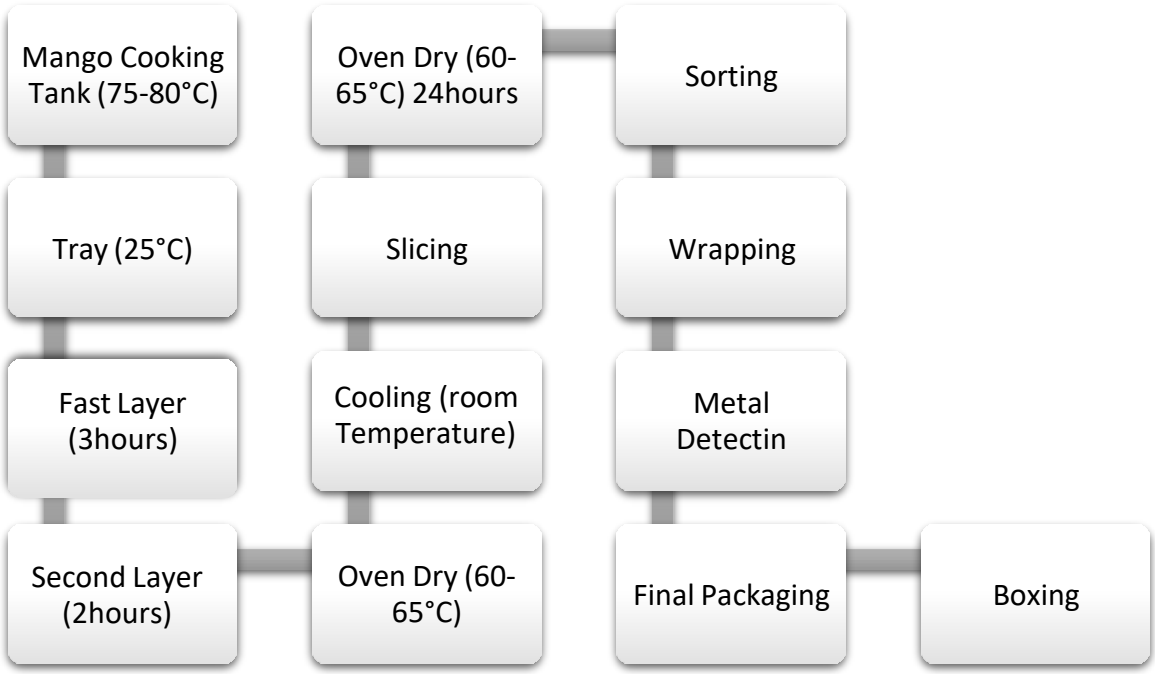

Figure 7: Mango bar Production Process Flow Diagram

The process flow for Mango bar production:

Mango Cooking Tank (75-80°C): At this stage the mango pulp is cooked at temperatures of 75 to 80 C in a tank. This process is helpful for softening the mangoes' pulp, so it can be mixed more easily.

Tray (25°): The mango pulp is put in a tray at room temperature of 25 C, following the cooking. It'll allow the mixture to cool down and be ready for setting.

Fast Layer (3 hours): It will take 3 hours to set the mango mixture. During this period, the mixture is about to thicken and become a layer.

Second Layer (2 hours): The next layer of mango mixture is poured on top after the first layer has been set. It's done to create a thicker mango bar.

Oven Dry (60-65°C): At a temperature of 60 to 65 C, the tray is placed in the oven and dried. The process ensures that any residual moisture is removed and creates a soft texture in the mango bars.

Cooling (Room temperature): The mango bars are then cooled down to room temperature as soon as they dry.

Slicing: Thereafter, each bar of cooled mangos shall be sliced into individual bars to the desired size.

Again Oven Dry (60-65°) 24 hours: For a longer period of 24 hours, the sliced mango bars are placed in the oven again and dried. It ensures that the mango bars are completely dried and prolongs their shelf life.

Sorting: Based on their quality and size, dried mango bars are sorted.

Wrapping: To protect from contamination and to prolong their shelf life, the mango bars are then wrapped in packaging material.

Metal Detecting: The mango bars are scanned for any metal contamination using the metal detector prior to packaging.

Final Packaging: Once this is done, the bars of mango are then packed in a final packaging which may include a pack, bag or other container.

Boxing: Finally, the packed mango bars are boxed and prepared for distribution.

CHAPTER 6

6. Bakery Line and Activity

6.1 Toast

Toast production involves the selection of high-quality bread that is sliced and then heatedusing a toaster or an oven to produce a crispy and golden-brown slice of bread. Manufacturing outputs often involves the use of conveyor toasters and specialized bread-slicing machines to produce large quantities of toast quickly and efficiently. Toast can be made from different types of bread, and the time required to toast bread varies depending on thetype of bread and the desired level of doneness. To ensure consistent and efficient production of toast, many commercial kitchens and food production facilities use automated toasting equipment.

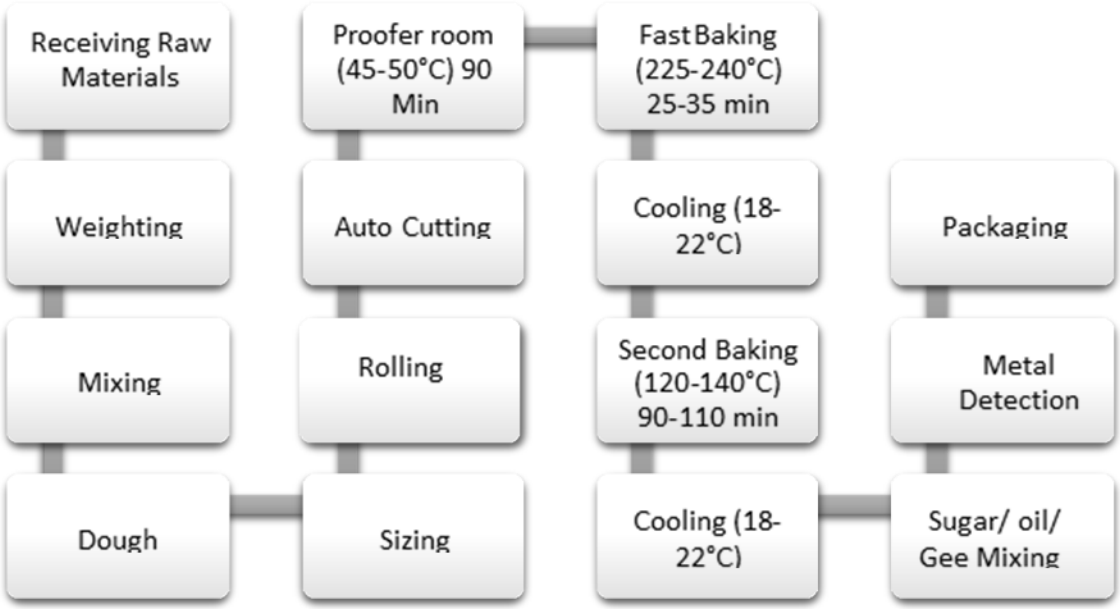

Figure 8: Process Flow Diagram For Toast Production

The process flow for Toast production:

Receiving Raw Materials: The first step in the toast production process is to receive and inspect the raw materials. This usually involves checking the quality and quantity of the ingredients such as flour, water, yeast, sugar, and oil.

Weighing: The raw materials are then weighed according to the recipe to ensure the right proportions of each ingredient.

Mixing: The ingredients are mixed together in a large mixing bowl or a commercialmixer to form a dough.

Dough: The dough is then left to rest and rise until it has doubled in size.

Sizing: Once the dough has risen, it is divided into portions of equal size.

Rolling: The dough portions are then rolled out to the desired thickness using a rolling pin or a dough sheeter.

Auto Cutting: The rolled-out dough is then cut into individual slices using an automated cutting machine.

Proofer room (45-50°C) 90 min: The slices are then placed in a proofer room witha controlled temperature and humidity to allow them to rise again.

Fast Baking (225-240°C) 25-35 min: Once the slices have risen, they are baked inan oven at a high temperature for a short period of time to give them a crispy textureand golden-brown color.

Cooling (18-22°C): After baking, the slices are cooled to room temperature.

Second Baking (120-140°C) 90-110 min: The slices are then baked again at a lower temperature to remove any excess moisture and to give them a longer shelf life.

Cooling (18-22°C): The slices are cooled again to room temperature.

Sugar/oil/gee mixing: The slices may then be coated with a mixture of sugar, oil,and/or margarine to add flavor and texture.

Metal Detection: The slice shall be scanned with a metal detector prior to packaging so as to detect any metallic contamination.

Packaging: The slices are then packaged and marked so that they may be distributed and sold.

CHAPTER 7

7. FROZEN LINE AND ACTIVITY

7.1 Paratta

Paratta, which comes from maida refined wheat flours, oil and water, is the traditional flatbread of southern India. The dough isKneaded, inflated and then rolled to form a set of layers that give it an intensely flaky but crisp texture in cooking.

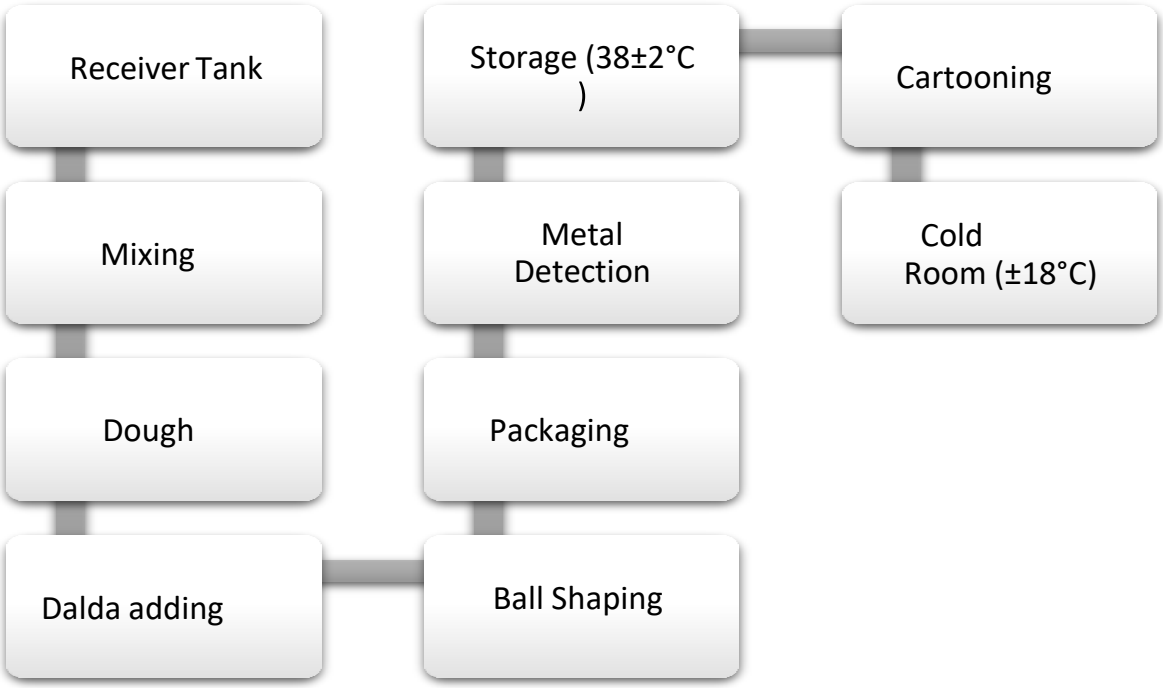

Figure 9: Process Flow Diagram for PAROTTA Production

Paratta production process flow:

Receiver Tank: This is the first step in the production process, where the raw materials required for the production of Paratta are stored. These may include maida (refined wheat flour), oil, water, and other ingredients such as salt or sugar.

Mixing: This process consists of mixing the raw materials in order to form a homogeneous mixture. It's usually done by a large mixer or blender.

Dough: The dough is shaped by kneading the mixture as soon as it has been mixed. After that, the dough should be left for a period of time in order to allow the gluten to relax.

Dalda Adding: Dalda is a type of vegetable shortening which has become common in the production of Paratta. Then, to give it a soft texture and increase its elasticity, the dalda is inserted into the dough.

Ball Shaping: The dough is broken down into smaller balls of the same size, after addition of Dalda. Then each ball must be swept through a small circle, covered with oil.

Packaging: To protect the Parattas from drying, they are then packaged into plastic bags or wrapped in cling film.

Metal Detection: The use of metal detectors is necessary in order to ensure that the packages of Paratta do not contain any metallic fragments, which could be a health hazard for consumers.

Storage: To keep Parattas fresh and maintain their quality they stored at a temperature of 38±2°C

Cartooning: They are put into cardboard boxes or cartons to be transported once the Parattas have been packaged and checked for metal fragments.

Cold Room: At last, Parattas are kept in a cold room at the right temperature. Temperatures of 18±2° C to maintain their quality throughout transport and storage.

CHAPTER 8

8. Quality Control Parameter and Tests

Table 2: Quality Control Parameter and Tests

Investigation	Limit
Water Cure Plant	
TDS	50.0-150.0
Hardness Test	100.0 mg/l
Chlorine Test	0.02-2.0 mg/l
Iron Test	0.33 mg/l
Milk Product Chemical Test	
Acidity Test	6.5-6.9
Fat Test	Minimum 3.5%
Alcohol Test	0.14- 0.17%
Glucose Test	79-90 mg/dl
Starch Test	10-12%
Soda Test	Product to Product Varies
Formation Test	Product to Product Varies
Sugar Test	Product to Product Varies
Salt Test	Product to Product Varies
Candy Line and activities	
Moisture Analyzing	Product to Product Varies
Hardness Test	Product to Product Varies
High Performance Liquid Chromatography Test	Product to Product Varies
Sealing Test	Product to Product Varies

Biscuit and Bakery Line Test	
Moisture Test	Product to Product Varies
Fat Test	Product to Product Varies
Insoluble Ash Test	Product to Product Varies
Acidic Soluble Ash Test	Product to Product Varies

CHAPTER 9

9. CONCLUSION

My internship at Pran Industrial Park has provided us with valuable learning experiences. Both manufacturing and quality departments were the subject of that one-month internship program. PRAN is one of the most significant food industries in Bangladesh. The production lines were primarily the focus this internship program. Each step of the cycle, from getting unrefined components to assembling the things (like natural substances stockpiling, shortening, crude materials handling, mixing, maturing, handling, capacity, squandering the board, remixing, QA, etc.) was considered during this internship. In order to control the quality of a particular production line at different times, during and after its cycle, Quality Regulators shall use various specific quality measures. Tests are carried out with the use of modern technologies and equipment, PARN has established a high standard in Bangladesh's food and beverage sector. We saw the implementation of a strict quality control protocol to ensure that those products from PARNs complied with the most rigorous standards, which clearly showed our company's commitment to excellence. The Safety, Health, and Environment department left a lasting impression on us with its dedicated efforts to ensure a secure and wholesome workplace for its employees at Pran Industrial Park. We appreciate the chance to collaborate with a distinguished company. The skills and knowledge we have gained during this program will undoubtedly contribute to our future careers.

References

PRAN. (n.d.). Retrieved from https://www.pranfoods.net/