



Gyanmanjari Institute of Technology

Bhavnagar

SARVOTTAM DAIRY

BHAVNAGAR

Industrial Visit Report

Visit Date : 08/07/2025

No. of Students	42
Department	Computer Engineering
Semester	B.Tech. Semester-1
Branch	Computer Science and Engineering
Class	X
Faculty Co-ordinator	Prof. Aditya J. Pandit Prof. Ayushi S. Chauhan

Industry Profile:

Overview & Ownership

Establishment: Founded initially on **June 27, 2001**, under Regd. No. U/28701. Operational production began on **November 21, 2004**, and the current plant in Sihor commenced on **December 12, 2005**

Type: A **co-operative union**, officially named “Shree Bhavnagar District Co-operative Milk Producer’s Union Ltd.”

Leadership: Founded by H.R. Joshi, M.P. Pandya and Mahendrabhai Panot, with Panot currently serving as Chairman and H.R. Joshi as Managing Director

Facilities & Operations

Location: Situated on the Bhavnagar–Rajkot Highway, Sihor, spanning approximately **20–30 acres**

Infrastructure: Features a modern plant with Effluent Treatment Plant (ETP) and accredited under **ISO 9001:2000**

Co-op Network: Linked with **631 village-level societies** and operates **three milk collection/chilling centers**

Product Line

Primary Products: Pasteurized milk, butter, buttermilk (chaas) .

Brand Variants: Marketed under labels such as **Sarvottam Special, Kanchan, Silver, Light, and Chhash**

Milk Intake & Processing: Daily milk collection ranges between **50,000–82,000 L**, with about **20,000–60,000 L processed** in-house; surplus is routed to Amul Anand

Annual Production: Around **20.0 million litres** (~200 lakh L) yearly, per one source; another notes **21.6 million litres** .

Workforce: Staff comprises **55–73 employees**, depending on the source

Market & Cooperation

Sales Reach: Mainly serves Bhavnagar district; surplus milk sold to Amul for broader distribution

Recognition & Growth: Celebrating its **25th (silver jubilee) year**, targeting **12 crore litres of collection, 50,000 t of feed sales**, and scaling 'semen dose' breed initiatives to 15% district coverage .

Objective of Visit

The objective of the student industry visit to **Sarvottam Dairy** at Sihor, Bhavnagar, is to provide practical exposure to the functioning of a cooperative dairy enterprise. During the visit, students will gain insights into milk procurement from village-level societies, quality testing processes, and modern dairy processing techniques such as pasteurization, packaging, and cold storage. They will also learn about the logistics and supply chain involved in distributing milk and value-added products like butter and buttermilk. The visit aims to highlight the role of technology and sustainability practices in dairy operations, including the use of Effluent Treatment Plants (ETP) for environmental management.

- **To Understand the Functioning of a Dairy Cooperative**
Gain insights into how a cooperative milk union operates, including the role of member farmers and the cooperative governance model.
- **To Observe Milk Procurement and Processing Operations**
Witness firsthand how milk is collected from villages, tested for quality, processed, pasteurized, packaged, and distributed.
- **To Learn About Quality Control Measures**
Understand how quality testing (e.g., SNF, fat content, contamination checks) is conducted and the importance of hygiene standards in dairy production.
- **To Study the Supply Chain and Logistics**
Explore how milk and dairy products are transported, stored, and distributed efficiently from collection centers to end consumers.
- **To Explore Value Addition in the Dairy Industry**
Learn about value-added products like butter, chaas (buttermilk), and upcoming product lines like ghee, cheese, and ice cream.
- **To Understand Environmental and Sustainability Practices**
Observe the functioning of the Effluent Treatment Plant (ETP) and other eco-friendly practices implemented at the dairy.
- **To Learn About the Role of Technology in Dairy Management**
See how automation, cold chain logistics, quality sensors, and ERP systems support modern dairy operations.
- **To Connect Classroom Learning with Real-world Practices**
Bridge theoretical concepts in business studies, operations management, food technology, and economics with practical industry application.
- **To Encourage Entrepreneurship and Innovation**
Inspire students to explore entrepreneurial opportunities in dairy farming, rural supply chains, and value-added food production.

About Visit

The industry visit to **Sarvottam Dairy**, located at Sihor in Bhavnagar, Gujarat, is designed to offer students a practical understanding of how a modern dairy cooperative functions. Sarvottam Dairy, officially known as the Shree Bhavnagar District Cooperative Milk Producers' Union Ltd., collects milk from over 600 village societies and processes it into various products like pasteurized milk, butter, and buttermilk. The visit aims to connect academic concepts with real-world applications in dairy technology, cooperative management, and rural entrepreneurship. It also encourages students to explore opportunities in food processing, supply chain management, and sustainable agriculture.

Photographs



TPA Signature

HOD Signature