

WELCOME



**VCSCG,UUHF,COLLEGE OF HORTICULTURE
BHARSAR,PAURI GARHWAL,UTTARAKHAND**

HORTICULTURE WORK EXPERIENCE (HWE 101)

**INDUSTRIAL ATTATCHMENT PROGRAM
AT**

**HIMALYA INTERNATIONAL LTD.
PAONTA (HP)**



Presented By -

Barkha Pandey
(13015)

Shweta Kala (13017)

Purnita Raturi
(13026)

Course instructor -

Er. Tejas Bhosale

WELCOME TO HIMALYA INTERNATIONAL LTD.

- Estd. 1979
- **Head office & works –**
Shubhkhera, Paonta (HP), india
Website – www.himalyainternational.com

VIEW OF HIMALYA INTERNATIONAL LTD.HP



Plants in India

1. Paonta, Himachal Pradesh
2. Mehsana, Gujarat

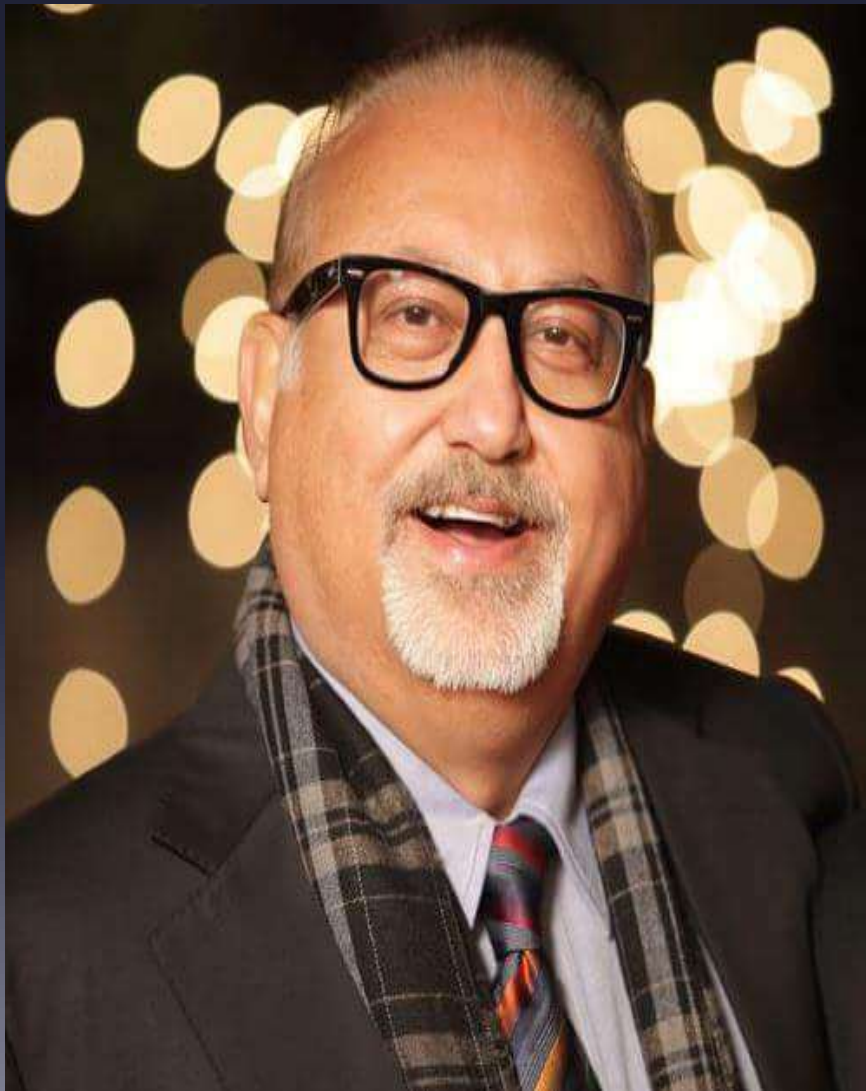
Registered Office

Dwarka, New Delhi

Overseas Plant

Himalya International Inc.
Hamilton, NJ (USA)

Founder -Mr.Man Mohan Malik



- Dubbed as “The man who lost it all and had it all back again” by the Hindustan Times.
- Shouldered the responsibility of his family business at the age of 20 due to father’s demise.
- Lost all his business and savings. Failure in 1st consignment.
- Started all over again with a leap of faith and founded Himalya international ltd.in 1978.



Few Firsts of the **Company**

- First Indian company to sell frozen mushrooms to the US market.
- First Indian company to offer mushroom appetizers to US market.
- First company to offer Baby potatoes in the US market.
- First Indian company to bring affordable Mozzarella di Bufala to US market.
- First company to offer all natural Indian sweets to US market.
- First company to actively promote and distribute organic fertilizer in H.P.

Some salient features of the company

- Himalya international ltd.is the pioneer & one of the largest & most diversified food & agri-business companies of India.
- They use eco-friendly techniques.
- No use of chemical preservatives.
- Popularising contract based farming.
- Encouraging utilization of spent compost.

Board of directors

- **Mr. Man Mohan Malik, Chairman & CEO**
- **Mr. Sanjeev Kakkar, President & COO**
- **Ms. Sangita Malik, Executive director**
- **Ms. Anita Kakkar, Executive director**
- **Mr. Sunil Khera, Director(Independent)**
- **Mr. Aashish Sachdeva, Director(independent)**

- **Himachal plant**

Mr. Keshav Sharma, Sr. Vice President
Col. BP Bhandari (General manager)

- **Gujarat plant**

Col. Praveen K. Mehta, Vice President

ALL NATURAL

Himalya *Fresh*

TASTE OF PURE

RANGE OF FOOD PRODUCTS



MUSHROOMS • SOUPS • APPETIZERS • DAIRY PRODUCTS • SWEETS

1. Himalya
Fresh

2. Himalya

3.

Bufalabella

4. 1 Daily



FROZEN PRODUCTS



TASTE OF PURE

FRESH & CHILLED PRODUCTS



NUTRITIONAL SUPPLEMENTS

Associates



- Reliance Fresh
- Mother dairy
- Trader joe's
- Barton sweets
- Field fresh foods



UNITS IN HIMACHAL PLANT

- Mushroom spawn unit
- Mushroom compost unit
- Mushroom production & packaging unit
- Sweet & snack manufacturing & packaging unit
- Canning plant & production unit
- Breeding Plant

Our working schedule

- 24/12/16 – Reporting & introduction
- 26/12/16 To 10/01/17 – Mushroom unit
- 11/01/17 & 12/01/17 – Canning unit
- 13/01/17 To 18/01/17 – QA/QC lab
- 19/01/17 To 21/01/17 – Sweet & snacks unit
- 22/01/17 & 23/01/17 – Data collection & evaluation

MUSHROOM UNIT

SPAWN UNIT

- Culture is produced in laboratory of the plant by using laminar air flow.
- From a single petri plate of master culture 8-10 bottles of sub master culture is prepared.
- A single bottle of sub master culture produces 25 kg of spawn.

PROCEDURE FOR SPAWN PREPARATION

- The wheat grains in a lot of 65 kg are boiled in double jacketed steam kettle for 30 min.
- Then the boiled grains are air dried for 15-20 min under the fan.
- Chemicals like CaCO_3 @1200 gm, Gypsum @900 gm are mixed with 65 kg wheat grains.
- Ph=7-7.5 & moisture=50% is maintained.
- Wheat grains are then packed in poly bags of 1 kg & tightly closed with non-absorbent cotton plug.

Boiling of wheat grains



Mixing of chemicals



- Prepared bags are autoclaved for 3 hrs. at 16 bar pressure in horizontal autoclave.
- Bags are transferred into rest room for 24 hrs.
- The inoculation of mushroom culture is done on next day in LAF & then the bags are stored in incubator for 15 days at 25°C.
- After 15 days bags are ready for spawning.
- Spawn is also sold to local & small scale growers at rs.85-90/kg
- Daily output - 700-800 kg
- They import spawn from Pennsylvania also.

Bags in rest room



COMPOST PREPARATION UNIT

- Composting plant –plot no.87,
Badripur, Paonta
- Material used –
Mustard husk/wheat straw, poultry
manure, urea, gypsum

Compost mixing



PROCEDURE

- Compost is prepared in 2 phases
- Phase 1
- Phase 2
- Phase 1 –
- Mixing of materials(mustard husk, chicken manure(65-70% of husk vol.),urea(.4% of husk vol.),gypsum(10% of husk vol.),water(increase moisture 5%))
- Shifting to bins/bunkers having small holes at bottom. Air holes helps in maintaining temp.of 80°C. Turning is done after 12 hrs.
- Material is kept in these bunkers till 11th day.

Shifting to bunkers



• Phase 2 –

- After 11 days the bin filling is shifted to pasteurization tunnels.
- Pasteurization is done to release excess ammonia.
- These chambers also have holes at bottom to maintain temp. 65-70°C.
- At last temp. is decreased to 50-58°C.
- The compost is kept here for 7-8 days.
- After 8 days compost is ready for spawning & bags are prepared each weighing 20 kg.
- Seed mixing- 0.8% of compost volume.

Pasteurization chamber



MUSHROOM PRODUCTION HOUSE

- Supervisor – Dinesh Kumar
- Working staff – 150-200(interchangeable)
- Daily output – 7-9 tons
- Total no.of rooms- 52(6000-8000 bags/room)
- Rooms are made up of permanent structure.
- Roof & inner walls are thermocole insulated.
- Rooms are sterilized by 1% formaline.
- Bags are placed in iron angle racks.
- Room temp.is maintained by air conditioners.



PROCEDURE

1. Spawning /spawn run (18-20 days)

Temp - 25-26°C

RH - 95%

CO₂ - 10000 ppm

2. Casing/case run (8 days)

Temp - 25-26°C

RH - 95%

CO₂ - 10000 ppm

Casing soil moisture - 75%



Spawning & spawn run



Caking & casing



- For casing they use coconut coir/peat & rajasthani soil viz rich in gypsum.
- Casing is done when mycelium completely covers the bags (generally 14-15 days after transfer of compost bags into the mushroom house).It should be N₂ free.
- For casing 4-5 years old cow dung can also be used.
- 2kg casing material is spread over 1 mushroom bag.

3.Pinning (12 days)

Temp – decreased to 18°C from 26°C in 60 hrs.

RH - 85%

CO₂ - 800 ppm

Pin head condition



4. Harvesting –

- Harvesting of mushroom is generally done when they attain the button size of approx 4 cm in dia.
- The harvesting is done 3 times in 5 days intervals namely 1st, 2nd & 3rd flush.
- Temp. of 1st & 2nd flush is maintained between 18.5-19.5°C.
- Temp. of 3rd flush is 20.5°C
- CO₂ - 1500-2000 ppm
- RH - 85-88%.
- The head of mushroom is gently twisted & base of mushroom is cut by the help of knife.

Harvesting



- After casing spray of water & formaline(200ml/50l) is done.
- Fungicide & insecticide spray of chlorothalonil & malathion(200 gm/20l of water) is done.



Grading & packaging

- After washing & drying grading is done manually.
- Mushrooms are graded in 3 grades –
 1. Grade A –button sized, 4 cm dia, white
 2. Grade B –medium to big sized, slightly bruised
 3. Grade C –size no bar, lightly damaged

Grading & packaging





**Loading of mushroom
for packaging room**

- Mushroom are packed in different sized packages.
- Plastic pellets(200 gm)
- Polythene bags(500 gm & 1 kg)
- Cans(800 gm)
- Grade A & grade B mushrooms are packed in pellets.
- Pellets are then labelled & are kept in cartons.
- These cartons are sold to mother dairy, reliance & doon valley foods.
- Mushrooms packed in poly bags are sold to local markets.



ALL NATURAL
Himalya Fresh
 TASTE OF PURE
FRESH MUSHROOM

Ingredients: Mushrooms

Net Contents: 300g
 Net Wt. (Ounces) of all items: 10.58 (3.75)

Batch No: 10/15
 Mfg: 10/15

Produced & Packed by:
 Himalya International Ltd.
 25, Panna, Satna, Jharkhand, India - 824 001

Best Before 5 Days from Packaging when stored under refrigeration below 7°C

SUPER FOOD *Best Health*
Himalya Fresh
 Best Vegetarian source of Protein
MUSHROOMS
 Rich in Ergothioneine - The super Anti-Oxidant
 Rich in essential Minerals & Vitamins like K, P, Zn, Fe, Mg, Ca, Mn, Vitamin C, Thiamin and Niacin

- ALL NATURAL
- NO PRESERVATIVES
- UNWASHED - NO WATER
- NO FAT
- NO CHOLESTEROL
- LOW IN CALORIES & SODIUM

NUTRITION FACTS

Total Fat	0g
Total Cholesterol	0g
Total Sodium	0g
Total Carbohydrate	0g
Total Protein	3g
Total Fiber	0g
Total Sugar	0g
Total Fat	0g
Total Cholesterol	0g
Total Sodium	0g
Total Carbohydrate	0g
Total Protein	3g
Total Fiber	0g
Total Sugar	0g

SWEET & SNACKS PLANT

- Sections in plant :
 1. Vegetable peeling & mashing section
 2. Dough making section
 3. Stuff preparation section
 4. Samosa making section
 5. Frying section
 6. Sweet making section
 7. Deep freezing & packaging section

Working staff – 100(interchangeable)

Daily output – 50000-80000 units

PRODUCTS

1. Milk cake

Milk (6 l), cream (500 gm), ghee (350 gm) & glucose (200 gm) is mixed & boiled till desired consistency & set as sweet meat at 7-10°C temp.

2. Frozen samosa

All cut vegetables are washed in chlorinated water & then kept at 4°C.

COSCO – filled with potato & spice mixture.

TJ – filled with vegetable mixture (non-potato).

Then fried at 150°C for 5-6 min.



Milk cake preparation



Samosa making



Frying section



Packaging





Storage (-18°C)



**All the products are kept here after
Packaging at -18°C.**

3. Frozen pakauda

4. Kaju katli

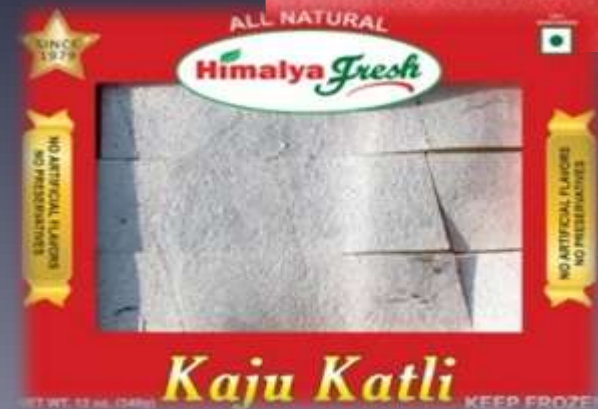
(Cashew paste combine with sugar).

5. Caramel chocolates

(Chocolates filled with caramel & dry fruits).

6. Kesar peda

7. Gulab jamun



Battered vegetables, snacks & soups



- Breaded green beans
- Meatless balls
- Battered cauliflower
- French toast sticks & fries
- Tomato creamy soup
- Cream of mushroom soup



- Vegetable & rice soup

Canning unit(mushroom)

- Washing with chlorinated water.
- Blanching at 92°C for 2-3 min.
- Chilling with cold water(5°C).
- Grading (35 mm, 35-45 mm, 55 mm)
- Filling into can of brine solution which consists of salt+ascorbic acid+SMBS
- sealing with lid.
- Retort sterilization(110-135°C) for 45 min.It increases shelf life of mushroom to 3 years.
- Cooling.

Washing



Blanching



Filling of cans



Retorting



Quality assurance/Quality checking lab

- For quality checking following factors of any canned product are measured –
 1. Vacuum
 2. Head space of can
 3. Tss
 4. Ph
 5. Taste
- Then 2 samples are kept at 35°C & 55°C for 7-10 days for checking any microbial growth.
- Moisture testing is done in case of samosa & pakoda.

MARKETTING STRUCTURE OF COMPANY

Direct
selling

Indirect
selling

Contract
selling

Local
market

Inter-state
markets

Overseas
market

Utility vehicles of company

Vehicle Type	No. of Vehicle
Tractors	2
Utility Trucks	6
Water Tanker	1
Mini Trucks	5
Containers(capacity 17-18 tons)	4
Total	18



ANNUAL PRODUCTION

Products	Annual Production(tons.)
Mushrooms	15,000
Appetizer	24,000
Sweets & Snakes	3,000
Canned Foods	30,000

Company financial performance(rs.in lacs)

Particulars	2016	2015
Income from operation	11359.98	10092.32
Other income	412.01	107.80
Profit before finance cost, depreciation & taxes	1704.18	680.63
Finance cost	2102.65	3373.29
depreciation	1151.61	1263.57
Profit/(loss) before tax	1550.08	3956.23
Profit(loss)for the year	2090.91	4036.88
Total turnover		10092.32

- During the year under review, the total income of company was rs.11359.98 lacs as compared to rs.10092.32 lacs in the previous year.
- The net loss of the company for financial year 2015-16 is of rs.2090.91 lacs as compared to loss of rs.4036.88 lacs in the previous year.
- During 2015-16 company made export of 10 million.

Vision 2020 –

- To unlock the huge potential of Indian agriculture & vast human resources.

Mission –

- Taste with health.

Goals –

- Add value to the lives of our workers & local farmers.
- Support local communities for education & health care.
- Provide great value to our customers.

OUR KEY LEARNINGS

- Insight towards a business setup & its management.
- Knowledge about large scale mushroom production.
- Responsibility towards our work.
- Communication & professional skill development.
- Work ethics.



A close-up photograph of a hand holding a small, rectangular, light pink tag with rounded corners. The tag is positioned diagonally across the frame and features the words "THANK YOU" in a bold, black, serif font with a white outline. The background is dark and filled with several white mushrooms, some of which are being held by the hand. The lighting is soft, highlighting the texture of the mushrooms and the skin of the hand.

THANK YOU

- www.k8449r.weebly.com
- www.anilrana13014.weebly.com