



Fssai: 12216039000474. Reg. No: RI30A00000438.

# Sital Dairy

H.O.: Opp.Krishna college street, Clock Tower, Sikar (Raj) 332001. Plant: Netarwas, Dhod, Sikar (Raj) 332002

### अनुबन्ध-पत्र

यह अनुबन्ध आज दिनांक \4.09-2017 को दोनों पक्षकारों के मध्य निम्नलिखित बिन्दुओं पर हुआ कृषि विभाग जगन्नाथ विश्वविद्यालय चाकस्, जयपुर

शीतल डेयरी, कृष्णा कॉलेज के सामने, क्लॉक टावर, सीकर (राज.) 332001

- जगन्नाथ विश्वविद्यालय, चाकसू द्वारा संचालित विज्ञान संकाय में कृषि विभाग के विद्यार्थियों को निम्नलिखित बिन्दुओं पर निःशुल्क प्रशिक्षण दिया जायेगा।
  - (अ) पशुपालन प्रबन्धन प्रशिक्षण
  - (ब) दुग्ध उत्पादन प्रशिक्षण
  - (स) दही, छाछ, चीज, बटर, घी एवम् पनीर उत्पादन प्रशिक्षण
  - (द) जैविक खेती उत्पादन प्रशिक्षण
- 2. जगन्नाथ विश्वविद्यालय की विज्ञान संकाय (कृषि) के छात्रों को शीतल डेयरी में पशुपालन एवम् दुग्ध उत्पादन से सम्बन्धित प्रशिक्षण शीतल डेयरी द्वारा निःशुल्क दिया जायेगा एवम् छात्रों को किसी प्रकार का मानदेय देय नहीं होगा।

3. जगन्नाथ विश्वविद्यालय द्वितीय पक्ष को कृषि विभाग के विद्यार्थियों के प्रशिक्षण कार्यक्रम के समय एवं दिनांक की सूचना पूर्व में देगें।

Registrar Nath University

Contact No.: 9672233999, 9694745999, 8432381350.

E-Mail:- info@sitaldairy.in

Web.: - www.sitaldairy.in

Scanned by CamScanner



Fssal: 12216039000474. Reg. No: RJ30A00000438.

## Sital Dairy

H.O.: Opp.Krishna college street, Clock Tower, Sikar (Raj) 332001. Plant: Netarwas, Dhod, Sikar (Raj) 332002

: 2 :

- प्रथम पक्ष के विद्यार्थी दुग्ध उत्पादन केन्द्र के नियमों की पालना करेगें एवम् परिसर में पूर्ण अनुशासन बनाये रखेगें।
- 5. यह अनुबन्ध पत्र 5 वर्ष के लिए दोनों पक्षकारों को मान्य होगा एवम् इसकी अवधि पूरी होने पर दोनों पक्षकारों की सहमति से बढ़ाई जा सकती है।
- 6. दोनों पक्षों में यदि किसी तरह का विवाद होता है तो दोनों पक्ष विवाद को सौहार्दपूर्ण माहौल में निपटायेंगे या दोनों की सहमति से किसी मध्यस्त व्यक्ति की नियुक्ति कर विवाद प्रकरण का निष्पादन करेगें।

रजिस्ट्र(र, जेगन्नाथ विश्वविद्यालय

(प्रथम पक्षकार) Registrar Jagan Nath University Jalpur निदेशक, शीतल डेयरी, सीकर (द्वितीय पक्षकार)



Certified True Copy

Jagan Mail University: Jaipu

Contact No.: 9672233999, 9694745999, 8432381350.

E-Mail: info@sitaldairy.in

Web, : - www.sitaldairy.in



#### DEPARTMENT OF AGRICULTURE

#### **Report on Professional Training**

Training Place : Sital Dairy Farm, Sikar

Training duration : 24<sup>th</sup> January, 2018

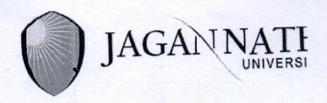
No. of students : 15

Sital dairy farm is an organized farm where productive animals are reared in organized for economic purposes. 15 students from Department of Agriculture, Jagannath University visited the dairy farm. They were given a tour of the farm to witness all the activities done at farm and students also had firsthand experience by participating in various activities for next 3 days.

They observed and learned about manufacturing of various milk products. They also learned about feeding and milking of milch animals. They also observed the spraying of animals before and after milking. Various otheractivities were done by students like deworming and disbudding of calf, Space given to the animals in various physiological stages etc.



Jagan Nath L



### **Department of Agriculture**

Training Place - Sheetal Dairy, Sikar Training duration- 08/12/2020 - 10/12/2020 (3 Days) No. of students- 39

Sustainable dairy farming in India is a new concept that emphasizes the proper and efficient usage of the resources, without being exploitative. While this modern dairy farming method may look sophisticated in its approach, most of its key elements are derived from traditional farming methods. The key aspects of sustainable dairy farming revolve around three main elements, choosing the right breed of animal is the first aspect to be addressed in dairy farming. Most farmers choose animal breeds purely on milk yield without considering their suitability to the local climate, soil, and feed availability, resistance to diseases & pests and environmental conditions. We feel that indigenous breeds such as Murrah Buffalo or Sindhi or desi cow would be more appropriate for Indian climatic conditions.

Apart from growing organic fodder, it is important to ensure the manure, urine and other wastes are disposed off in compost pit. Prevent the untreated sewage sludge from being applied to land used to grow crops. Only composted organic matter must be used for fertilizing crops. Having a Biogas unit will not only solve the problem of waste disposal but also provide ready manure for fertilizing crops.

Students of Jagan Nath University went for 3 days training to understand the preparation of milk and milk products prepared in the dairy. Cream, butter,

Cheese, channa & paneer and ghee processing contributes to the majority of the byproducts of the dairy industry. Skim milk, buttermilk, and whey are the major byproducts generated from the production of butter and cheese. Components of these byproducts include casein, whey, lactose, and milk fat globule membrane. Further processing of these components results in the ingredients with improved nutritional value and functionality for use in the dairy industry. The effective utilization of dairy byproducts provides value added to the dairy industry and enhances sustainability.

Milk and milk products are nutrient-dense foods and their consumption can add diversity to plant-based diets. Animal milk can play an important role in the diets of children in populations with very low fat intakes and limited access to other animal source foods.

TAIPUR\*

Certified True Copy

Jagan Nath University, Jaipur

S.No	Main Product	By Product	Processing method	Products Made
1	cream	Skim milk	Pasteurization	Flavored milk
			Sterilization	Sterilized flavored milk
			Fermentation	Cultured Buttermilk
			Fermentation and Concentration	Concentrated sour skim milk
			Concentration	Plain and Sweetened Condensed skim milk
			Drying	Dried skim milk powder
2	Butter	Buttermilk	Fermentation and Concentration	Condensed buttermilk
			Coagulation	Soft
3	Channa and Paneer	Whey	Fermentation	Whey beverage, Yeast whey
			Concentration	Plain and sweetened condensed whey, whey protein concentrate, whey paste, lactose
			Drying	Dried whey
4	Ghee	Ghee residue	Processing	Toffee, Sweet paste

ATH UNIVERSITY OF THE RESITY O

Certified True Copy

Jagan Nath University, Jaipur

Dean

FACULTY OF SCIENCE (AGRICULTURE)
JAGANNATH UNIVERSITY
CHAKSU, JAIPUR (RAJ.) INDIA