PROFILE SAI GANESH MULTI STATE CO-OP DAIRY LTD, SANGLI.

TAL – MIRAJ, DIST- SANGLI. (MAHARASHTRA)

1. Name of the firm: Sai Ganesh Multi–State Co-operative Dairy Ltd. **2. Date of incorporation:** 08 OCT 2012 – Joint Secretary to the Govt. of India & Central Registrar of Co-operative Societies, Ministry of Agriculture, Krishi Bhavan, New Delhi had issued the Certificate of Registration (No.MSCS/CR/632/2012 dated 08th October, 2012).

3. Type of firm/company: Co-op. Society.

5. Activity: Procurement of milk and process it into milk products like Pasteurized Milk, Cream, Butter, Skimmed milk powder, ghee and Condensed Milk. The dairy, SAI GANESH MULTI STATE CO OP.DAIRY LTD. is getting the processing of its products done

6. Regd. Office address of the firm/company: Plot No – D 77/A Miraj MIDC, Miraj Tal – MirajDist – Sangli. Pin – 416 410.

7. Work address of the firm/company: Plot No – D 77/A Miraj MIDC, Miraj Tal – MirajDist – Sangli. Pin – 416 410.

BACK GROUND OF THE SANGH

Sai Ganesh MultiState Co-op.Dairy Ltd.,Sangli (Sangh) is a co-operative organization registered under Multi-State Co-operative Societies Act, 2002. Its registrationnumberisMSCS/CR/G32/2012 in the year 2012.It isalso registeredunder Milk Collection, Chilling, Processing & Milk and Milk Products.

The Sangh is founded under leadership and promoter is also the present Chairman of Sai Ganesh Multi State Co-Op. Dairy Ltd.He is associated with large number of Government organization, Industrial & Co-operative organizations as Chairman, Director and Promoter.

The primary objective if the Sangh is to create an opportunity for the milk producers (Comprising of small, medium,& large farmers, land lesslaborersand unemployedyouthetc.)of Miraj, Tasgaon, Kavatemahankal, Palus, Walwa tahsils of Sangli District of Maharashtra and Athani, Raibaug and Chikoditahasils of Belgaum District of Karnataka to develop and enhance milk production as a business activity on co-operative basis for their economic growth.

The objectives is achieved by carrying out the following activities in the Sangh :-

- Facilitating clean milk production and quality assurance through setting up network of more number of milk production under co-operative foldand strengthen Dairy Co-operative Societies. (DCSs)
- Procurement of milk from milk producers through village level primary dairy co-operative societies.
- Milk processing at dairy with new modern technology capacity.
- Strengthening the network for Marketing of milk and milk products.

SAI GANESH MULTI STATE CO- OP DAIRY LTD, SANGLI. TAL - MIRAJ. DIST - SANGLI. (MAHARASHTRA)

Sangli District is located in the western part of Maharashtra. It is bounded by Satara District Satara and Solapur District to the north, Bijapur District to the east, Kolhapur District and Belgaum District to the south, and Ratnagiri District to the west.

Sangli district is situated in the river basins of the Warna and Krishna rivers. The valley of the River Krishna and its tributaries is one of the greenest areas of the country. Other small rivers, such as the Warana and the Panchganga, flow into the River Krishna Land in the region is best suitable for agriculture. The Sangli districthas an area of 10480.00 sq. km. and a population 2808994 as per the 2011 Census the density of population is 234 person per sq.km. Amongst the 34 district of the State. Sangli ranks 15 in term of area and 11 in terms of population. The Sangh has started function procurement activities in Miraj Taluka of Sangli District in 2012 & at present we are collecting Milk from Sangli District. Quality of incoming milk is very good of Clean Milk Production. This All milk procurement is done by Sai Ganesh Dock at Miraj.

At present incoming bacterial load is 70 lacs/ml MBRT of raw chiled milk at farmers level is 3 hrs, DCS level is 1 Hrs 25 Min & at plant level is 35 min. It indicates uncleanness from farmer level to plant level. So it is urgent need to maximum time in the collection of the milk. Supply portable electronic

testing kits, muslin cloth, Utensils and accessories for clean milk production, bactoslides and detergent and antiseptic solutions.

At present we are collecting average 1,50,000/-litersof milk per day. The Sangh have deputed well known and skill technical staff. Dairy Manager is the incharge of the dairy Section and he is handling entire dairy section & reporting to the Managing Director of the Sangh. Sangh has established Special Quality Control Department. Quality Control officer reports to the Manager of Sangh. The staff in Quality Control department including QCO are trained in QAP, AGMARK regarding milk quality. In our Quality Control Laboratory we are testing all type of Bacteriological and chemical tests regularly / daily.

The milk collection programme implemented in Sangli District of Maharashtra and Athani, Raibag and ChikodiTaluka of Belgaon District. With a view to encourage the farmer and landless laborers to adopt dairying as a business so as to raise their incoming level and to increase the milk production in the area to meeting the local demand. Milk production Sangli District of Maharashtra and Athani, Raibag and Chikodi Taluka of Belgaon District,

Milk is one of the most important part of our food. The Public Health Department has laid down certain standards for milk. As per Prevention of Food Adulteration rule preservative, neutralizer and adulteration etc. are not permitted in milk. However, it is difficult to check the adulteration and bacterial contents at farmers' level hence we do the quality control checking once we buy the milk and ensure that the milk quality is good. Milk being highly perishable item, it gets spoiled if not handled carefully and processed well in time. Hence, we ensure to maintain all the quality control measures once it is under our possession.

Moreover, milk is a very strongitem for bacterial growth, can serve as a carrier for these and other disease-producing micro-organisms. Therefore, for both these reasons, it is essential that milk-animals are protected from disease and milk products should be handled, transported, processed and packaged under most hygienic conditions.

The conditions in our country vary much from region to region and season to season. The difference exists in climatic condition, farm condition, transport, handling and processing condition. The prevailing conditions under which milk is produced in the villages, are not conducive because of wide spread illiteracy and economic backwardness. The potential sources of bacteria are feeds, water, air, soil, dung, humans and utensils / equipment for handling milk. The subject can be divided into two parts, namely, sources of contamination and control measures at farm level; dock level & producers level i.e. production level and those at procurement level.