



Mahiravani, Trimbak Road, Nashik – 422 213

School of Science
Department of Chemistry

Event Activity Report - "Industrial Visit to Mapro Industry, Wai, Satara"

Academic Year: 2024-25

College Name: School of Science, Nashik

Department: Department of Chemistry

Event Date: 07.04.25 – 08.04.25

Duration in days: 2 days

Location: Mapro Industry, Wai, Satara

Participants: MSc and BSc Students from the Department of Chemistry

Event Coordinator:

1. Ms. Akansha Raut , Assistant professor

2. Dr.Leena Patil, Assistant professor

Introduction

The Department of Chemistry organized an industrial visit to Mapro Food Industry, Wai, Satara, on 7th and 8th April 2025. This visit was aimed at providing students with practical exposure to the production process of food products, including jams, fruit crushes, and chocolates from Mazaana. The visit was an excellent opportunity for students to understand the industrial applications of chemistry in food processing and preservation.

Objective

The primary objective of this industrial visit was to:

- Gain insight into the production and processing of various food products.
- Understand the role of chemistry in food preservation and quality control.
- Observe and analyze the various stages involved in the food industry, from raw material selection to final packaging.

Activities Conducted

During the visit, students were given a guided tour of the facility. The key highlights included:

- **Introduction to Mapro Food Industry:** A briefing on the history, vision, and operations of Mapro.
- **Production Process:** Demonstration of the manufacturing process of different food

products, including jams, fruit crushes, and chocolates from the brand Mazaana.

- **Quality Control and Safety Measures:** An overview of the quality assurance techniques and food safety standards maintained by the industry.
- **Packaging and Storage:** Insights into the techniques used for packaging and preserving food products to extend shelf life.
- **Interaction with Industry Experts:** A question-and-answer session with professionals from the food industry to understand real-world challenges and advancements in food chemistry.

Impact and Response

The visit was an informative and enriching experience for the students. They gained hands-on knowledge about food production and the importance of chemical applications in the food industry. The visit also helped them understand career opportunities in the food processing sector.

Conclusion

The industrial visit to Mapro Food Industry was a great success, bridging the gap between academic knowledge and industrial practices. Students were able to relate their theoretical learning with practical applications, enhancing their understanding of food chemistry.

Acknowledgment

We extend our gratitude to **Sandip University, Nashik**, the **faculty members**, and the **Mapro Industry team** for facilitating this visit and providing valuable insights into the food processing industry. Special thanks to the student participants for their enthusiasm and active engagement throughout the visit.



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