

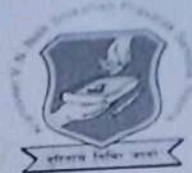


Krantiveer Vasant Rao Narayan Rao Naik Shikshan Prasarak Sanstha

LOKNETE GOPINATHJI MUNDE
INSTITUTE OF ENGINEERING EDUCATION & RESEARCH

Canada Corner, Sharanpur Road, Nashik 422 002

Approved by AICTE, Accredited 'B' Grade by NAAC



AD-	Industrial Visit Report	Academic Year: 2025-26
		Semester-I

Department of Management Studies

Name of Industry:	Empire Spices & Foods Ltd (Ram Bhandu Masale)
Address of Industry	A/p Wanarwadi Akrale Phata , Taluka- Dindori, District- Nashik
Day & Date	18.09.2025 (Thursday)
Class:	MBA -I & II Year
No. of Participant	50
Name of Industry Person with Contact No.	Name : Ms. Jayashri Shinde Contact No. : 9604672603
Coordinator:	Prof. Mahima Ugale.
Faculty Accompanied	1) Dr. Samruddhi Shete 2) Prof. Rahul Thorat.
Objective:	<ul style="list-style-type: none">To provide MBA students with practical exposure to rural entrepreneurship and business practices through a field visit, enabling them to understand ground-level challenges, opportunities, and innovative approaches in enterprise development.To provide MBA students with practical exposure to the operations and management practices of the FMCG industry by visiting
Outcome:	<ul style="list-style-type: none">Students gained first-hand experience of the challenges and opportunities in rural markets, enhanced their understanding of grassroots innovation, and developed a practical perspective on applying management concepts in real-world rural settings. The visit also encouraged critical thinking, teamwork, and a deeper appreciation for sustainable and inclusive business practices.
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About The Visit:-

MBA students visited **Empire Spices & Foods Ltd** popularly known as **Ram Bhandu Masale** on 18th September 2025 to gain practical insights into the FMCG sector, particularly the spice manufacturing industry. One of the giants in India's spice and food processing industry. The visit was not just an educational tour – it was a deep dive into the real-world operations of a company that has become a household name across the nation.

Upon arrival at the high tech manufacturing facility, the students were greeted with exceptional warmth and hospitality. The company had organized a grand welcome, with senior executives, plant managers, and HR representatives present to receive the delegation. Students were offered refreshments.

An overview of Facility

The plant visit commenced with a brief introduction to the company's legacy, mission, and massive market presence. The students were then guided through the entire production unit, witnessing firsthand the cutting-edge infrastructure and stringent quality control processes in action further tour of unit as follow :

Manufacturing Tour Overview: Pickle, Papad, and Sauce Units

1) Pickle Manufacturing Unit

- Raw Materials Used:

- * Fresh mangoes, lemons, green chilies, carrots, garlic, etc.
- * Whole spices: mustard seeds, fenugreek, asafoetida, turmeric, chili powder
- * Edible oils: Mustard oil, Groundnut oil
- * Natural preservatives: Salt, vinegar

- Manufacturing Process:

1. Raw vegetables and fruits are sorted manually and checked for quality, size, and ripeness.
2. Quality Check – Taste, texture, acidity, and microbial levels are tested in the lab.
3. Packaging
 - Pickles are filled into glass jars, HDPE bottles, or pouches using automatic filling machines and sealed without human contact.
4. Labeling & Dispatch
 - Products are labeled, batch-coded, and packed into cartons for distribution across India and exports.

2) Papad Manufacturing Unit

1. Dough Preparation
 - Flour, spices, and water are mixed in large dough kneaders to form a soft, elastic dough.
2. Sheeting & Rolling
 - The dough is flattened into thin sheets using rolling machines.
3. Cutting into Discs
 - Round papads are cut using rotary cutters and transferred to conveyor belts.
4. Drying Process

– Papads are dried in hygienic, temperature-controlled dryers (simulating sun-drying) to maintain crunch and prevent spoilage.

5. Sorting & Inspection

– Each papad is visually checked for cracks, bubbles, or uneven drying.

6. Packaging

– Papads are stacked, packed in moisture-proof packs (vacuum or nitrogen flushed), and sealed to ensure freshness.

7. Labeling & Dispatch

– Final products are labeled with branding, nutritional info, and stored in cartons ready for market.

3) Sauce Manufacturing Unit

- Raw Materials Used

- * Fresh tomatoes, red chilies, garlic, sugar, salt, vinegar
- * Food-grade preservatives
- * Spices and flavoring agents

- Manufacturing Process:

1. Washing & Sorting

– Tomatoes and chilies are washed and sorted to remove any spoiled or under-ripe produce.

2. Pulping & Boiling

– Tomatoes are pulped and boiled to reduce moisture and thicken the base.

3. Blending with Spices & Sweeteners

– Chili, garlic, vinegar, sugar, and salt are added in precise quantities to create the desired flavor.

4. Cooking & Homogenizing

– Mixture is cooked in jacketed vessels and homogenized for smooth texture.

5. Sterilization & Cooling

– The sauce is pasteurized to eliminate microbial contamination and cooled before filling.

6. Filling & Sealing

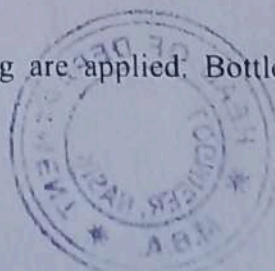
– Hot-fill technology is used to pour sauce into bottles and pouches which are immediately sealed.

7. Labeling & Final Packaging

– Labels with ingredients, usage, and branding are applied. Bottles are shrink-wrapped or boxed for dispatch.

Insightful Interactions & Learnings

Post the factory tour, students were seated in a seminar hall for an interactive session with the



company's senior management team. The team delivered a power-packed information covering:

- The history and evolution of Ram Bandhu from a humble beginning to a market leader.
- The company's branding strategies, focusing on emotional connect and regional authenticity.
- Supply chain and logistics operations that allow the brand to reach millions of homes efficiently.
- Export channels and how Ram Bandhu is making its mark globally.
- Their approach to sustainability, food safety certifications, and ethical sourcing.

Students had the chance to ask questions and gained rare insights into FMCG market dynamics, strategic marketing, consumer behavior, and operational excellence.

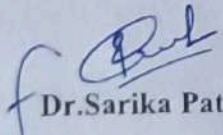
Conclusion:

The visit to Empire Spices & Foods Ltd. was a rare blend of inspiration, knowledge, and awe. It allowed students to witness the seamless fusion of tradition and technology, of quality and quantity, and of values and vision. The experience enriched the theoretical concepts learned in class with practical exposure to a thriving FMCG business model.

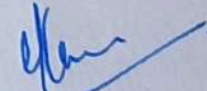
The day concluded with a group photograph at the facility's lush green campus, and the students left with not just memories and souvenirs, but also a deeper appreciation for what goes behind making a simple packet of spices that add magic to millions of meals.

Photo




Dr. Sarika Patil
HOD




Dr. K.V. Chandratre
Principal