25th May 2016
REPORT

VISIT TO BAKHRESA GRAIN MILLING (U) LTD
OVERALL IMPRESSION

- Warm welcome
- Good interpersonal relations
- Clean environment
- Technical efficiency of the manager
- Good aspects of coordination in management
- Up to date machinery
- Automated milling processes
Have specialization in different sectors of the factory

Work force: 140 permanent employees; 350-400 casuals

Production capacity: 1100 tons of grain/day

Commitment to quality

Use fortificants i.e. iron (Fe2+), Vit A and Folic acid

Use improvers in bakers flour
- Products range: Flours (Atta, Bakers & Home), animal feeds (Bran and Pollard)
- Premix is from same supplier
- Packaging: does not have fortificant logo
- Difficulty to pick some points due to noise
QA/QC

- Have good lab. facilities
- Check for impurities in the raw materials
- Frequency of quality check: after 2 hours for fortificant and improvers
- Feeder is calibrated every two hours
- Check for moisture content & protein content
- Consult outside labs for quality control on quantitative and mycotoxin tests
Challenges

• It is difficult to standardize the raw materials because of the different source of grains
• In the process flow, there is no labeling of the safety rules and critical control points
• The elevator was not working well
Recommendations

- To overcome the differences in the grains from the various countries, flour can be processed in different batches.
- Labeling should be done clearly on safety rules and critical control points for easy implementation of the HACCP principles.
- Consider having the fortificant logo.
Visitors weakness

- We did not check or ask compliance to storage requirements of the premix