



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

Cont'd



- 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 (Fe^{2+}), Vit A and Folic acid
- Use improvers in bakers flour

Cont'd



- 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