



**Sri Guru Nanak Dev Khalsa College
Dev Nagar, New Delhi - 110005**

Post-Event Report – Industrial Visit to the Yakult Plant

Event	Industrial Visit
Topic	Industrial Visit to the Yakult Plant, Sonipat
Organizer(s)	PMSSS Cell
Date	17 th April 2026
Time	9.30 A.M – 3.30 P.M
Duration	6 Hours
Place/Platform	Yakult Danone India Pvt. Ltd., HSIIDC, Plot No. 402-405 & 410-413, Food Park, Rai Industrial Area, Sonipat, Haryana 131001
Number of Participants	25
Guest Speaker(s)/Trainer(s)	NA

Activities

The industrial visit to the Yakult plant in Sonipat was organized with the objective of providing students practical exposure to real-world industrial processes. Yakult is a globally recognized probiotic drink originally developed in Japan, known for its health benefits and scientific formulation.

- The Visit to the Yakult Plant in Sonipat began with an introduction to the company.
- The students learned about the production process of Yakult, including fermentation, mixing, bottling and packaging under hygienic conditions.
- The information was provided on ingredients such as water, skimmed milk, sugar, and probiotic bacteria.
- The importance of quality control, automation, and safety measures in the plant was highlighted.
- The visit enhanced understanding of industrial processes and the role of probiotics in maintaining health.

During the visit, students observed the following stages:

- **Preparation of Culture:** Growth of the probiotic bacteria under controlled conditions



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- **Fermentation:** Milk is fermented using *Lactobacillus casei Shirota*
- **Blending & Flavoring:** Addition of sugar, glucose, and other ingredients
- **Homogenization & Sterilization:** Ensuring uniform consistency and safety
- **Bottle Formation:** Unique small bottles manufactured in-house
- **Filling & Sealing:** Fully automated process maintaining hygiene
- **Packaging:** Bottles are packed in sets and prepared for distribution

Main Ideas

Yakult is a fermented milk drink containing the beneficial bacterium *Lactobacillus casei Shirota*. It was developed by Japanese scientist Minoru Shirota in 1935 with the aim of improving gut health. In India, Yakult is available in variants like: Yakult Original, Yakult Light (low sugar), Yakult Mango. The drink contains probiotics that help: Improve digestion, Strengthen immunity, Maintain gut microbiota balance. The bacteria used are scientifically tested to survive the digestive process and reach the intestines effectively. The industrial visit to the Yakult plant in Sonipat was an enriching and informative experience. It provided valuable insights into the manufacturing of probiotic beverages and highlighted the role of science and technology in ensuring quality and health benefits. Such visits play a crucial role in broadening students' practical knowledge beyond classroom learning.

Pictures (Attach Five Photos)



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Newspaper Clippings of the Event (if any) NA

Signature:

Name: Dr. Bhawna Kohli

(Convenor)