



SHAHID SHIKSHAN PRASARAK MANDAL TITAVE'S

# SHAHID VIRPATNI LAXMI MAHAVIDYALAYA

Titave, Tal : Radhanagari, Dist : Kolhapur

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Ref.: 22-23/1640

Date: 23/08/2022

To,  
The Manager,

Bhairanath Udyog Samuh,

Talashi.

**Subject** – Seeking permission to visit your department.


Respected Sir,


The Shahid Virpatni Laxmi Mahavidyalaya,, Titave supporting the cause of value based education, offering under graduate program like B.sc Food Science & Nutrition

As Part of curriculum of our department students visit is on Wednesday , 24 July 2022 so as to provide with them the real insight of working procedure of Paneer Plant such as yours and to fulfill the curriculum demand. Kindly accord permission to visit your esteemed academic sector for our team of teachers and students either in the afternoon session as per your convenience as on

Your co- ordination in this regard will not only help the cause of education but will also strengthen the youth of the nation.

Waiting With Anticipation.

  
HOD

  
Principal  
Shahid Virpatni Laxmi Mahavidyalaya  
Titave, Tal. Radhanagari, Dist. Kolhapur

Received

# Shahid Virpatni Laxmi Mahavidyalaya, Titave

Tal. Radhanagari Dist. Kolhapur

## Event Report

Department of FSN

### “Visit to Puffed Rice ”

2022-2023

Date: 24/ 08/ 2022

Day: Wenesday





# Shahid Virpatni Laxmi Mahavidyalaya, Titave

Tal. Radhanagari Dist. Kolhapur

## Event Report

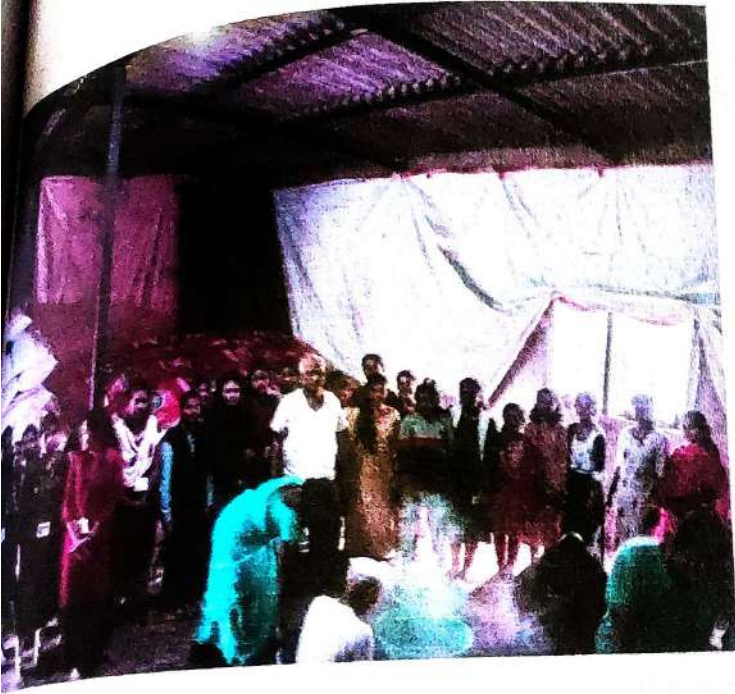
Department of FSN

### “Visit to Puffed Rice ”

2022-2023

<b>Name of the Event</b>	“Industrial visit to puffed rice”
<b>Organizing Dept./ Committee</b>	Department of Food Science & Nutrition
<b>Organizing Committee</b>	Miss. Shubhangi vaidya , Miss. Amita Patil , Miss. Shubhangi Chavan
<b>Day and Date</b>	24Aug 2022

Photos -



**Caption** - Some Photographs of the Visit



Final Report -

Shahid Virpatni Laxmi Mahavidyalaya, Titave. Department of Food Science & Nutrition organized Industrial Visit at Bhairvanath Udyog Samuh, Talashi dated on 24<sup>th</sup> August 2022. Miss. Shubhangi Chavan and Miss Manisha Potdar shared the responsibility for successfully conducting the visit. A total of 30 students participated in this event. The visit was organized to make student familiar with various processes of puffed rice processing and peanuts.

The information about puffed rice, peanuts & break out given by owner Mrs. D. D. Bhandigare said that Murmura is one of the most common ingredients which is also used to make up many other Indian snacks like bhel puri and chidva snack. Murmura alone can be used to make a lip-snacking namkeen snack by mixing it with spices, or be made into a sweet munching treat by adding sugar to it. Murmura (or puffed rice) is nothing but rice grains infused with air. These puffed rice are light, airy and flaky, and make for the perfect snacking food. While you can easily get raw murmura packets in the market, which you can use to make your snacks, you might want to give this recipe a try if you prefer homemade foods over store-bought foods. There is one method of making murmura.

Let's check out these easy method : Soak about 2 cups of rice in warm water and some salt for at least half an hour. The rice will fluff up. Now, strain the rice to remove the water. Then, spread the rice grains on a kitchen cloth and dry it out in the sun till it is completely dried. Next, heat a pan, check if it's hot and add a bowl of cooking salt in it and cover with lid. Stir in intervals till the salt turns very hot and also turns brown in colour. Now pour the rice on the bed of salt and stir on high flame till the rice grains start popping and turn into puffed rice. When you'll see all the rice grains have turned into puffs, pass the salt and rice mixture through a sieve to remove excessive salt. You'll be left with fresh, salty murmura.

Organizer

Faculty Head  
Department of Food Science  
SVLM, Titave.

Principal  
Shahid Virpatni Laxmi Mahavidyalaya  
Titave, Tal. Radhanagari, Dist. Kolhapur.