PANIPAT INSTITUTE OF ENGINEERING & TECHNOLOGY DEPARTMENT OF MANAGEMENT STUDIES INDUSTRIAL VISIT TO YAKULT DANONE, RAI September 2, 2025



The MBA I year and Final Year students embarked on an educational industrial visit to Yakult Danone India Pvt. Ltd., Rai, Sonipat, on September 2, 2025. The trip aimed to supplement classroom learning with practical exposure to international standards in food processing and probiotic health products.



The students departed from PIET campus by bus at 10:00 AM, accompanied by faculty members, with enthusiastic spirits for a day of learning and exploration.



Upon arrival, the group was welcomed by Yakult's representatives. A detailed presentation was conducted, highlighting the company's background, the science of probiotics, Yakult's journey in India, and the health benefits offered by their flagship product. Students gained valuable insights into:

• The unique Lactobacillus casei Shirota strain used in Yakult.



- Production processes from ingredient preparation, fermentation, and bottling to packaging.
- International hygiene and safety standards are maintained at the plant.



The presentation was followed by a guided tour of the manufacturing plant. The Yakult staff explained each step of the production process, emphasizing the automated systems and rigorous testing involved to ensure product quality. Students observed:

- Preparation and mixing of ingredients
- Fermentation of skimmed milk with probiotics
- Bottling and sealing process
- Final packaging and distribution

After the plant tour, every student received a bottle of Yakult to taste, allowing an interactive product experience. Group photographs were taken to capture memories of the day.



The industrial visit proved extremely informative and insightful. Students not only witnessed state-of-the-art manufacturing but also learned about quality management, operational efficiency, and the importance of probiotics for health.

All in all, the visit to Yakult Danone enriched students' academic understanding and provided practical knowledge of food industry standards.

FEEDBACK FROM STUDENTS:

As an MBA student, visiting Yakult Danone was a truly enlightening experience. The presentation gave us a clear understanding of how international companies operate in the Indian market and maintain exceptional standards of hygiene and quality. The guided plant tour made all the theoretical concepts from class come alive, and tasting Yakult at the end was a memorable highlight!

~ Aakash MBA Sec A

I appreciated the hands-on learning provided during the visit to Yakult Danone. Watching the entire process from fermentation to packaging really helped me understand food industry operations deeply. The staff were friendly and explained everything with patience, making it easy for us to connect classroom theories with real-world applications.

~ Nikhil MBA Sec B The industrial visit to Yakult Danone was well-organized and informative. It was fascinating to witness the high level of automation in the production lines and the attention given to quality control at every step. The insights shared about the Lactobacillus casei Shirota strain and the health benefits of probiotics were especially useful for us as management students.

~Riya Tyagi MBA Sec A

The visit enhanced my awareness about the importance of probiotics and how business decisions are influenced by science and technology. The interactive presentation and the opportunity to directly observe the processes were great educational experiences. Such industrial visits really help bridge the gap between academics and the professional world.

~ Bhoomika MBA Sec B