

**NUTRI DAIRY PRODUCTS  
PRIVATE LIMITED**

## INTRODUCTION:

**Nutri Dairy Products private Limited.**, is customer centric private dairy employing modern machinery and applying advanced technologies. It constantly endeavors to give its customers the best products by way of continuous research and innovation. It is one of the developing private sector enterprises in south-tamilnadu, India and sells a rich, shifted offering of nutritious, delectable and sound nourishment items under “**Nutri +**”brand. Fresh,Pure and Taste, wellbeing, comfort, unwavering quality and imperativeness for buyers are key attributes. The production capacity of the dairy plant is 25k LPD and it's located at , Near Muppanthal, Aralvoimozhi, Kanniyakumari district. Tamilnadu. India.

The essential factors to the success are..

- ✓ Direct Procurement with Farmers network
- ✓ So Fresh and Pure milk at Low cost
- ✓ Sales & Marketing crew
- ✓ Strategic technology
- ✓ Efficient human investment



## VISION:

- ✓ Help to Farmers life growth.
- ✓ To create a well environment where stake holders feels cheerful, eco-friendly system.
- ✓ To maintain a happy and fulfilling work environment.
- ✓ To implement the new technology, innovations, continuous learning and consistent improvement.

## MISION:

- ✓ Procure milk within 12 hours to Customer End so Fresh Milk to Market
- ✓ Direct Procure milk no intermediater so Low cost good quality Milk to customer
- ✓ To sustain a developing enterprises in dairy foods and covering all market segments and maintain a growth, prosperity and unity of all our internal & external customers.
- ✓ To supply the milk products timely & regular basis with hygienic conditions to the customers for all segments.



## **CEO : MR. DARWIN**

Mr. Darwin is the Chief Executive Officer and Managing Director of the company from 2021 onwards. He is the incharge for day-to-day activities and business growth of the company. In his career he held various executive positions over the 23 years spanning in many popular brands . He has tremendous knowledge and extensive experience in sales, marketing and operations in the field of Dairy Industry.. He was completed his graduation in BA English Literature from Madras University and was also successfully completing the Senior Management program from the prestigious Training Center Madurai.



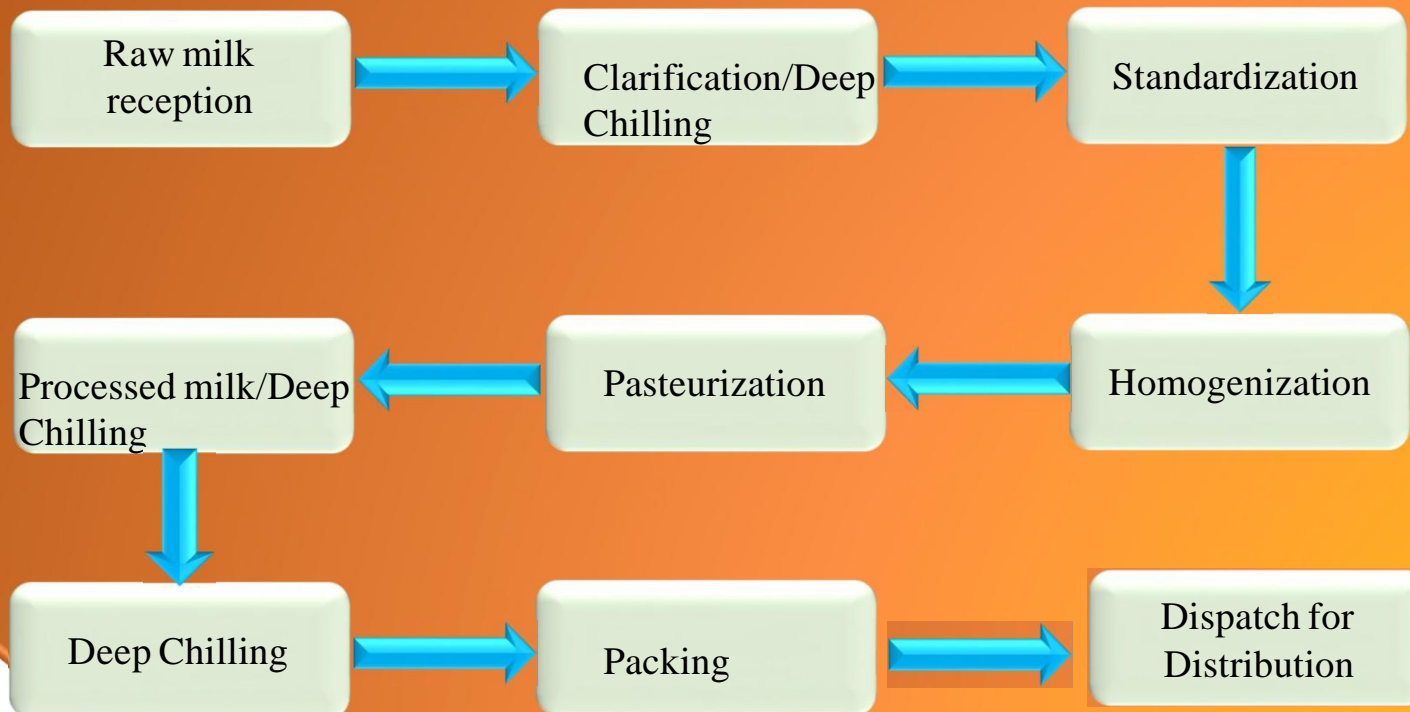


## CEO : MR. DARWIN GOPALAKRISHNAN

<p>1999 to 2005 Sales Manager Hatsun Agro Product ltd Brand: Arokya &amp; Arun Ice</p>	<p>2005 to 2009 Sales Manager Saravana Store Foods Private limited Brand: Jammai Ice</p>	<p>2009 to 2012 Managing Director Artik Agro Farm Brand: Aswaa Milk</p>	<p>2012 to 2014 Zonal Manager Saravana Store Foods Private limited Brand: Jammai Ice</p>
<ul style="list-style-type: none"> <li>• launching the Products in Kanyakumari , Thirunelveli &amp; Tuticorin District</li> <li>• Achieved 23k LPD</li> <li>• Appointed 460 Nos of Show rooms</li> <li>• Company turnover 2500 Crs</li> <li>• 13Lacs LPD</li> </ul>	<ul style="list-style-type: none"> <li>• Launching the Products South Tamil nadu.</li> <li>• Appointed C&amp;F with Distributor 40 Nos Dealer 1800 Nos</li> <li>• Company turnover 30 crs</li> </ul>	<ul style="list-style-type: none"> <li>• launching the Milk and Mmilk Products in Kanyakumari &amp; Thirunelveli District</li> <li>• Achieved 10k LPD</li> <li>• Company Turnover 15 Crs</li> </ul>	<ul style="list-style-type: none"> <li>• Launching the Products in south tamilnadu.</li> <li>• Achieved 5k LPD</li> <li>• Appointed C&amp;F with Distributor 60 Nos</li> <li>• Company turnover 75 crs</li> </ul>
<p>2014 to 2016 Marketing Manager Heritage Foods ltd Brand: Heritage Milk &amp;Ice</p>	<p>2016 to 2017 General Manager Panchai Dairy &amp; Farm Products Private limited</p>	<p>2017 to 2019 Corporate Planner cum Reginal Manager KC Dairy Product ltd Brand: KC Milk &amp;Ice</p>	<p>2019 to 2021 Assistant General Manager Dodla Dairy limited Brand: Ilu ice cream &amp; Milk</p>
<ul style="list-style-type: none"> <li>• launching the Products in tamilnadu</li> <li>• Appointed C&amp;F with Distributor 40 Nos and Dealer 2500 network</li> <li>• Company Turnover 12 crs.</li> </ul>	<ul style="list-style-type: none"> <li>• Launching the Product in South Tamil nadu &amp; Kerala</li> <li>• Achieved 10k LPD with 1 year.</li> <li>• Company turnover 30 Crs.</li> </ul>	<ul style="list-style-type: none"> <li>• launching products in tamilnadu</li> <li>• Handled 11ac LPD in Dairy</li> <li>• Ice cream Products Launch in 15 District</li> <li>• Appointed 40 Distributors and 1500 Dealer</li> <li>• 15 crore ice cream sales per year.</li> </ul>	<ul style="list-style-type: none"> <li>• Launching Milk and Ice cream in Tamil nadu</li> <li>• Achieved 1 lac LPD in 2 years</li> </ul>



**THE PROCESS FLOW OF THE NUTRI DAIRY**



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### **RAW MILK RECEPTION:**

Raw milk received through insulated road/rail tankers at a very low temperature thus retaining the freshness of milk. The milk goes for more than 15 stringent quality tests before it is accepted for the processing of milk. Milk achieved from individual producers is checked for all basic quality parameters meeting the company specification and required norms at respective collection and chilling centers. Milk is then supplied to the dairy units through insulated milk tankers at <4degree C.

### **PROCESSING OF MILK IN 4 STAGES:**

- ✓ Clarification
- ✓ Standardization
- ✓ Homogenization
- ✓ Pasteurization



## **THE PROCESS FLOW OF THE NUTRI DAIRY**

### **CLARIFICATION:**

The chilled milk from the silos goes to the clarifier after pre-heating. The clarifier spins the milk at very high speed, removing all the dust particles that are invisible to naked eyes.

### **STANDARDIZATION & Process :**

MBRT Test for Milk five Hour to re chill milk to 14 stringent quality Test

Milk from different Fat and SNF Procurement milk standardization Fcm Milk will be fat 6 snf 9,Sm Milk Fat 4.5 SNf 8.5 ,Tone Milk Fat 3.5 Snf 8,5 Double Tone Milk Fat 1.5 Snf 8,5 make Milk, so as to deliver the milk to consumers as per prescribed norms of FSSAI.

### **HOMOGENIZATION:**

In this process, the milk is processed at very high pressure during which the large fat globules presently in milk are broken down into tiny droplets. The milk fat gets evenly distributed in the milk and milk become whiter and thicker. Milk is





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### **PASTEURIZATION:**

The milk is then pasteurized, named after Louis Pasteur, a French Scientist who invented the process to use in wine. Pasteurization was first applied by Dr. Soxhiet of Germany. This involves heating of milk to 72 degree Celsius for 15 second and then cooling it down to 4 degree Celsius. The process kills all pathogenic bacteria present in the milk making. It makes milk safe for consumption. Pasteurization, unlike boiling does not affect the nutritional value of the milk.



## PRODUCTS FROM THE NUTRI DAIRY

### MILK:

Milk is regarded as the most nearly perfect single food stuff. Today, milk is the most important single item of human diet, as it is beneficial at all stages of human growth literally from cradle to grave due to its high nutritive value. Importance of milk in diet is mainly due to its contribution of high quality protein, its exceptional richness in Calcium and its general supply of pre-formed Vitamin A and of riboflavin and other members of B2 complex

Customer priority comes first to us always. Currently, we process and supply the following range of milk

- ✓ Toned Milk [TM]
- ✓ Double Toned Milk [DTM]
- ✓ Standardized Milk [SM]
- ✓ Full Cream Milk [FCM]
- ✓ Curd



**PRODUCTS FROM THE NUTRI DAIRY**



**Toned Milk  
[TM]**



**Double Toned Milk  
[DTM]**



**Standardized  
Milk [SM]**



**Full Cream  
Milk [FCM]**



**Curd**





**NUTRIDAIRY'S PLANT PHOTOS:**





**NUTRIDAIRY'S PLANT PHOTOS:**









THANK YOU



நியூட்ரி+ Family.....  
வெறல்தி Family.....

