2020-2022 batch of MMS - Industrial visit to Nashik & Igatpuri 25^{TH} APRIL TO 27^{TH} APRIL 2022

On 25th April 2022, batch of MMS 2020-2022 students with Prof. Reena Poojara and Prof. Ganesh Apte visited Igatpuri and Nashik with an aim to visit 2 factories and Vipassana Research Institute at Igatpuri.

All the students with great enthusiasm gathered at Atharva Institute of Management Studies and started the journey at 6:30 am and reached the destination at 11:00 am.at Mystic Valley Spa & Resort which is beautifully landscaped with all high class amenities

On 26th April Students along with Faculty in charge headed towards visiting Industries at Nashik.

AMBAR AUTO ENGINEERS PVT LTD,

Ambar Auto Engineers Pvt Ltd founded in 2006, is an ISO/TS 16949:2009 BIS certified firm based in Nasik. They are professionals in hot up setter forging of ferrous and nonferrous materials. We offer a complete facility with all types of facilities under one roof, including a Tool Room, Heat Treatment, Metallurgical Laboratory, and World Class Machining. We indirectly export 70% of our forging, which has a product range of 1 KG to 50 KGs and a monthly capacity of 1200 tonnes. The process of cutting rods to the customer's specifications, hitting process, nitrating process, Milling, Turning Machine process were shown. Different grades of metals were shown. The temperature of rod goes to 1200 degree centigrade









SULA VINEYARDS

In 1998, Mr Rajeev Samant established Sula Vineyard in Nashik.He experimented with crops like as mangoes, roses, teakwood, and table grapes before realizing that Nashik's climate and temperature were ideal for growing wine grapes. In collaboration with Kerry Damskey, a Californian winemaker, Samant created the first winery in the Nashik region of India. The Grape Stomping activity takes place throughout the harvest and crush season, which spans from January to March. Sula is listed with Marks & Spencers, a multinational UK-based retail brand, and exports to 26 countries. Sula has been India's biggest wine producer over the years. With a presence in 32 states across India, the firm is currently India's largest wine producer, with a market share of over 65 percent. The process of grape juice is determined on the type of wine you're making (red, white, or rosé). Only juice will be collected in the tank for white wine, i.e. grapes will be crushed in a pneumatic balloon press where the grape skin and seeds will be removed. After that, the juice is fermented to form white wine.

Red wine, on the other hand, gets its flavour, colour, and tannin from the grape skins. In order to make red wine, the entire grape is used, including the skin and seeds. The process of vine is as under:







