



# ARYABHATTA COLLEGE



University of Delhi



PRESENTS

## VIRTUAL INDUSTRIAL TOUR - YAKULT DANONE INDIA

29th JUNE 2022

**Patron:** Prof. Manoj Sinha

**Convenor:** Dr. Monica Aggarwal

**Co-Convenors:** Dr. Shivani Raheja, Dr. Ruchi Upadhyay

**Student Coordinators:** Ms. Simran Mehta, Ms. Shanya Srivastava, Mr. Yash Agarwal, Ms. Muskan Rana, Mr. Prashant Mishra, Mr. Aviral Agrawal, Ms. Mahek Yadav, and Ms. Anshika Jain.

**MS Team Link :** <https://teams.microsoft.com/l/meetup-join/19%3ameeting>

## **Virtual Visit to Yakult Danone India Pvt Ltd, Sonapat, Haryana**

On 29th June, 2022, students of The Entrepreneurship Cell of Aryabhata College, University of Delhi, organised a virtual industrial tour to Yakult Danone India Pvt. Ltd., Sonapat, Haryana, as a part of their event, Start-up Walk. The objective of this virtual visit was to familiarise the students with the production and processing aspects at Yakult Danone India (P) Limited. Yakult has received ISO 9001: 2008, HACCP and OHSAS accreditation for manufacturing a safe and quality product for its consumers.

The students were welcomed by Ms. Divyanshi Bajpai, Jr Executive - QA, Science and PR, Danone India. Thereafter, they were given a brief presentation on the establishment of Yakult and its marketing strategies. They were informed that Yakult Danone India is a joint venture between Japanese & French industry. The capacity of the plant is 10 lakhs bottles (units) per day and the milk produced is of excellent quality containing billions of useful bacteria which are essential for proper functioning of the digestive system. Yakult Danone India Pvt. Ltd. is a 50:50 joint venture between Yakult Honsha of Japan and Group Danone of France. Yakult is a probiotic drink which contains more than 6.5 billion beneficial bacteria *Lactobacillus casei strain shirota*. It was in 1930 that Dr. Minoru Shirota, a Japanese scientist discovered a special strain of bacteria that was beneficial to human health. This Friendly Bacteria helps in improving digestion, building immunity and preventing infections.

The two main marketing strategies employed by the company are:

- Retails Shops
- Home delivery by Yakult Ladies

Yakult ladies are also responsible for spreading awareness about Yakult probiotics drinks among people.

As a pioneer in probiotics, Yakult has formidable research capabilities and product technologies in the field of probiotics. Yakult's benefits have been scientifically established through years of research and 30 million people in more than 30 countries drink Yakult every day.

During the tour, students were shown a video of different stages of processing namely mixing of raw ingredients, sterilisation, fermentation, filling/sealing, shrinking and packaging, storage and their automatic control process.

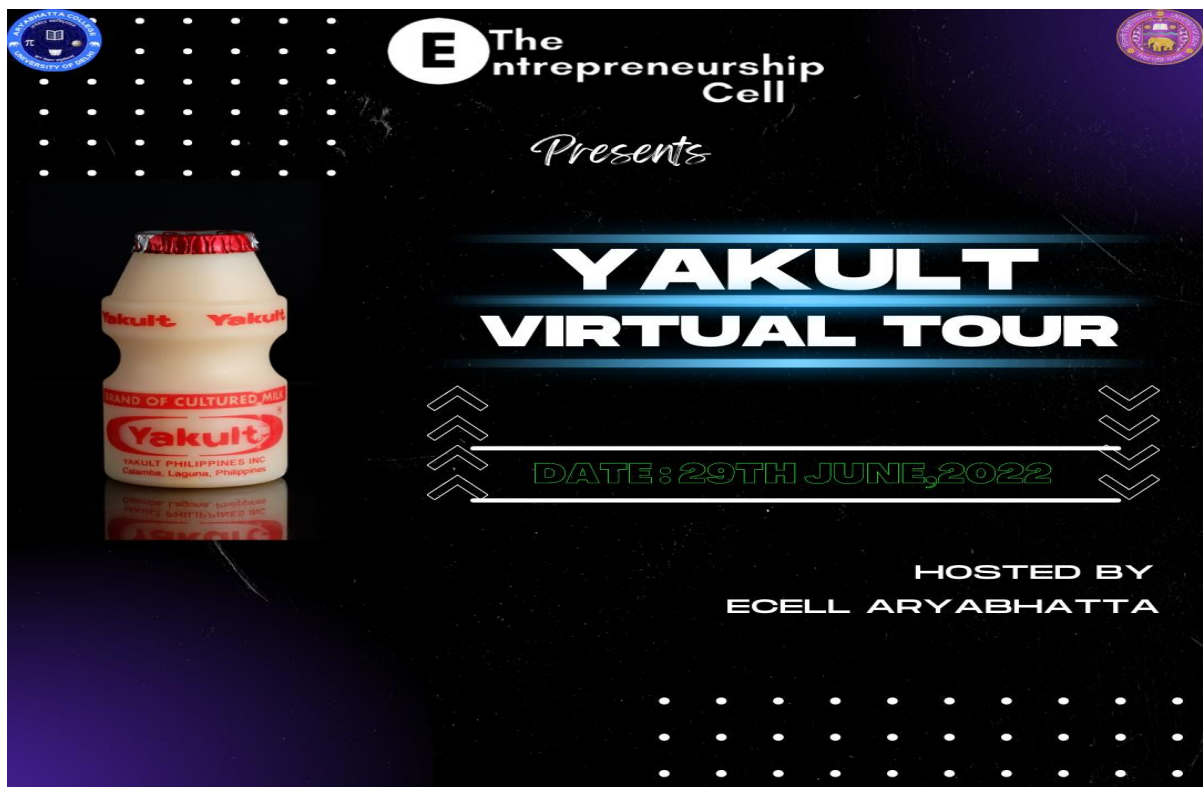
The visit was a fruitful experience for the students as they learned the processing stages and the latest technology in producing processed products. It also provided them an opportunity to familiarise themselves with the industry environment.

All the queries resulting in the minds of the students were resolved well by the company representative and guide. Students participated with zeal to make the visit interactive & gained maximum knowledge during the visit. The visit was very informative, knowledgeable, educational and enriching.

**Some of the attendees include:**

1. Yash
2. Joshita
3. Harsh
4. Ronak
5. Anushka
6. Khyati
7. Garv Mittal
8. Dipleen
9. Anshika
10. Aviral
11. Mahek
12. Aditya
13. Piyush
14. Kalyani
15. Chetan
16. Garv Gupta
17. Khushi
18. Surbhi
19. Shanya
20. Anika

**Event Poster:**



Event Pictures:

The image is a screenshot of a Zoom meeting. The top portion shows a presentation slide with a yellow background and red text. The slide title is "Yakult Science behind Yakult". It contains two bullet points: "There are more than 100 human studies done on Yakult's unique probiotics LcS." and "Two state-of-the-art Yakult Research Institute, in Japan and Europe where more than 200 scientists are researching on LcS and other probiotics." Below the text are two images of modern buildings, likely research institutes. The bottom portion of the screenshot shows the Zoom interface. At the top left, the name "Divyanshi Bajpai" is visible. Below it are three participant icons: "Muskan", "Swati Yadav", and "Divyanshi Bajpai" (who is currently in a video call). At the bottom, there are icons for video off, mute, unmute, a menu, and a red end call button.

**Yakult**  
**Science behind Yakult**

- *There are more than 100 human studies done on Yakult's unique probiotics LcS.*
- *Two state-of-the-art Yakult Research Institute, in Japan and Europe where more than 200 scientists are researching on LcS and other probiotics.*

Divyanshi Bajpai ...

Muskan

Swati Yadav

Divyanshi Bajpai

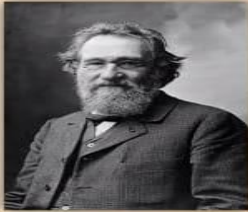
Video off, Mute, Unmute, Menu, End Call

**Probiotics- History and Evolution** **Yakult**


*Elie Metchnikoff (1845-1916)*


*Longevity without Ageing*


*The Prolongation of Life (1908)*








Divyanshi Bajpai ...

Saili Hinde 

Muskan 

Swati Yadav 

## **Yakult – Probiotic Yakult Fermented Milk Drink**



- > 6.5 billion beneficial bacteria (*Lactobacillus casei* strain Shirota)
- > Without preservatives, stabilizers and colorings.

Ingredients: Water, Sugar, Skimmed Milk Powder, Glucose, Probiotic- *Lactobacillus casei* strain Shirota (LcS) and Natural & Natural Identical Flavours.

Pectin: 160mg, Steviol Glycoside: 16mg, Vitamin E: 3mg & Vitamin D: 3mcg

Price: ₹ 80 (YOR) & ₹ 95 (YLT) (5 bottles pack)  
Storage: Keep refrigerated below 10 °C  
Best Before: 40 days from date of manufacturing.

Divyanshi Bajpai ...



Muskan



Swati Yadav



Divyanshi Bajpai

