

ABSTRACT

Ceylon Agro Industries is a leading food manufacturing and marketing organization in Sri Lanka that started in 1992. It produces Instant noodles, chicken, value added products, bread, premix flour, vegetable oil, jam and sauces under brand name of "PRIMA". The products are marketed through PRIMArt retail chain island wide. It is also engaged in increasing Maize and Soyabean production in Dry Zone of Sri Lanka.

A project of "Implementation of preventive measures for minimization of substandard gradings in the noodles plant" was conducted with the aims

- To investigate reasons for substandard gradings in Instant Flavoured, Kottu Mee, Special noodles.
- To make some recommendations for the minimization of substandard gradings.

For that each noodles type was graded into premium, B grade, C grade and Oil at the curve conveyor, before feeding into the seasoning belt and after wrapping machine. The weights of each grade were measured at hourly intervals. The procedure was continued up to five days for each product and data were analyzed. Further, the production line of noodles was clearly observed and the important and possible reasons for the arising of substandard grading were identified and suggestions for the minimization of substandard gradings were made to the management.

Based on the results, the following observations were made.

❖ **For Instant flavoured noodles and Prima Special noodles**

1. Oil grade is high at beginning and end of the production.
2. More B and C grades obtained during the period from 11 a.m. to 1 p.m. and at the end of the production.
3. With power failure, weights of all three substandard grading were increased.

❖ More C grade in Kottu mee than Special and Instant flavoured noodles.

❖ Order of obtaining substandard grading is Kottu mee > Instant flavoured > Special

The training in Quality Assurance & Research Development and Poultry Processing Plant was conducted with the aims

- Study the processing plant operations in Poultry Processing Plant from live bird receiving to storing and issuing of finished products.
- Study the quality control procedure of poultry processing plant by Quality Assurance & Research Development department for
 1. ISO 9002 quality system and HACCP Safety System.
 2. Controlling the process from the receipts of live birds till issuing products.
 3. Plant cleanliness and personal hygiene both in visually and microbiologically.