

SRR & CVR GOVT. DEGREE COLLEGE (A) VIJAYAWADA

DEPARTMENT OF MICROBIOLOGY

2018-2019



Field/Laboratory Visit To



**Hindustan Coca-Cola Beverages Pvt Ltd, Guntur,
Andhra Pradesh October 5th 2018**



SRR & CVR GOVT. DEGREE COLLEGE

(Autonomous)

NAAC accredited with 'B+' Grade

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Dr. Velaga Joshi, Principal

M.A.(Phil.), M.A.(His), M.A. (M.C.J.), B.L., M.Phil., Ph.D.

To

The Manager,
Hidustan Coca-cola Beverages Pvt. Ltd.,
Athmakur,
Mangalagiri,
Guntur (Dt)
Andhra
Pradesh PIN-
522302

24.09.18

Sir,

Sub: Request for permission of our Microbiology students to visit your reputed company - regd.,

With reference to above subject, as part of Degree course curriculum, the students of our college who are studying Microbiology need to visit industry and should expose to R&D division. Hence I request you kindly permit 20 students of our college to visit your reputed company in your convenient date and time.

Your kind permission to visit industry is more useful to upgrade knowledge & skill of student community.

Thanking You.



Yours Truly,


Principal

SRR & CVR GOVT. DEGREE COLLEGE (A) Vijayawada

Department of Microbiology

Activity Register 2018-2019

Date	05-10-208
Conducted through (DRC/JKC/ELF/NCC/NSS/Departments etc.)	Department of Microbiology
Nature of Activity(Seminar/Workshop/Extn. Lecture etc.,)	Field Visit
Title of the Activity	Field Visit to Bio fertilizer Laboratory, ARS, ANGRAU, Amaravati, Guntur, Andhra Pradesh.
Name of theDepartment/Committee	Department of Microbiology
No. of students participated	17 II BSc MBC
Brief Report on the activity	<p>The Department of Microbiology has Organized Field Visit to Hindustan Coca-Cola Beverages Pvt Ltd, Guntur, and Andhra Pradesh for II BSc MBC on 05-10-208. The work involved is microbial, physical and chemical analysis of raw and finished products carefully assessed for each batch.</p> <p>With a highly controlled process for making its beverages, the workflow at Coca-Cola begins with a water treatment stage, followed by diluting the propriety concentrates and adding relevant flavors.</p> <p>Each step requires a QC checkpoint. Starting with the raw materials such as concentrates, additives, flavors, and water, QC is performed throughout the production chain, from dosing and mixing to bottling.</p>
Name of the Lecturers who Planned & conducted the activity	Dr .D .Jyothi and Mrs Dorcas Anand
Signature of the In- Charge	
Signature of the Principal	

The Coca-Cola Company produces concentrate, which is then sold to licensed Coca-Cola bottlers throughout the world. The bottlers, who hold exclusive territory contracts with the company, produce the finished product in cans and bottles from the concentrate, in combination with filtered water and sweeteners

Listed ingredients

- Carbonated water
- Sugar ([sucrose](#) or [high-fructose corn syrup](#) (HFCS) depending on country of origin)
- [Caffeine](#)
- [Phosphoric acid](#)
- [Caramel color \(E150d\)](#)
- Natural flavorings

A typical can of Coca-Cola (12 fl ounces/355 ml) contains 39 grams of sugar, 50 mg of sodium, 0 grams fat, 0 grams potassium, and 140 calories. On May 5, 2014, Coca-Cola said it was working to remove a controversial ingredient, [brominated vegetable oil](#), from its drinks

In Coca-Cola's two key ingredients were [cocaine](#) and [caffeine](#). The cocaine was derived from the [coca](#) leaf and the caffeine from [kola nut](#) (also spelled "cola nut" at the time), leading to the name Coca-Cola.

Conclusion:

The sugar content, low acidity, mild carbonation, few preservatives, and short shelf life can make these soft drinks susceptible to spoilage from a wide range of microorganisms. Having a robust microbiological QC process is, therefore, critical to maintaining consumer health and safety. "Soft drink quality includes flavor, smell, appearance, sugar content, and carbonation volume. Any deviation in these parameters can indicate spoilage, resulting in poor quality

Brand portfolio



Shortened "Coke" logo used on the back of cans and included in the logos of some flavor variations

This is a list of variants of Coca-Cola introduced around the world. In addition to the caffeine-free version of the original, additional fruit flavors have been included over the years. Not included here are versions of [Diet Coke](#) and [Coca-Cola Zero Sugar](#); variant versions of those no-calorie colas can be found at their respective articles.

- **Coca-Cola Orange Vanilla** (2019–2021) – Coca-Cola with an orange vanilla flavor (intended to imitate the flavor of an orange Creamsicle). Made available nationwide in the United States on February 25, 2019.
- **Coca-Cola Energy** (2019–present) – An [energy drink](#) with a flavor similar to standard Coca-Cola, with [guarana](#), [vitamin B3 \(niacinamide\)](#), [vitamin B6 \(pyridoxine hydrochloride\)](#), and extra caffeine. Introduced in 2019 in the United Kingdom,^[95] and released in the United States and Canada in January 2020. Also available in zero-sugar, cherry, and zero-sugar + cherry variants. In May 2021, the company announced they would

discontinue the product in North America but it will remain available in other places and it will focus on its traditional beverages.

- **Coca-Cola Cinnamon** (2019–2020) – Coca-Cola with cinnamon flavor. Released in October 2019 in the United States as a limited release for the 2019 holiday season. Made available again in 2020 for the holiday season.
- **Coca-Cola with Coffee** (2019–present) – Coca-Cola, with coffee. Introduced in 2019 in various European markets, and released in the United States and Canada in January 2021. Available in dark blend, vanilla and caramel versions, and also in zero-sugar dark blend and vanilla variants.

ACKNOWLEDGEMENTS

We express our deep sense of gratitude to Dr.V. Joshi, Principal SRR & CVR Govt. Degree College Autonomous, Vijayawada for her support and constant encouragement to upgrade the knowledge and skills of students

WE indebted to **Biofertilizer Laboratory, ARS, ANGRAU, Amaravati, Guntur, Andhra Pradesh** for permitting the students III BSc (MBC), **SRR & CVR GOVT. Degree College Autonomous, VIJAYAWADA**

We wish to express my sincere thanks to Sri. K. Premanand, Hindustan Coco Cola Beverages Pvt. Ltd Atmakuru, Mangalagiri Guntur (Dist.) guided students to learn the work involved that is microbial, physical and chemical analysis of raw and finished products.

In Charge Dept of Microbiology

D. Jyothi


Principal

SRR and CVR Govt Degree College (A), Vijayawada

Department of Microbiology

Students Attended

Title of the Activity: Field/Laboratory Visit to Hindustan Coc
- Cola Beverages Pvt Ltd, Guntur
Class: II Bsc MBC
Date: 5-10-2018

S No	Name of the Student	Signature
1	Dasari. Keerthi	Keerthi
2	Periseti. Revanth	Revanth
3	Bolisetti. Jaya Naga Sai	Jaya Naga Sai
4	Guruvelli. Neeraja	Neeraja
5	Kesarapalli. Pavani	Pavani
6	Puppalla. Lavanya	Lavanya
7	Gummapu. Rohit Nanda	Rohit
8	Gopulamudi. Surya prakash	Surya
9	Munipalli Ravi Teja	Raviteja
10	Dasari. Chandrika	Chandrika
11	Miriyala. Vyshnavi	Vyshnavi
12	Puppala. Lalitha	Lalitha
13	Matta Naveen	Naveen
14	Guttigunde. Pavithra.	Pavithra
15	Gundu. Sai	Sai
16	Gunturu. Bhanu Durga prasad	Bhanu Durga prasad
17	Burugu. Viswas	Viswas