# ADUSUMILLI GOPALAKRISHNAIAH & SUGAR CANE GROWERS SIDDHARTHA DEGREE COLLEGE OF ARTS & SCIENCE, VUYYURU

An Autonomous College in the Jurisdiction of Krishna University, Machilipatnam
NAAC reaccredited at 'A 'level
ISO 9001-2015



### **DEPARTMENT OF CHEMISTRY**

INTERNSHIP CONTENT &SYLLABUS
III BSC MPC (E.M)& (T.M)
2022-2023

### INTERNSHIP PROJECT REPORT ON

### ATTENDANCE TRACKING SYSTEM

Kanuru, Penamaluru Mandal, Krishna District, Andhra Pradesh.

Submitted to Department of Chemistry



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2022 - 2023

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#### ON

### ATTENDANCE TRACKING SYSTEM

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2022-2023

# Attendance Tracking System

Contents	PageNo
Abstract	2
1. Introduction	3
2. Objective	3
3. Existing System	4
4. Proposed System	4
5. System Specification	5
6. Elements of Attendance Tracker	21
7. Conclusion	45
8. References	46

### Attendance Tracking System

## **Abstract:**

Attendance issues like tardiness and unexcused absence can reduce employee productivity and team performance. But it's not easy to spot these irregularities without an attendance record of your employees.

Fortunately, you can easily perform attendance tracking using tools like **Microsoft Excel**. You can create your own Excel attendance tracker or use a template to record employee attendance, time entries, etc., and streamline attendance management.

In this project how to create an Excel attendance tracker, its advantages, and its disadvantages. We'll also look into its different templates and introduce you to an efficient alternative to an attendance tracker in Excel.

Attendance Tracking System Conclusion In this project, I have tried to show you how to track attendance in Excel. We can download the free templates and modify them for our use. Also, you can create an Excel file to track attendance following the steps. A.G & S.G SIDDHARTHA DEGREE COLLEGE OF ARTS & SCIENCE Page 46

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### ATTENDANCE TRACKING SYSTEM

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Abstract	2
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### INTERNSHIP PROJECT REPORT ON

# COMPUTER FUNDAMENTALS & THE EFFECTIVE UTILIZATION OF THE OFFICE TOOLS

Kanuru, Penamaluru Mandal, Krishna District, Andhra Pradesh.

Submitted to Department of Chemistry



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# COMPUTER FUNDAKMENTAL & EFFECTIVE UTILIZATION OF OFFICE TOOLS

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2031219	V.V.Sambasivarao	utilization of office tools  Computer fundamental and the effective utilization of office tools
2031220	D.V.Satyavamsi	Computer fundamental and the effective utilization of office tools
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CONTENTS	Page No
ABSTRACT	3
1. Introduction	4
1.1 Background 1.2 1.2 Objectives	4 4
2. Computer Fundamentals	5
<ul><li>2.1 Hardware</li><li>2.1.1.1 Central Processing Unit (CPU)</li><li>2.1.1.2 Memory</li><li>2.1.1.3 Input and Output Devices</li></ul>	5
2.2 Software	6
<ul> <li>2.2.1 Operating Systems</li> <li>2.2.2 Application Software</li> <li>2.3 Networks and Connectivity</li> <li>2.3.1 Local Area Network (LAN)</li> <li>2.3.2 Internet and World Wide Web (WWW)</li> </ul>	
3. Office Tools	8
<ul> <li>3.1 Word Processing Software</li> <li>3.1.1 Features and Functions</li> <li>3.1.2 Document Formatting</li> <li>3.1.3 Collaboration and Version Control</li> </ul>	
3.2 Spreadsheet Applications	26
3.2.1 Formulas and Functions	
3.2.2 Data Analysis and Visualization	
3.2.3 Macros and Automation	
3.3 Presentation Software	
3.3.1 Slide Creation and Design	
3.3.2 Multimedia Integration	
3.3.3 Effective Delivery Techniques	
<ul><li>4. Integration of Office Tools</li><li>4.1 File Compatibility and Interoperability</li></ul>	46
<ul><li>4.2 Data Transfer and Sharing</li><li>4.3 Project Management and Collaboration</li></ul>	
5. Benefits and Challenges	47
5.1 Increased Productivity and Efficiency	

- 5.2 Enhanced Communication and Collaboration
- 5.3 Potential Challenges and Limitations
- 6. Conclusion 48
- 6.1 Summary of Findings
  - 6.2 Recommendations for Future Use

Appendix:

Glossary of Terms

References

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# COMPUTER FUNDAMENTALS & THE EFFECTIVE UTILIZATION OF THE OFFICE TOOLS

Kanuru, Penamaluru Mandal, Krishna District, Andhra Pradesh.

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2022-2023

CONTENTS	Page No
ABSTRACT	3
1. Introduction	4
1.1 Background	4
1.2 1.2 Objectives	4
2. Computer Fundamentals	5
<ul><li>2.1 Hardware</li><li>2.1.1.1 Central Processing Unit (CPU)</li><li>2.1.1.2 Memory</li><li>2.1.1.3 Input and Output Devices</li></ul>	5
2.2 Software	6
<ul> <li>2.2.1 Operating Systems</li> <li>2.2.2 Application Software</li> <li>2.3 Networks and Connectivity</li> <li>2.3.1 Local Area Network (LAN)</li> <li>2.3.2 Internet and World Wide Web (WWW)</li> </ul>	
3. Office Tools	8
<ul> <li>3.1 Word Processing Software</li> <li>3.1.1 Features and Functions</li> <li>3.1.2 Document Formatting</li> <li>3.1.3 Collaboration and Version Control</li> </ul>	
3.2 Spreadsheet Applications	26
3.2.1 Formulas and Functions	
3.2.2 Data Analysis and Visualization	
3.2.3 Macros and Automation	
3.3 Presentation Software	
3.3.1 Slide Creation and Design	
3.3.2 Multimedia Integration	
3.3.3 Effective Delivery Techniques	
<ul><li>4. Integration of Office Tools</li><li>4.1 File Compatibility and Interoperability</li></ul>	. 46
<ul><li>4.2 Data Transfer and Sharing</li><li>4.3 Project Management and Collaboration</li></ul>	
5. Benefits and Challenges	47
5.1 Increased Productivity and Efficiency	
A C & S C SIDDHAPTHA COLLEGE OF ARTS & SCIENCE	Page

Computer fundamentals and the effective utilization of office tools	3.
<ul><li>5.2 Enhanced Communication and Collaboration</li><li>5.3 Potential Challenges and Limitations</li></ul>	
6. Conclusion	48

- 6.1 Summary of Findings
  - 6.2 Recommendations for Future Use

Appendix:

Glossary of Terms

References

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# COMPUTER FUNDAMENTALS & THE EFFECTIVE UTILIZATION OF THE OFFICE TOOLS

Kanuru, Penamaluru Mandal, Krishna District, Andhra Pradesh.

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CONTENTS ABSTRACT	Page No
ABSTRACT	3
1. Introduction	4
1.1 Background 1.2 1.2 Objectives	4 4
2. Computer Fundamentals	5
2.1 Hardware 2.1.1.1 Central Processing Unit (CPU) 2.1.1.2 Memory 2.1.1.3 Input and Output Devices	5
2.2 Software	6
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3.2 Spreadsheet Applications	26
3.2.1 Formulas and Functions	
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<ul><li>4. Integration of Office Tools</li><li>4.1 File Compatibility and Interoperability</li></ul>	46
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### UTILIZATION OF THE OFFICE TOOLS

Kanuru, Penamaluru Mandal, Krishna District, Andhra Pradesh.

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CONTENTS	Page No
ABSTRACT	3
1. Introduction	4
1.1 Background	4
1.2 1.2 Objectives	4
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2.1 Hardware 2.1.1.1 Central Processing Unit (CPU) 2.1.1.2 Memory 2.1.1.3 Input and Output Devices	5
2.2 Software	6
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3.3.3 Effective Delivery Techniques	
Integration of Office Tools     If I File Compatibility and Interoperability	46
<ul><li>4.2 Data Transfer and Sharing</li><li>4.3 Project Management and Collaboration</li></ul>	
5. Benefits and Challenges	47
5.1 Increased Productivity and Efficiency	

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# INTERN SHIP PROJECT REPORT ON ENHANCING PRODUCTIVITY WITH MICROSOFT OFFICE SUITE

Kanuru, Penamaluru Mandal, Krishna District, Andhra Pradesh.

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#### ON

# ENHANCING PRODUCTIVITY WITH MICROSOFT OFFICE SUITE

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	Title: Enhancing Productivity with Microsoft Office Suite	<b>;</b>
	1. Abstract:	2
	2. Introduction:	3
	- Overview of Microsoft Office	
	- Importance of Microsoft Office in modern workplaces and educational settings	
	3. Components of Microsoft Office: - Microsoft Word:	4
	- Features and functionalities	
	- Application areas and uses	
	- Formatting options and document creation	
	- Microsoft Excel:	9
	- Features and functionalities	
	- Data manipulation and analysis	
	- Spreadsheet creation and formatting	
	- Microsoft PowerPoint:	14
	- Features and functionalities	
	- Presentation creation and design	
	- Slide formatting and animation	
	- Microsoft Outlook:	19
	- Features and functionalities	
	- Email management and organization	
	- Calendar and scheduling options.	
	4. Practical Applications of Microsoft Office:	23
	- Office productivity and collaboration	
	- Data analysis and reporting	
	- Project management and planning	
5	5. Benefits of Microsoft Office:	25
	- Enhanced productivity and efficiency	
	- Streamlined collaboration and communication	
	- Data analysis and decision-making support	
	6. Conclusion:	32

## ABSTRACT

This project report provides an overview of Microsoft Office, a suite of productivity applications widely used in various industries and educational institutions. The report covers the main components of Microsoft Office, their features, and their significance in enhancing productivity and efficiency. It also includes a discussion on the latest version of Microsoft Office and explores some practical applications and benefits of using the suite.

Microsoft Office is a comprehensive suite of productivity software applications developed by Microsoft. It includes popular applications such as Word, Excel, PowerPoint, Outlook, Access, and more. MS Office has become an integral part of modern workplaces and educational settings due to its wide range of features and functionalities.

This abstract provides an overview of MS Office, highlighting its significance, practical applications, and benefits. The suite offers powerful tools for document creation, data analysis, presentation design, email management, collaboration, and information sharing. Users can create professional documents, analyze data, deliver engaging presentations, manage emails and schedules, and collaborate effectively with colleagues.

MS Office incorporates cloud-based collaboration, artificial intelligence (AI) integration, and improved data analysis capabilities. It enables users to access documents from any device with an internet connection, leverage AI-powered features for enhanced productivity, and gain valuable insights from data analysis. The suite also offers inclusive and accessibility features, ensuring equal access to its applications for users with disabilities.

The future trends and developments in MS Office include further enhancements in cloud-based collaboration, Al integration, data analysis, and mobile experience. Integration with Microsoft Teams is expected to promote seamless collaboration and workflow management. Additionally, Microsoft is committed to enhancing accessibility features to provide an inclusive and user-friendly experience.

Overall, Microsoft Office is a versatile suite of applications that empowers individuals and organizations to create, communicate, and collaborate effectively. Its practical applications and benefits make it a vital tool in various professional and educational domains, contributing to enhanced productivity, streamlined workflows, and efficient information management.

## 5. CONCLUSION:

Microsoft Office consists of several components, each serving a specific purpose and offering unique functionalities. Here is a recap of the key components of Microsoft Office and their significance:

The future trends and developments in MS Office include further enhancements in cloud-based collaboration, AI integration, data analysis, and mobile experience. Integration with Microsoft Teams is expected to promote seamless collaboration and workflow management. Additionally, Microsoft is committed to enhancing accessibility features to provide an inclusive and user-friendly experience.

# INTERN SHIP PROJECT REPORT ON ENHANCING PRODUCTIVITY WITH MICROSOFT OFFICE SUITE

Kanuru, Penamaluru Mandal, Krishna District, Andhra Pradesh.

Submitted to Department of Chemistry



SUBMITTED BY

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(An Autonomous college in the jurisdiction of Krishna University)

Accredited by NAAC with "A" Grade

2022 - 2023

MARCH 20th 2023 to JULY 5th 2023

#### ON

## ENHANCING PRODUCTIVITY WITH MICROSOFT OFFICE SUITE

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## Title: Enhancing Productivity with Microsoft Office Suite 1. Abstract: 2 2. Introduction: 3 - Overview of Microsoft Office - Importance of Microsoft Office in modern workplaces and educational settings 3. Components of Microsoft Office: - Microsoft Word: - Features and functionalities - Application areas and uses - Formatting options and document creation - Microsoft Excel: 9 - Features and functionalities - Data manipulation and analysis - Spreadsheet creation and formatting - Microsoft PowerPoint: 14 - Features and functionalities - Presentation creation and design - Slide formatting and animation - Microsoft Outlook: 19 - Features and functionalities - Email management and organization - Calendar and scheduling options. 4. Practical Applications of Microsoft Office: 23 - Office productivity and collaboration - Data analysis and reporting - Project management and planning 25 5. Benefits of Microsoft Office: - Enhanced productivity and efficiency - Streamlined collaboration and communication - Data analysis and decision-making support 32 6. Conclusion:

## ABSTRACT

This project report provides an overview of Microsoft Office, a suite of productivity applications widely used in various industries and educational institutions. The report covers the main components of Microsoft Office, their features, and their significance in enhancing productivity and efficiency. It also includes a discussion on the latest version of Microsoft Office and explores some practical applications and benefits of using the suite.

Microsoft Office is a comprehensive suite of productivity software applications developed by Microsoft. It includes popular applications such as Word, Excel, PowerPoint, Outlook, Access, and more. MS Office has become an integral part of modern workplaces and educational settings due to its wide range of features and functionalities.

This abstract provides an overview of MS Office, highlighting its significance, practical applications, and benefits. The suite offers powerful tools for document creation, data analysis, presentation design, email management, collaboration, and information sharing. Users can create professional documents, analyze data, deliver engaging presentations, manage emails and schedules, and collaborate effectively with colleagues.

MS Office incorporates cloud-based collaboration, artificial intelligence (AI) integration, and improved data analysis capabilities. It enables users to access documents from any device with an internet connection, leverage AI-powered features for enhanced productivity, and gain valuable insights from data analysis. The suite also offers inclusive and accessibility features, ensuring equal access to its applications for users with disabilities.

The future trends and developments in MS Office include further enhancements in cloud-based collaboration, AI integration, data analysis, and mobile experience. Integration with Microsoft Teams is expected to promote seamless collaboration and workflow management. Additionally, Microsoft is committed to enhancing accessibility features to provide an inclusive and user-friendly experience.

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Submitted to Department of Chemistry



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Title: Enhancing Productivity with Microsoft Office Suite	
. Abstract:	2
Introduction:	3
- Overview of Microsoft Office	
- Importance of Microsoft Office in modern workplaces and educational settings	
Components of Microsoft Office: - Microsoft Word:	4
- Features and functionalities	
- Application areas and uses	
- Formatting options and document creation	
- Microsoft Excel:	9
- Features and functionalities	
- Data manipulation and analysis	
- Spreadsheet creation and formatting	
- Microsoft PowerPoint:	14
- Features and functionalities	
- Presentation creation and design	
- Slide formatting and animation	
- Microsoft Outlook:	19
- Features and functionalities	
- Email management and organization	
- Calendar and scheduling options.	
4. Practical Applications of Microsoft Office:	23
- Office productivity and collaboration	
- Data analysis and reporting	
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# COMPUTER FUNDAMENTALS & THE EFFECTIVE UTILIZATION OF THE OFFICE TOOLS

Kanuru, Penamaluru Mandal, Krishna District, Andhra Pradesh.

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## COMPUTER FUNDAKMENTAL & EFFECTIVE UTILIZATION OF OFFICE TOOLS

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CONTENTS	Page No
Abortate	3
1. Introduction	4
1.1 Background 1.2 1.2 Objectives	4 4
2. Computer Fundamentals	5
<ul><li>2.1 Hardware</li><li>2.1.1.1 Central Processing Unit (CPU)</li><li>2.1.1.2 Memory</li><li>2.1.1.3 Input and Output Devices</li></ul>	5
2.2 Software	6
<ul> <li>2.2.1 Operating Systems</li> <li>2.2.2 Application Software</li> <li>2.3 Networks and Connectivity</li> <li>2.3.1 Local Area Network (LAN)</li> <li>2.3.2 Internet and World Wide Web (WWW)</li> </ul>	
3. Office Tools	8
<ul> <li>3.1 Word Processing Software</li> <li>3.1.1 Features and Functions</li> <li>3.1.2 Document Formatting</li> <li>3.1.3 Collaboration and Version Control</li> </ul>	
3.2 Spreadsheet Applications	26
3.2.1 Formulas and Functions	
3.2.2 Data Analysis and Visualization	
3.2.3 Macros and Automation	
3.3 Presentation Software	
3.3.1 Slide Creation and Design	
3.3.2 Multimedia Integration	
3.3.3 Effective Delivery Techniques	
<ul><li>4. Integration of Office Tools</li><li>4.1 File Compatibility and Interoperability</li></ul>	46
<ul><li>4.2 Data Transfer and Sharing</li><li>4.3 Project Management and Collaboration</li></ul>	
5. Benefits and Challenges	47
5.1 Increased Productivity and Efficiency	

- 5.2 Enhanced Communication and Collaboration
- 5.3 Potential Challenges and Limitations
- 6. Conclusion

48

- 6.1 Summary of Findings
- 6.2 Recommendations for Future Use

Appendix:

Glossary of Terms

References

## Abstract:

This student project report explores the essential concepts of computer fundamentals and the effective utilization of office tools. It provides an overview of the fundamental components of a computer system, such as hardware, software, and operating systems. Additionally, it delves into the various office tools used in modern workplaces, including word processing software, spreadsheet applications, and presentation software. The report also highlights the significance of these tools in enhancing productivity, communication, and collaboration within a professional setting.

#### 6. Conclusion

In conclusion, this project report has provided a comprehensive understanding of computer fundamentals and the utilization of office tools.

Firstly, the report explored the fundamental components of a computer system, including hardware, software, and operating systems. It highlighted the importance of the central processing unit (CPU), memory, and input/output devices in facilitating computer operations. Moreover, the significance of operating systems and application software in enabling various tasks and functions was emphasized.

Secondly, the report delved into the realm of office tools, focusing on word processing software, spreadsheet applications, and presentation software. It discussed the features and functions of these tools, including document formatting, formulas and functions, slide creation, and multimedia integration. Additionally, it highlighted the role of these tools in enhancing collaboration, version control, data analysis, and effective communication.

Furthermore, the report addressed the integration of office tools, emphasizing file compatibility, data transfer, and project management. It demonstrated the importance of interoperability between different software applications and the benefits of streamlined workflows through efficient data sharing and collaboration platforms.

## ATTENDANCE TRACKING SYSTEM

Kanuru, Penamaluru Mandal, Krishna District, Andhra Pradesh.

Submitted to Department of Chemistry



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## Attendance Tracking System

Contents	PageNo
Abstract	2
1. Introduction	3
2. Objective	3
3. Existing System	4
4. Proposed System	4
5. System Specification	5
6. Elements of Attendance Tracker	21
7. Conclusion	45
8. References	46

## Attendance Tracking System

## Abstract:

Attendance issues like tardiness and unexcused absence can reduce employee productivity and team performance. But it's not easy to spot these irregularities without an attendance record of your employees.

Fortunately, you can easily perform attendance tracking using tools like **Microsoft Excel**. You can create your own Excel attendance tracker or use a template to record employee attendance, time entries, etc., and streamline attendance management.

In this project how to create an Excel attendance tracker, its advantages, and its disadvantages. We'll also look into its different templates and introduce you to an efficient alternative to an attendance tracker in Excel.

Attendance Tracking System
Conclusion
In this project, I have tried to show you how to track attendance in Excel. We can download the
free templates and modify them for our use. Also, you can create an Excel file to track attendance
following the steps.
A G & S G SIDDHARTHA DEGREE COLLEGE OF ARTS & SCIENCE Page 46

## A INTERNSHIP PROGRAMM

#### ON

## PROCESS FLOW DIAGRAM TO JUICE CLARIFICATION

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#### ON

## PROCESS FLOW DIAGRAM TO JUICE CLARIFICATION

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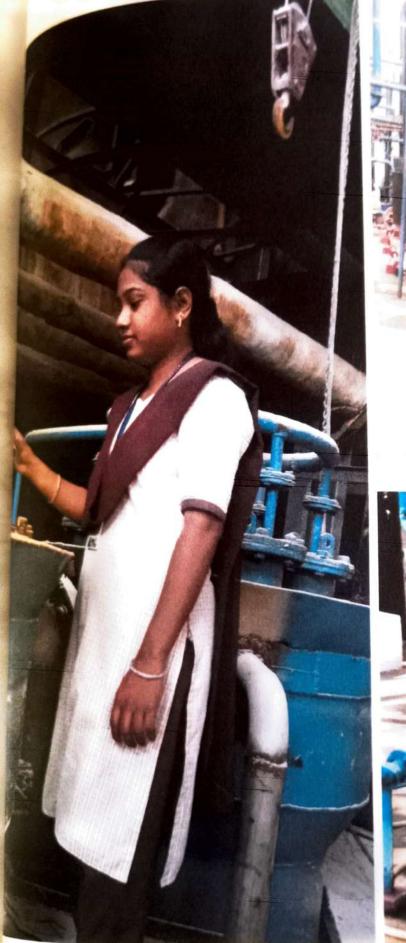
# CONTENTS

- Process Flow Diagram
- Unloading Cane
- Transporting Unloaded Cane Into Plant
- Preparatory Devices
- Milling
- Juice Sulphitation
- Juice Clarification

#### **ABSTRACT**

The object of Shredder is to complete the Preparation and Disintegration of the cane, so as to facilitate the completed extraction of juice by the mills. In our Sugar factory both the Milling Tandems are provided with Heavy Duty Shredders and details of which are given as under. The process in which water or juice is put on bagasse to mix with and dilute the juice present in the bagasse is called imbibition. Juice extraction increases with increase in pressure to the top roller. The pressure that can be applied is limited by the mechanical strength of the mill. Also feed ability decreases at higher pressures and power required increases. The optimum pressure is that which permits the top roller to float the necessary feed ability i.e.,2400 to 2500 lb/sq.in. For the determination of Primary Extraction, Sucrose Extraction and the Performance of individual Mills, we have to analyze the juice samples and Bagasse samples of the 1st, 2nd and the last, which are described below. Deaerator is useful to remove dissolved oxygen from the feed water. In the deaerator feed water is maintained at the constant level (36%) and exhaust steam is passed through the nozzle pipes of the deaerator at constant pressure of 0.15kg/cm2 by microprocessor based process controller. The incondensable gases (air, liberated oxygen etc.,) will be vented through the deaerator vent continuously.









## CONCLUSION

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## AN INTERNSHIP PROGRAM

ON

## JUICE SULPHITATION TO IMPORTANT TERMS

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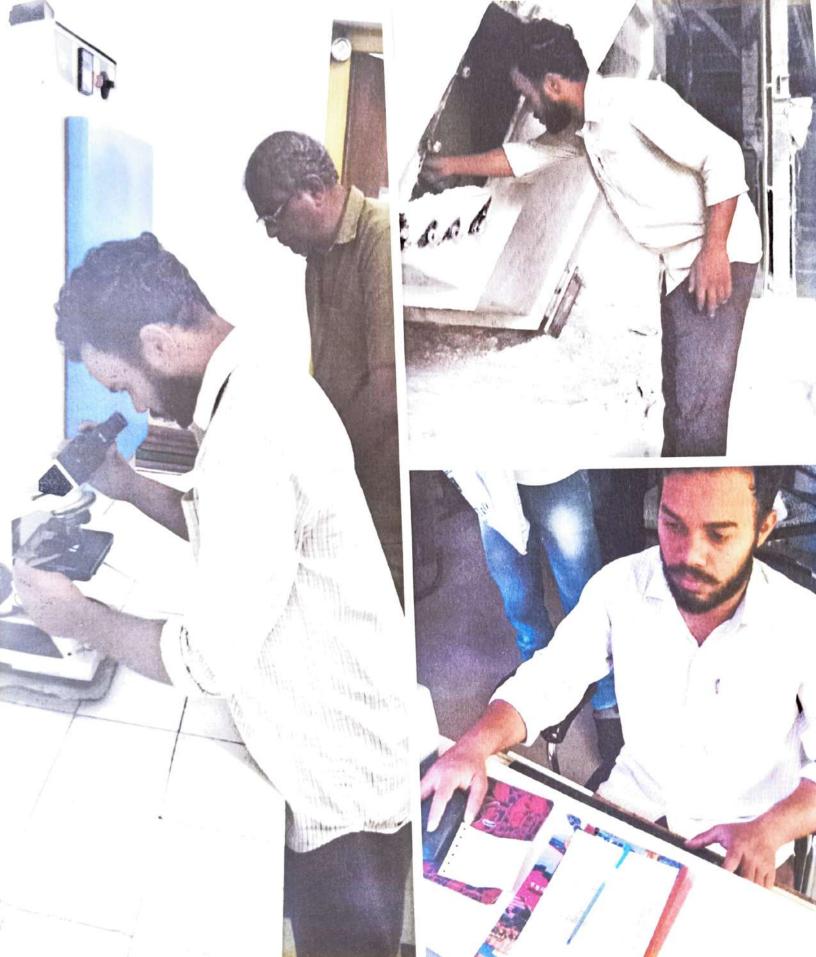
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# CONTENTS

- Juice Sulphitation
- Juice Clarification
- Evaporation
- Syrup Sulphitation
- Crystallization
- Melt
- Drying The Sugar
- Grading And Packing
- Cogen Plant In Brief
- Important Terms

## **ABSTRACT**

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#### A INTERNSHIP PROGRAMM

ON

## JUICE SULPHITATION TO IMPORTANT TERMS

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#### INTERNSHIP PROJECTREPORT

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#### JUICE SULPHITATION TO IMPORTANT TERMS

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2022-2023

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- Juice Sulphitation
- Juice Clarification
- Evaporation
- Syrup Sulphitation
- Crystallization
- Melt
- Drying The Sugar
- Grading And Packing
- Cogen Plant In Brief
- Important Terms

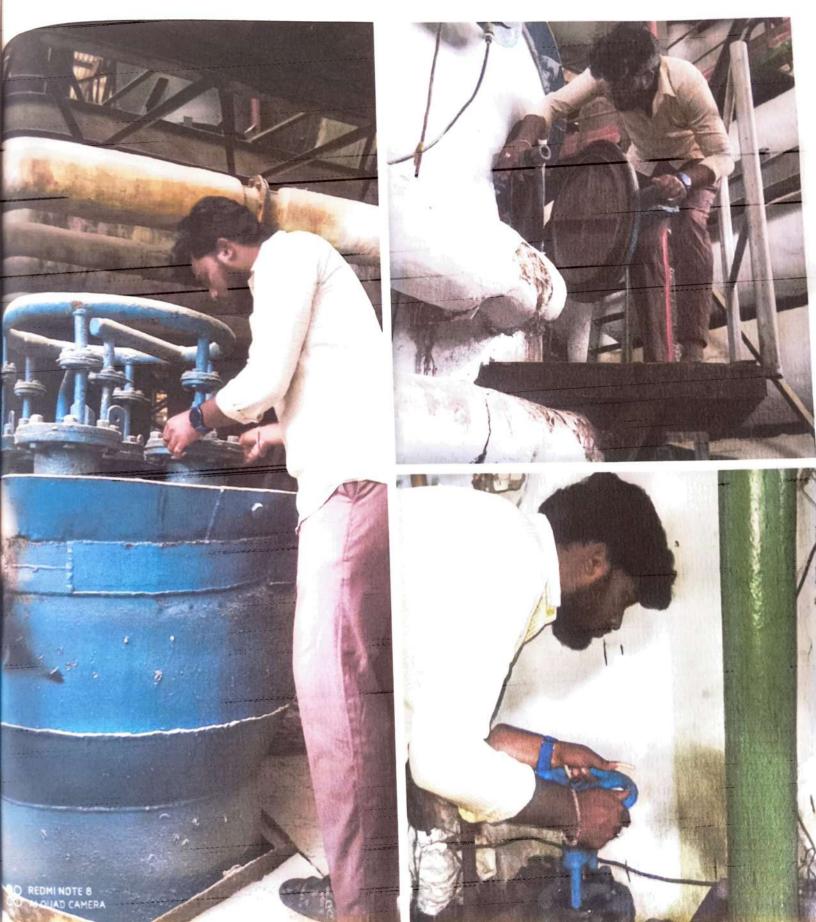
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#### AN INTERNSHIP PROGRAM

#### ON

## PREPARATION OF CALCIUM LACTATE POWDER

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## **Department of Chemistry**

## A.G. & S.G. SIDDHARTHADEGREE COLLEGE OF ARTS & SCIENCE

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Vuyyuru, Krishna Dt - 521165.

2022-2023

#### INDEX

## SI. NoCONTENTS

- ABSTRACT
- INTRODUCTION
- 3. CHAPTER: 1 REVIEW OF LITERATURE
- 4 CHAPTER: 2 RESEARCH DESIGN
  - 2.1 Aims & Objectives
  - 2.2 Metabolism
  - 2.3 Material & Methods
  - 2.4 Instruments
  - 2.5 Glass Ware
  - 2.6 Reagents
  - 2.7 Medium
    - Agar slant preparation
    - Medium Preparation
    - Inoculation
  - 2.8 Morphological Studies
    - Microscopy
    - Smear Preparation
    - Gram Staining
    - Motility of the Culture

## 2.9 Monitoring Para meters

- pH
- > Cellcount
- > Calcium Lactate

- 5. CHAPTER: 3 RESULTS & DISCUSSION
- 6. CHAPTER: 4 CONCLUSION
- 7. CHAPTER: 5 BIBLIOGRAPHY

## ABSTRACT

Now a days, food, organic acids, drinks, fertilizers and several other products are commercially produced by the fermentation process. Even though fermentation is an old concept recent days it is gaining more importance in the field of food, agricultural and pharma due to less energy requirements, less hazardous, high productivity & quality. Fermentation is the oxidation or reduction of some matter by bacteria or other small organisms. The science of fermentation is known as zymology. Bacteria generally produce acids (eg. Lactic acid, vinegar etc.,) that are direct products of bacterial metabolism. In milk the acid coagulates casein, producing curds.

In its strictest sense, fermentation is the anaerobic metabolic breakdown of a nutrient molecule such as glucose, with out net oxidation. Fermentation does not release all the available energy in a molecule. It merely allows glycolysis to continue by replenishing reduced coenzymes. Depending on which organism it is taking place the fermentation may yield lactate, acetic acid, ethanol or other reduced metabolites. In case of Lactobacillus, the bacteria that produce Lactic acid by fermentation has the ability to produce Calcium Lactate as the end product.

Calcium Lactate is produced through fermentation of sugar /glucose using principal organism Lactobacillus delbrueckii. During fermentation process, calcium lactate is formed by neutralization of lactic acid with pharma grade calcium carbonate of total sugar/glucose into calcium lactate, it is purified by using current Good Manufacturing Practices to get pharma grade calcium lactate. It is deemed generally recognized as safe (GRAS) as a food additive by food & drug Administration (F.D.A) in the U.S.A and Several other European countries.





## CONCLUSION

- Lactobacillus delbrueckii is gram positive facultative Anaerobic, nonmotile thrmophilic and non spore forming bacteria.
- > Ability of the four strains to produce calcium lactate was comparitatively illustrated by quantitative analysis of calcium lactate.
- Calcium lactate has wide applications in food & pharma.
- Calcium lactate bacteria and their by products are currently present in many of the foods we consume. For this reasons they are regarded as safe and natural by consumers.
- Metabolic by products of calcium lactate bacterial have been shown to inhibit the growth of several important pathogens and increase self life beyond current chemical preservatives.
- Besides being less potentially toxic or carcinogenic than current antimicrobial agents, lactic bacteria and their by products have been shown to be more effective and flexible in several applications.

#### AN INTERNSHIP PROGRAM

ON

#### PREPARATION OF CALCIUM LACTATE POWDER

#### Submitted By

Regd. No: 2031405 K.Kalpana

#### Mentor

Sri. M.Sateesh., M.Sc.

Lecturer in department of Physics



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## INTERNSHIP PROJECTREPORT

#### ON

## PREPARATION OF CALCIUM LACTATE POWDER

#### Submitted By

2021404		
2031404 2031405	V.Supriya	Preparation of calcium lactate powder
	K.Kalpana	Preparation of calcium lactate powder

Mentor

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  - 2.1 Aims & Objectives
  - 2.2 Metabolism
  - 2.3 Material & Methods
  - 2.4 Instruments
  - 2.5 Glass Ware
  - 2.6 Reagents
  - 2.7 Medium
    - Agar slant preparation
    - Medium Preparation
    - Inoculation
  - 2.8 Morphological Studies
    - Microscopy
    - Smear Preparation
    - Gram Staining
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  - > Calcium Lactate

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- 7. CHAPTER: 5 BIBLIOGRAPHY

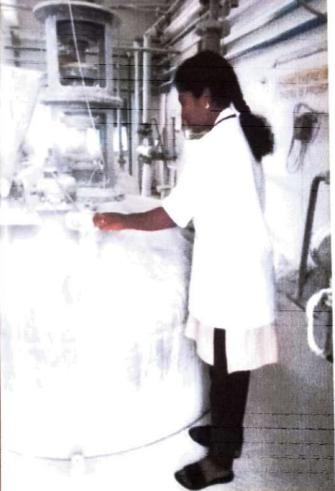
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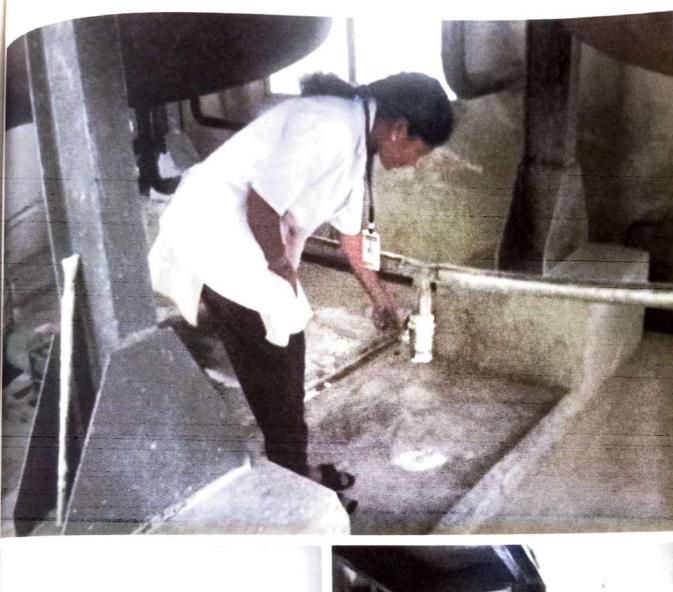
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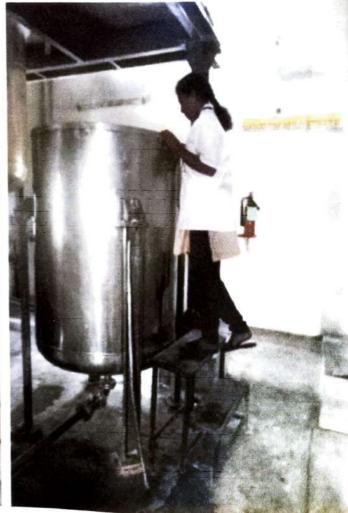












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#### AN INTERNSHIP PROGRAM

ON

#### CLP - BIO TECH

#### Submitted By

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#### INTERNSHIP PROJECTREPORT

#### ON

#### **CLP BIO TECH**

#### Submitted By

2031406	Ch.Lakshmipoornima	CLP Bio tech
2031411	K.Bhargavi	CLP Bio tech

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# AN INTERNSHIP PROGRAM

#### ON

# PROCESS FLOW DIAGRAM TO JUICE CLARIFICATION

#### Submitted By

Regd. No: 2031407, M.Maheswari

#### Mentor

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## INTERNSHIP PROJECTREPORT

#### ON

# PROCESS FLOW DIAGRAM TO JUICE CLARIFICATION

#### Submitted By

2031401	R.Nandini	Process flow diagram to juice clarification
2031407	M.Maheswari	Process flow diagram to juice clarification

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# CONTENTS

- Process Flow Diagram
- Unloading Cane
- Transporting Unloaded Cane Into Plant
- Preparatory Devices
- Milling
- Juice Sulphitation
- Juice Clarification

#### **ABSTRACT**

The object of Shredder is to complete the Preparation and Disintegration of the cane, so as to facilitate the completed extraction of juice by the mills. In our Sugar factory both the Milling Tandems are provided with Heavy Duty Shredders and details of which are given as under. The process in which water or juice is put on bagasse to mix with and dilute the juice present in the bagasse is called imbibition. Juice extraction increases with increase in pressure to the top roller. The pressure that can be applied is limited by the mechanical strength of the mill. Also feed ability decreases at higher pressures and power required increases. The optimum pressure is that which permits the top roller to float the necessary feed ability i.e.,2400 to 2500 lb/sq.in. For the determination of Primary Extraction, Sucrose Extraction and the Performance of individual Mills, we have to analyze the juice samples and Bagasse samples of the 1st, 2nd and the last, which are described below. Deaerator is useful to remove dissolved oxygen from the feed water. In the deaerator feed water is maintained at the constant level (36%) and exhaust steam is passed through the nozzle pipes of the deaerator at constant pressure of 0.15kg/cm2 by microprocessor based process controller. The incondensable gases (air, liberated oxygen etc.,) will be vented through the deaerator vent continuously.









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#### AN INTERNSHIP PROGRAM

ON

# JUICE SULPHITATION TO IMPORTANT TERMS

## **Submitted By**

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# INTERNSHIP PROJECTREPORT

#### ON

# JUICE SULPHITATION TO IMPORTANT TERMS

#### Submitted By

2031402	G.Balaamaresh	Juice sulphitation to important terms
2031403	K.Sudheer	Juice sulphitation to important terms
2031409	E.Alekhya	Juice sulphitation to important terms
2031412	SK.Naziya sultana	Juice sulphitation to important terms

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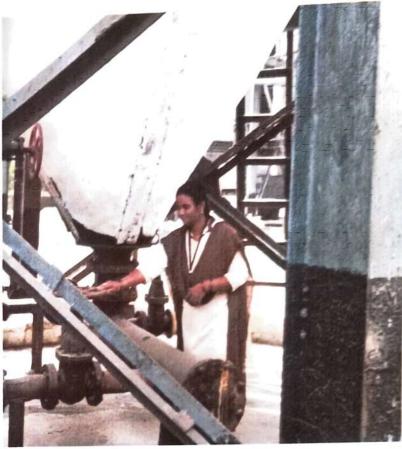
- Juice Sulphitation
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- Syrup Sulphitation
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- Melt
- Drying The Sugar
- Grading And Packing
- Cogen Plant In Brief
- Important Terms

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# AN INTERNSHIP PROGRAM

ON

# EVAPORATION TO IMPORTANT TO TERMS

#### Submitted By

Regd. No: 2031410, J.Priyanka.

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#### INTERNSHIP PROJECTREPORT

#### ON

# **EVAPORATION TO IMPORTANT TERMS**

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2031410		
	J.Priyanka	Evaporation to important terms
2031413	M.Akhil	Evaporation to important terms
2031414	N.Pavansai	Evaporation to important terms

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#### A INTERNSHIP PROGRAM

ON

**CLP - BIO TECH** 

Submitted By

Regd. No: 2031411, K.Bhargavi.

Mentor

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#### INTERNSHIP PROJECTREPORT

#### ON

#### **CLP BIO TECH**

#### Submitted By

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	K.Bhargavi	CLP Bio tech

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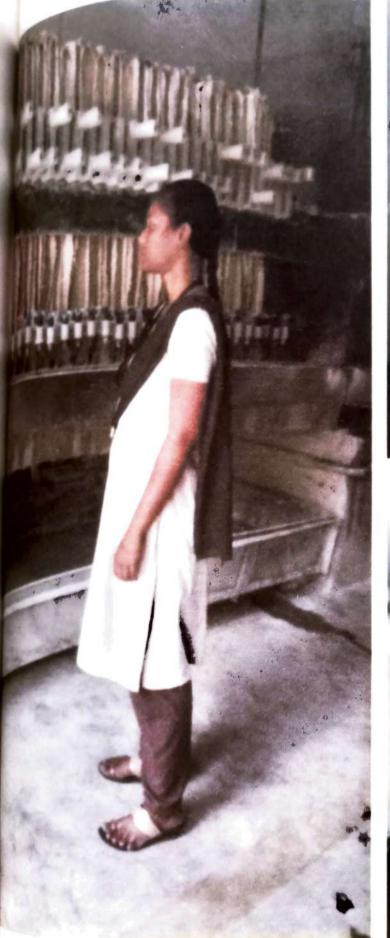
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#### AN INTERNSHIP PROGRAM

#### ON

# JUICE SULPHITATION TO IMPORTANT TERMS

#### **Submitted By**

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#### Mentor

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#### INTERNSHIP PROJECTREPORT

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#### **Department of Chemistry**

#### A.G. & S.G. SIDDHARTHADEGREE COLLEGE OF ARTS & SCIENCE

Accredited "A" Grade by NAAC

(Autonomous, Affiliated to Krishna University, Machilipatnam)

Vuyyuru, Krishna Dt – 521165.

2022-2023

# CONTENTS

- Juice Sulphitation
- Juice Clarification
- Evaporation
- Syrup Sulphitation
- Crystallization
- 6. Melt
- 7. Drying The Sugar
- 8. Grading & Packing
- Cogen Plant in Brief
- 10. Important Terms

#### ABSTRACT

The object of Shredder is to complete the Preparation and Disintegration of the cane, so as to facilitate the completed extraction of juice by the mills. In our Sugar factory both the Milling Tandems are provided with Heavy Duty Shredders and details of which are given as under. The process in which water or juice is put on bagasse to mix with and dilute the juice present in the bagasse is called imbibition. Juice extraction increases with increase in pressure to the top roller. The pressure that can be applied is limited by the mechanical strength of the mill. Also feed ability decreases at higher pressures and power required increases. The optimum pressure is that which permits the top roller to float the necessary feed ability i.e.,2400 to 2500 lb/sq.in. For the determination of Primary Extraction, Sucrose Extraction and the Performance of individual Mills, we have to analyze the juice samples and Bagasse samples of the 1st, 2nd and the last, which are described below. Deaerator is useful to remove dissolved oxygen from the feed water. In the deaerator feed water is maintained at the constant level (36%) and exhaust steam is passed through the nozzle pipes of the deaerator at constant pressure of 0.15kg/cm2 by microprocessor based process controller. The incondensable gases (air, liberated oxygen etc.,) will be vented through the deaerator vent continuously.













#### CONCLUSION

The object of Shredder is to complete the Preparation and Disintegration of the cane, so as to facilitate the completed extraction of juice by the mills. In our Sugar factory both the Milling Tandems are provided with Heavy Duty Shredders and details of which are given as under. The process in which water or juice is put on bagasse to mix with and dilute the juice present in the bagasse is called imbibition. Juice extraction increases with increase in pressure to the top roller. The pressure that can be applied is limited by the mechanical strength of the mill. Also feed ability decreases at higher pressures and power required increases. The optimum pressure is that which permits the top roller to float the necessary feed ability i.e.,2400 to 2500 lb/sq.in. For the determination of Primary Extraction, Sucrose Extraction and the Performance of individual Mills, we have to analyze the juice samples and Bagasse samples of the 1st, 2nd and the last, which are described below. Deaerator is useful to remove dissolved oxygen from the feed water. In the deaerator feed water is maintained at the constant level (36%) and exhaust steam is passed through the nozzle pipes of the deaerator at constant pressure of 0.15kg/cm2 by microprocessor based process controller. The incondensable gases (air, liberated oxygen etc.,) will be vented through the deaerator vent continuously.

### AN INTERNSHIP PROGRAM

ON

# EVAPORATION TO IMPORTANT TO TERMS

#### Submitted By

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#### INTERNSHIP PROJECTREPORT

#### ON

#### **EVAPORATION TO IMPORTANT TERMS**

#### Submitted By

2031410	J.Priyanka	Evaporation to important terms
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2022-2023

# CONTENTS

- Evaporation
- Syrup Sulphitation
- Crystallization
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- Drying The Sugar
- Grading And Packing
- Cogen Plant In Brief
- Important Terms

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#### AN INTERNSHIP PROGRAM

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#### INTERNSHIP PROJECTREPORT

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#### EVAPORATION TO IMPORTANT TERMS

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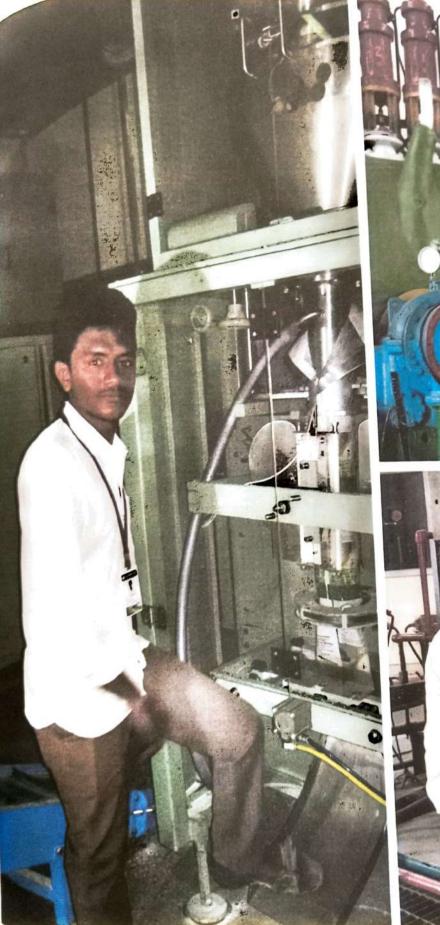
2022-2023

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- Important Terms

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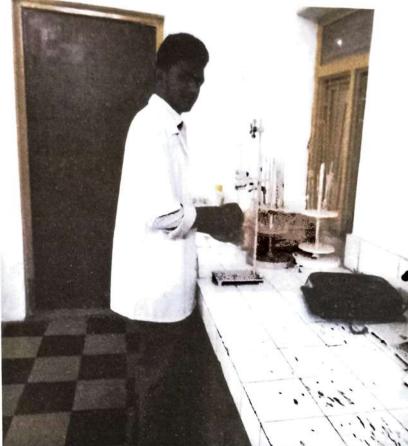
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An Autonomous College in the Jurisdiction of Krishna University, Machilipatnam
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ISO 9001-2015



### **DEPARTMENT OF PHYSICS**

INTERNSHIP CONTENT & SYLLABUS
III MPC E.M /T.M
2022-2023

#### INTERNSHIP PROJECT REPORT

#### **ON**

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2031206	J.Sneha	Attendance tracking system
2031207	B.Kavitha	Attendance tracking system
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#### INTERNSHIP PROJECTREPORT

#### ON

#### COMPUTER FUNDAKMENTAL & EFFECTIVE UTILIZATION OF OFFICE TOOLS

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#### INTERNSHIP PROJECTREPORT

#### **ON**

#### ENHANCING PRODUCTIVITY WITH MICROSOFT OFFICE SUITE

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2022-2023

# INTERNSHIP PROJECT REPORT ON ENHANCING PRODUCTIVITY WITH MICROSOFT OFFICE SUITE

Kanuru, Penamaluru Mandal, Krishna District, Andhra Pradesh.
Submitted to Department of Physics



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(An Autonomous college in the jurisdiction of Krishna University)

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2022 - 2023

MARCH 20th 2023 to JULY 5th 2023

# INTERNSHIP PROJECT REPORT ON ENHANCING PRODUCTIVITY WITH MICROSOFT OFFICE SUITE

Kanuru, Penamaluru Mandal, Krishna District, Andhra Pradesh.

Submitted to Department of Physics



### **CERTIFICATE**

This is to certify that the Internship Project work report entitled "ENHANCING PRODUCTIVITY WITH MICROSOFT OFFICE SUITE, Kanuru, Penamaluru Mandal, Krishna District, Andhra Pradesh" is a bonafide project report carried out by ANAGANI TEJASWINI – 2031201, SYED AYESHA – 2031202, GOGA SIVANI – 2031203 & SONGA BLANDIN – 2031204 submitted to the Department of Physics of AG & SG SIDDHARTHA DEGREE COLLEGE OF ARTS & SCIENCE, VUYYURU for the partial fulfillment of Degree of Bachelor of Science during the year 2022 – 2023.

Molalin

Head of the Department

Signature of the External Examiner

Title: Enhancing Productivity with Microsoft Office S	Suite	
1. Abstract:	2	
2. Introduction:	3	
- Overview of Microsoft Office		
- Importance of Microsoft Office in modern workplaces and educational settings		
3. Components of Microsoft Office: - Microsoft Word:	4	
- Features and functionalities		
- Application areas and uses		
- Formatting options and document creation		
- Microsoft Excel:	9	
- Features and functionalities		
- Data manipulation and analysis		
- Spreadsheet creation and formatting		
- Microsoft PowerPoint:	14	
- Features and functionalities		
- Presentation creation and design		
- Presentation creation and design - Slide formatting and animation		
- Microsoft Outlook:	19	
- Features and functionalities		
- Email management and organization		
- Calendar and scheduling options.		
4. Practical Applications of Microsoft Office:	23	
- Office productivity and collaboration		
- Data analysis and reporting		
- Project management and planning		
5. Benefits of Microsoft Office:	25	
- Enhanced productivity and efficiency		
- Streamlined collaboration and communication		
- Data analysis and decision-making support		
6. Conclusion:	32	
		1

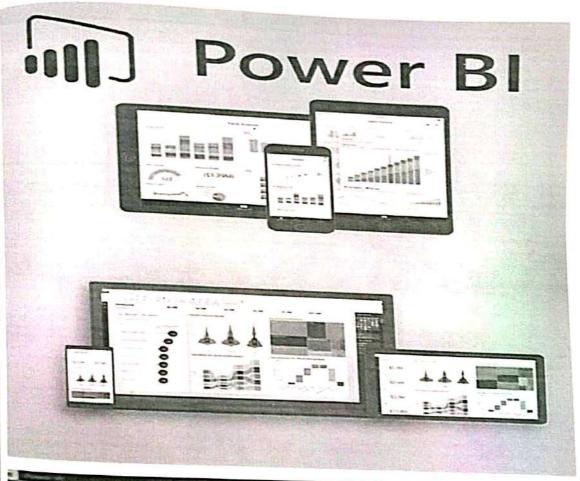
# CONCLUSION:

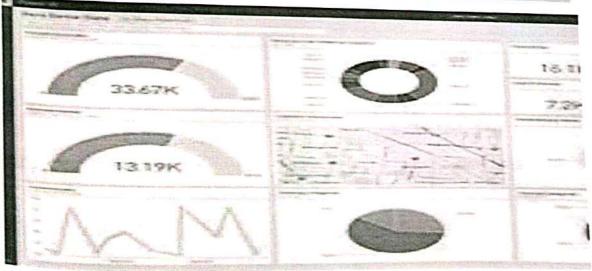
Microsoft Office consists of several components, each serving a specific purpose and offering unique functionalities. Here is a recap of the key components of Microsoft Office and their significance:

The future trends and developments in MS Office include further enhancements in cloud-based collaboration, Al integration, data analysis, and mobile experience. Integration with Microsoft Teams is expected to promote seamless collaboration and workflow management. Additionally, Microsoft is committed to enhancing accessibility features to provide an inclusive and user-friendly experience.

# Integration with Power BI:

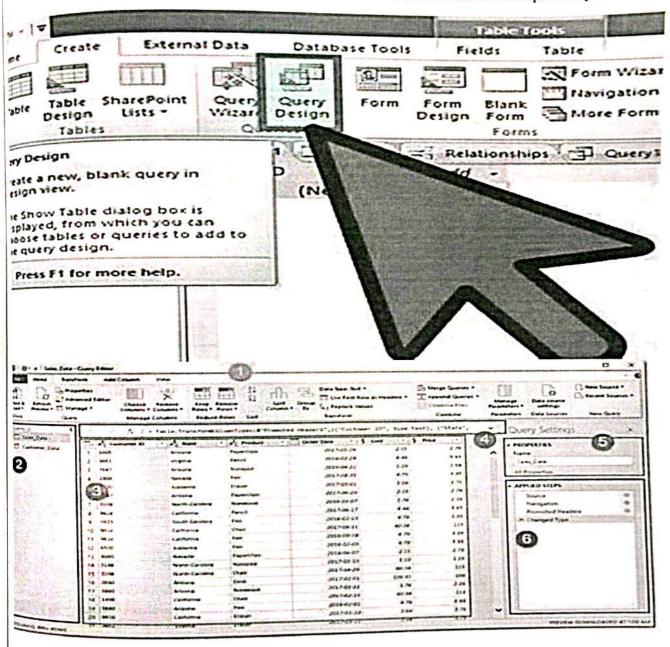
a. Power BI is a business intelligence tool that integrates with MS Office applications, allowing users to create interactive dashboards and reports. Power BI enables data visualization exploration, and collaboration, providing a comprehensive solution for data analysis and decision-making.





# b. Power Query and Power Pivot:

- a. Power Query: Power Query is an add-in available in Excel that allows users to import, transform, and clean data from various sources. It supports data consolidation, merging, filtering, and shaping for analysis.
- b. Power Pivot: Power Pivot is an Excel add-in that enables users to create data models and perform advanced data analysis. It supports working with large datasets, creating relationships between tables, and creating calculated columns and measures for in-depth analysis.



# 4. Data Visualization:

- a. Excel Charts and Graphs: Excel offers a wide range of chart types and customization options to visualize data effectively. Users can create bar charts, line charts, pie charts, and more to present data in a visually appealing and understandable format.
- b. PowerPoint: PowerPoint allows users to create visually engaging presentations that include charts, graphs, and other visual elements to communicate data insights and support decisionmaking.

# INTERNSHIP PROJECT REPORT ON ATTENDANCE TRACKING SYSTEM

Kanuru, Penamaluru Mandal, Krishna District, Andhra Pradesh.
Submitted to Department of Physics & Chemistry



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2022 – 2023

MARCH 20th 2023 to JULY 5th 2023

#### INTERNSHIP PROJECT REPORT ON

#### ATTENDANCE TRACKING SYSTEM

Kanuru, Penamaluru Mandal, Krishna District, Andhra Pradesh.

Submitted to Department of Physics & Chemistry



#### **CERTIFICATE**

This is to certify that the Internship Project work report entitled "Attendance Tracking System, Kanuru, Penamaluru Mandal, Krishna District, Andhra Pradesh" is a bonafide project report carried out by KALAPALA SANDHYA – 2031205, JUVVANAPUDI SNEHA – 2031206, BOTSA KAVITHA – 2031207, PUTTUPU MOUNIKA – 2031208 & MADDULA SAI TEJA – 2031229, submitted to the Department of Physics & Chemistry of AG & SG SIDDHARTHA DEGREE COLLEGE OF ARTS & SCIENCE, VUYYURU for the partial fulfillment of Degree of Bachelor of Science during the year 2022 – 2023.

Mentor

Head of the Department

Signature of the External Examiner

Contents	PageNo
Abstract	2
1. Introduction	3
2. Objective	3
3. Existing System	4
. 4. Proposed System	4
5. System Specification	5
6. Elements of Attendance Tracker	21
7. Conclusion	45
8. References	46

## Conclusion

In this project, I have tried to show you how to track attendance in Excel. We can download the free templates and modify them for our use. Also, you can create an Excel file to track attendance following the steps.

# Step 9: Insert Data in Attendance Cells

yow, insert data in the attendance cells to calculate the summary columns. To insert data, you can write from the keyboard or use the drop-down suggestions.

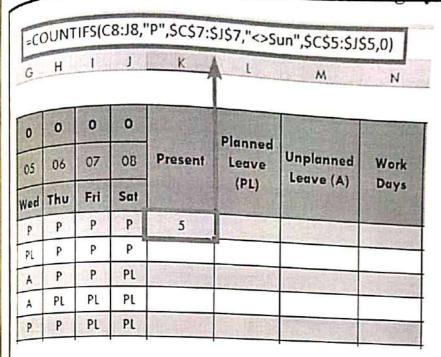
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		Start Dat	le	1/	1/202	2				End I	Date	
The Continuent				0	2	0	0	0	0	0		
THE PERSON NAMED IN	ID	Name	01	02	03	04	05	06	07	08	Present	Planne
Name of Street			Sat	Sun	Mon	Tue	Wed	Thu	Fri	Sat		(PL)
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# Step 10: Insert Formulas to Calculate the Total Attendance

Now, to calculate the total presence of the month or the week, insert this formula into the cell: =COUNTIFS(C8:J8, "P",SCS7:SJS7," Sun",SCS5:SJS5,0)

### Formula Explanation

- Using the COUNTIFS function, you will count the cells if they follow 3 conditions.
- C8:J8, "P": If the cell contains "P"
- SCS7:SJS7," Sun": If the cell doesn't contain "Sun"
- SCS5:SJS5,0: If the cells are of value 0, it means it is not a holiday.
- SCS5:SJS5.0. Then, copy the formula and paste it to the other cells of the column or use the Fill Handle icon to drag the formula.



Now, to calculate the total **Planned Leave** for the month or the week, insert this formula into the cell:

 Then, copy the formula and paste it to the other cells of the column or use the Fill Handle icon to drag the formula.

G	Н	1	J	K		M	N
0	0	0	0		Planned		964
05	06	07	08	Present	Leave	Unplanned Leave (A)	Work Days
Ved	Thu	Fri	Sat		(PL)		
P	P	Р	Р	5	0		
PL	P	Р	Р	3			
A	P	P	PL	2			
A	PL	PL	PL	1			
Р	P	PL	PL	3			
A	Р	Р	Р	4			
A	A	P	P	2			
P	P	Р	Р	5			
P	P	P	P	5			
P	P	Α	PL	3			

# INTERNSHIP PROJECT REPORT ON COMPUTER FUNDAMENTALS & THE EFFECTIVE UTILIZATION OF THE OFFICE TOOLS

Kanuru, Penamaluru Mandal, Krishna District, Andhra Pradesh.
Submitted to Department of Physics & Chemistry



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#### INTERNSHIP PROJECT REPORT ON

# COMPUTER FUNDAMENTALS & THE EFFECTIVE UTILIZATION OF THE OFFICE TOOLS

Kanuru, Penamaluru Mandal, Krishna District, Andhra Pradesh.

Submitted to Department of Physics & Chemistry



#### **CERTIFICATE**

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Mentor Mentor

Head of the Department

Signature of the External Examiner

## Computer fundamentals and the effective utilization of office tools.

CONTENTS	Page No
ABSTRACT	3
1. Introduction	4
1.1 Background	4
1.2 1.2 Objectives	4
2. Computer Fundamentals	5
2.1 Hardware 2.1.1.1 Central Processing Unit (CPU) 2.1.1.2 Memory 2.1.1.3 Input and Output Devices	5
2.2 Software	6
<ul> <li>2.2.1 Operating Systems</li> <li>2.2.2 Application Software</li> <li>2.3 Networks and Connectivity</li> <li>2.3.1 Local Area Network (LAN)</li> <li>2.3.2 Internet and World Wide Web (WWW)</li> </ul>	
3. Office Tools	8
3.1 Word Processing Software 3.1.1 Features and Functions 3.1.2 Document Formatting 3.1.3 Collaboration and Version Control	
3.2 Spreadsheet Applications	26
3.2.1 Formulas and Functions	
3.2.2 Data Analysis and Visualization	
3.2.3 Macros and Automation	
3.3 Presentation Software	
3.3.1 Slide Creation and Design	
3.3.2 Multimedia Integration	
3.3.3 Effective Delivery Techniques	
Integration of Office Tools     If I compatibility and Interoperability	46
4.2 Data Transfer and Sharing 4.3 Project Management and Collaboration	
5. Benefits and Challenges	47
5.1 Increased Productivity and Efficiency	

## Computer fundamentals and the effective utilization of office tools.

- 5.2 Enhanced Communication and Collaboration
- 5.3 Potential Challenges and Limitations
- 6. Conclusion

48

- 6.1 Summary of Findings
- 6.2 Recommendations for Future Use

Appendix:

Glossary of Terms

References

## Computer fundamentals and the effective utilization of office tools.

## 6. Conclusion

In conclusion, this project report has provided a comprehensive understanding of computer fundamentals and the utilization of office tools.

Firstly, the report explored the fundamental components of a computer system, including hardware, software, and operating systems. It highlighted the importance of the central processing unit (CPU), memory, and input/output devices in facilitating computer operations. Moreover, the significance of operating systems and application software in enabling various tasks and functions was emphasized.

Secondly, the report delved into the realm of office tools, focusing on word processing software, spreadsheet applications, and presentation software. It discussed the features and functions of these tools, including document formatting, formulas and functions, slide creation, and multimedia integration. Additionally, it highlighted the role of these tools in enhancing collaboration, version control, data analysis, and effective communication.

Furthermore, the report addressed the integration of office tools, emphasizing file compatibility, data transfer, and project management. It demonstrated the importance of interoperability between different software applications and the benefits of streamlined workflows through efficient data sharing and collaboration platforms.

Computer fundamentals and the effective utilization of office tools.

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**Note:** Type values by selecting a cell, claim it by entering the equal sign (=) and then type your value. For example =309.

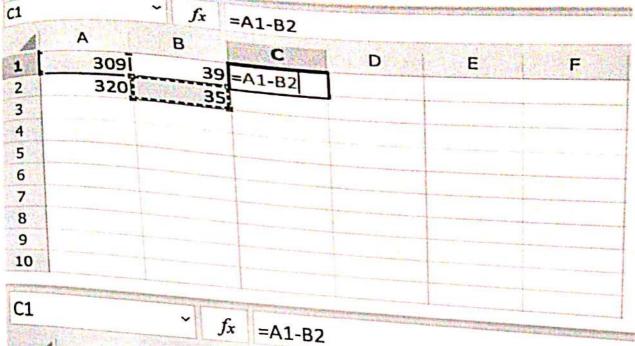
Well done! You have successfully typed values to cells and now we can use them to create formulas.

Here is how to do it, step by step.

- 1. Select the cell C1
- 2. Type the equal sign (=)
- 3. Left click on A1, the cell that has the (309) value
- 4. Type the minus sign (-)
- 5. Left click on B2, the cell that has the (35) value
- 6. Hit enter

**Tip:** The formula can be typed directly without clicking the cells. The typed formula would be the same as the value in C1 (=A1-B2).

Computer fundamentals and the effective utilization of office tools.



A	Α	В	C		
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The result after hitting the enter button is C1(274). Did you make it? Another Example

Let's try one more example, this time let's make the formula =A2-B1.

Here is how to do it, step by step.

- 1. Select the cell C2
- 2. Type the equal sign (=)
- 3. Left click A2, the cell that has the (320) value
- 4. Type the minus sign (-)
- 5. Left click B1, the cell that has the (39) value

# INTERNSHIP PROJECT REPORT ON ATTENDANCE TRACKING SYSTEM

Kanuru, Penamaluru Mandal, Krishna District, Andhra Pradesh.
Submitted to Department of Physics & Chemistry



#### SUBMITTED BY

SUNKARA DIVIJA VYSHNAVI - 2031214

BELLAM PUJITHA - 2031215

CHOPPARAPU MANOJ - 2031216

PANTLA GANESH - 2031217

III B.Sc. (MPC)

In partial fulfillment for the award of Degree of Bachelor of Science

Project Guide: CH. NARAYANA RAO

Spice Skills India LLP, Kanuru.

Mentor: M.SATEESH & P.SURESH

Lecturers in Physics & Chemistry

## A.G & S.G SIDDHARTHA DEGREE COLLEGE OF ARTS & SCIENCE, VUYYURU

(An Autonomous college in the jurisdiction of Krishna University)

Accredited by NAAC with "A" Grade

2022 - 2023

MARCH 20th 2023 to JULY 5th 2023

## ATTENDANCE TRACKING SYSTEM

Kanuru, Penamaluru Mandal, Krishna District, Andhra Pradesh.

Submitted to Department of Physics & Chemistry



## **CERTIFICATE**

This is to certify that the Internship Project work report entitled "Attendance Tracking System, Kanuru, Penamaluru Mandal, Krishna District, Andhra Pradesh" is a bonafide project report carried out by SUNKARA DIVIJA VYSHNAVI – 2031214, BELLAM PUJITHA – 2031215, CHOPPARAPU MANOJ – 2031216 & PANTLA GANESH – 2031217, submitted to the Department of Physics & Chemistry of AG & SG SIDDHARTHA DEGREE COLLEGE OF ARTS & SCIENCE, VUYYURU for the partial fulfillment of Degree of Bachelor of Science during the year 2022 – 2023.

M. S. Mentor

Head of the Department

Signature of the External Examiner

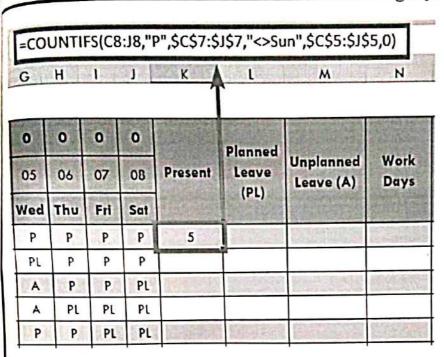
## Affinishment Practices System

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in Companions	<b>F</b>
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a dismonte d'artemines anolise	270
E Compilaniem	400
4 Authoritan	161

Contents	PageNo
Abstract	2
1. Introduction	3
2. Objective	3
3. Existing System	4
4. Proposed System	4
5. System Specification	5
6. Elements of Attendance Tracker	21
7. Conclusion	45
8. References	46

## Conclusion

In this project, I have tried to show you how to track attendance in Excel. We can download the free templates and modify them for our use. Also, you can create an Excel file to track attendance following the steps.



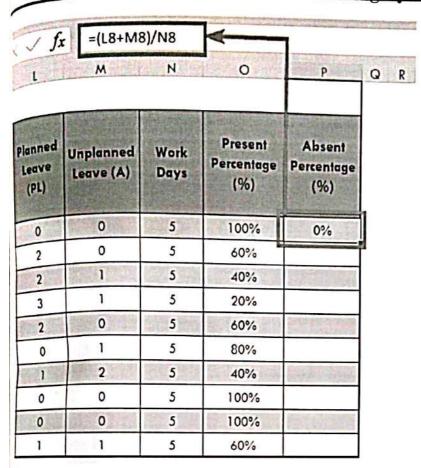
 Now, to calculate the total Planned Leave for the month or the week, insert this formula into the cell:

=COUNTIFS(C8:J8, "PL", \$C\$7:\$J\$7," ⟨Sun", \$C\$5:\$J\$5,0)

Then, copy the formula and paste it to the other cells of the column or use the Fill Handle icon
to drag the formula.

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=COUNTIFS(C8:J8,"PL",\$C\$7:\$J\$7,"<>Sun",\$C\$5:\$J\$5,0)



 Finally, your monthly attendance report is complete. You can track each participant's attendance data easily.

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### **ON**

### PROCESS FLOW DIAGRAM TO JUICE CLARIFICATION

## Submitted By

2031415	I.Manoj	Process flow diagram to juice clarification
2031416	V.Arjun	Process flow diagram to juice clarification
2031427	V.P.Chandra Ghandhi	Process flow diagram to juice clarification

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### **ON**

#### JUICE SULPHITATION TO IMPORTANT TERMS

## Submitted By

2031421	P.Tarun	Juice sulphitation to important terms
2031428	N.Tarun	Juice sulphitation to important terms

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## **CLP BIO TECH**

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2031419	P.Srihitha	CLP Bio tech
2031424	B.Srikala	CLP Bio tech

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### **ON**

### PREPARATION OF CALCIUM LACTATE POWDER

## Submitted By

2031420	R.Ratna Reethika	Preparation of calcium lactate powder
2031422	K.Supraja	Preparation of calcium lactate powder
2031425	G.Maneesha	Preparation of calcium lactate powder

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#### ON

### **EVAPORATION TO IMPORTANT TERMS**

## Submitted By

2031423	SD.Maimunnisa	Evaporation to important terms
2031426	K.Venkat Rohith	Evaporation to important terms

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ON

## PROCESS FLOW DIAGRAM TO JUICE CLARIFICATION

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## PROCESS FLOW DIAGRAM TO JUICE CLARIFICATION

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## PROCESS FLOW DIAGRAM TO JUICE CLARIFICATION

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ON

### PROCESS FLOW DIAGRAM TO JUICE CLARIFICATION

## A.G. & S.G. SIDDHARTHA DEGREE COLLEGE OF ARTS & SCIENCE

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**Department of Chemistry** 



#### CERTIFICATE

This is to certify that the internship report titled "Process flow diagram to juice clarification" is the bonafide work of Mr.I.Manoj bearing 2031415 in III B.Sc (M.P.C) -V semester Chemistry in partial fulfillment for the award of Bachelor in Chemistry.

Signature of the Mentor

Signature of H.O.D

lead the Dept. of Chemistry

G. & S. G. S. DEGREE COLLEGE

WYYURU - 621 168

Signature of the External Examiner

#### ABSTRACT

The object of Shredder is to complete the Preparation and Disintegration of the cane, so as to facilitate the completed extraction of juice by the mills. In our Sugar factory both the Milling Tandems are provided with Heavy Duty Shredders and details of which are given as under. The process in which water or juice is put on bagasse to mix with and dilute the juice present in the bagasse is called imbibition. Juice extraction increases with increase in pressure to the top roller. The pressure that can be applied is limited by the mechanical strength of the mill. Also feed ability decreases at higher pressures and power required increases. The optimum pressure is that which permits the top roller to float the necessary feed ability i.e.,2400 to 2500 lb/sq.in. For the determination of Primary Extraction, Sucrose Extraction and the Performance of individual Mills, we have to analyze the juice samples and Bagasse samples of the 1st, 2nd and the last, which are described below. Deaerator is useful to remove dissolved oxygen from the feed water. In the deaerator feed water is maintained at the constant level (36%) and exhaust steam is passed through the nozzle pipes of the deaerator at constant pressure of 0.15kg/cm2 by microprocessor based process controller. The incondensable gases (air, liberated oxygen etc.,) will be vented through the deaerator vent continuously.

## **CONTENTS**

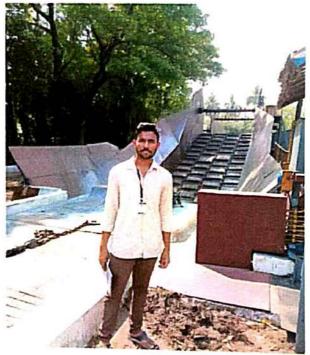
Process Flow Diagram
Unloading Cane
Transporting unloaded cane into plant
Preparatory devices
Milling
Juice Sulphitation
Juice Clarification
Evaporation
Syrup Sulphitation
Crystallization
Melt
Drying the sugar
Grading and packaging
Cogen Plant in brief
Important terms

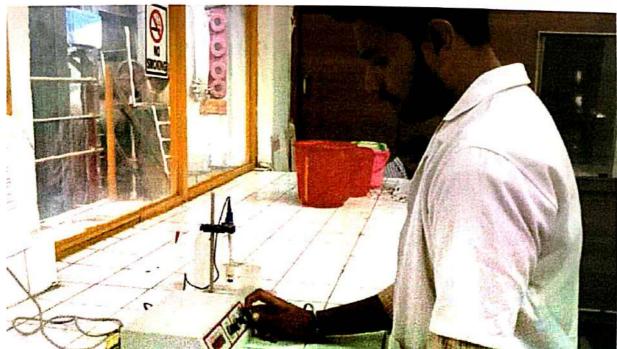
## **CONCLUSION**

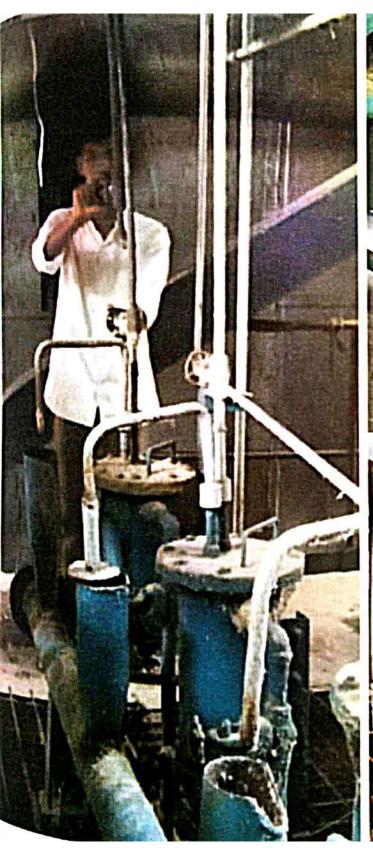
The object of Shredder is to complete the Preparation and Disintegration of the cane, so as to facilitate the completed extraction of juice by the mills. In our Sugar factory both the Milling Tandems are provided with Heavy Duty Shredders and details of which are given as under. The process in which water or juice is put on bagasse to mix with and dilute the juice present in the bagasse is called imbibition. Juice extraction increases with increase in pressure to the top roller. The pressure that can be applied is limited by the mechanical strength of the mill. Also feed ability decreases at higher pressures and power required increases. The optimum pressure is that which permits the top roller to float the necessary feed ability i.e.,2400 to 2500 lb/sq.in. For the determination of Primary Extraction, Sucrose Extraction and the Performance of individual Mills, we have to analyze the juice samples and Bagasse samples of the 1st, 2nd and the last, which are described below. Deaerator is useful to remove dissolved oxygen from the feed water. In the deaerator feed water is maintained at the constant level (36%) and exhaust steam is passed through the nozzle pipes of the deaerator at constant pressure of 0.15kg/cm2 by microprocessor based process controller. The incondensable gases (air, liberated oxygen etc.,) will be vented through the deaerator vent continuously.

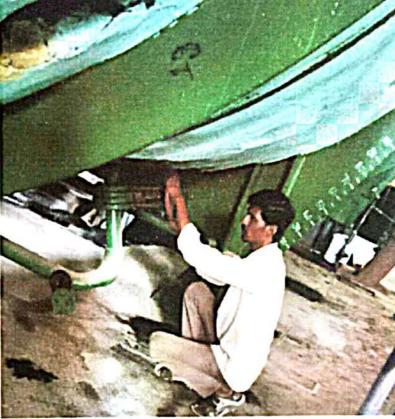


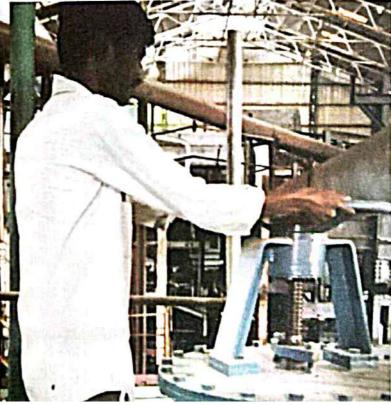


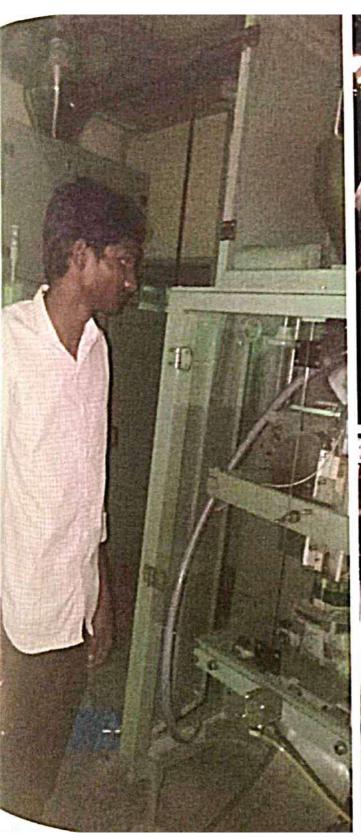




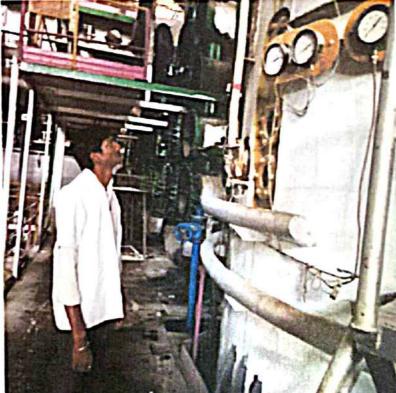












ON

## **CLP-BIO TECH**

Submitted By

Regd. No: 2031417, V. Jyothi.

### Mentor

Sri. M.SATEESH., M.Sc.

Lecturer in Department of Physics



## Department of Chemistry

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ON

### **CLP-BIOTECH**

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Department of Chemistry



#### CERTIFICATE

This is to certify that the internship report titled "CLP-Bio tech" is the bonafide work of V. Jyothi bearing 2031417 in III B.Sc (M.P.C) -V semester Chemistry in partial fulfillment for the award of Bachelor in Chemistry.

Signature of the External examiner

# **ABSTRACT**

Now a days, food, organic acids, drinks, fertilizers and several other products are commercially produced by the fermentation process. Even though fermentation is an old concept recent days it is gaining more importance in the field of food, agricultural and pharma due to less energy requirements, less hazardous, high productivity & quality. Fermentation is the oxidation or reduction of some matter by bacteria or other small organisms. The science of fermentation is known as zymology. Bacteria generally produce acids (eg. Lactic acid, vinegar etc.,) that are direct products of bacterial metabolism. In milk the acid coagulates casein, producing curds.

In its strictest sense, fermentation is the anaerobic metabolic breakdown of a nutrient molecule such as glucose, with out net oxidation. Fermentation does not release all the available energy in a molecule. It merely allows glycolysis to continue by replenishing reduced coenzymes. Depending on which organism it is taking place the fermentation may yield lactate, acetic acid, ethanol or other reduced metabolites. In case of Lactobacillus, the bacteria that produce Lactic acid by fermentation has the ability to produce Calcium Lactate as the end product.

Calcium Lactate is produced through femnentation of sugar /glucose using principal organism Lactobacillus delbrueckii. During fermentation process, calcium lactate is formed by neutralization of lactic acid with pharma—grade calcium carbonate of total sugar/glucose into calcium lactate, it is purified by using current Good Manufacturing Practices to get pharma grade calcium—lactate. It is deemed generally recognized as safe (GRAS) as a food additive by—food & drug Administration (F.D.A) in the U.S.A and Several other European—countries.

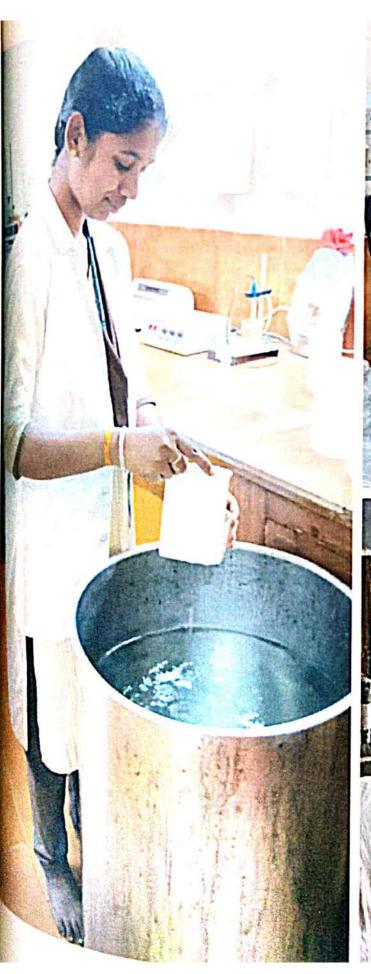
## INDEX

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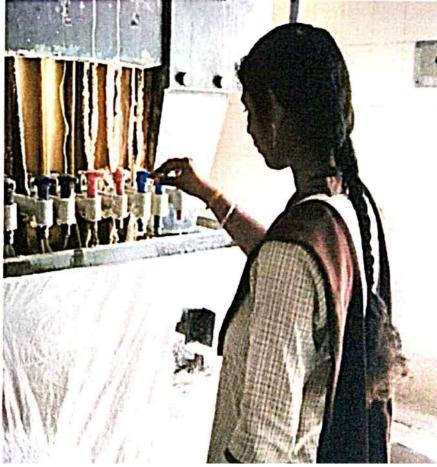
- I. ABSTRACT
- 2. INTRODUCTION
- 3. CHAPTER: 1 REVIEW OF LITERATURE
- 4. CHAPTER: 2 RESEARCH DESIGN
  - 2.1 Aims & Objectives
  - 2.2 Metabolism
  - 2.3 Material & Methods
  - 2.4 Instruments
  - 2.5 Glass Ware
  - 2.6 Reagents
  - 2.7 Medium
    - Agar slant preparation
    - > Medium Preparation
    - > Inoculation
  - 2.8 Morphological Studies
    - Microscopy
    - Smear Preparation
    - > Gram Staining
    - Motility of the Culture

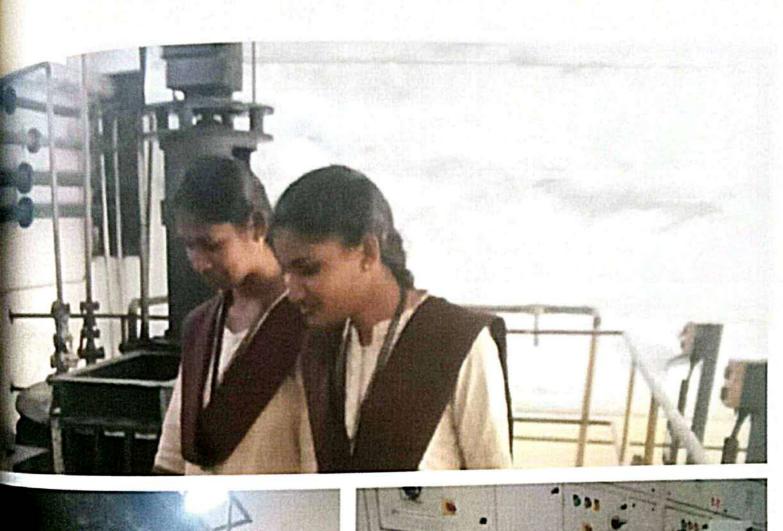
## CONCLUSION

- > Lactobacillus delbrueckii is gram positive facultative Anaerobic, nonmotile thrmophilic and non spore forming bacteria.
- > Ability of the four strains to produce calcium lactate was comparitatively illustrated by quantitative analysis of calcium lactate.
- > Calcium lactate has wide applications in food & pharma.
- Calcium lactate bacteria and their by products are currently present in many of the foods we consume. For this reasons they are regarded as safe and natural by consumers.
- Metabolic by products of calcium lactate bacterial have been shown to inhibit the growth of several important pathogens and increase self life beyond current chemical preservatives.
- Besides being less potentially toxic or carcinogenic than current antimicrobial agents, lactic bacteria and their by products have been shown to be more effective and flexible in several applications.

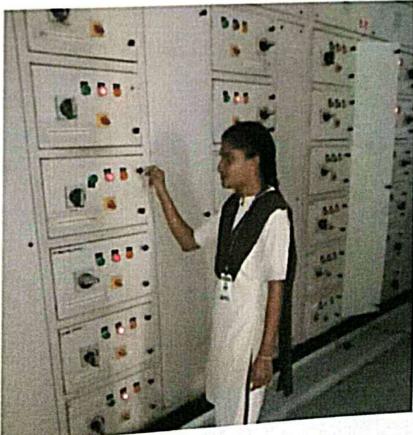














ON

## PREPARATION OF CALCIUM LACTATE POWDER

**Submitted By** 

Regd. No: 2031420, M.Ratna reethika

Mentor

Sri. M.Sateesh., M.Sc.

Lecturer in department of Physics



Department of Chemistry

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ON

## PREPARATION OF CALCIUM LACTATE POWDER

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#### **Department of Chemistry**

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#### ON

## PREPARATION OF CALCIUM LACTATE POWDER

#### Submitted By

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ON

#### PREPARATION OF CALCIUM LACTATE POWDER

#### A.G. & S.G. SIDDHARTHA DEGREE COLLEGE OF ARTS & SCIENCE

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Department of Chemistry



#### CERTIFICATE

This is to certify that the internship report titled "preparation of calcium lactate powder" is the bonafide work of M.Ratna reetika bearing 2031420 in III B.Sc (M.P.C) -V semester Chemistry in partial fulfillment for the award of Bachelor in Chemistry.

M. Satural Signature of the Mentor

Signature of H.O.D

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4. G. & S. G. S. DEGREE COLLEGE

VUYYURU - 521 165

Signature of the External Examiner -

# **ABSTRACT**

Now a days, food, organic acids, drinks, fertilizers and several other products are commercially produced by the fermentation process. Even though fermentation is an old concept recent days it is gaining more importance in the field of food, agricultural and pharma due to less energy requirements, less hazardous, high productivity & quality. Fermentation is the oxidation or reduction of some matter by bacteria or other small organisms. The science of fermentation is known as zymology. Bacteria generally produce acids (eg. Lactic acid, vinegar etc.,) that are direct products of bacterial metabolism. In milk the acid coagulates casein, producing-curds.

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Calcium Lactate is produced through fermentation of sugar /glucose using principal organism Lactobacillus delbrueckii. During fermentation process, calcium lactate is formed by neutralization of lactic acid with pharma—grade calcium carbonate of total sugar/glucose into calcium lactate, it is purified by using current Good Manufacturing Practices to get pharma grade calcium—lactate. It is deemed generally recognized as safe (GRAS) as a food additive by food & drug Administration (F.D.A) in the U.S.A and Several other European—countries.

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#### SI. NoCONTENTS

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- 2. INTRODUCTION
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  - 2.1 Aims & Objectives
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    - > Agar slant preparation
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    - > Gram Staining
    - Motility of the Culture

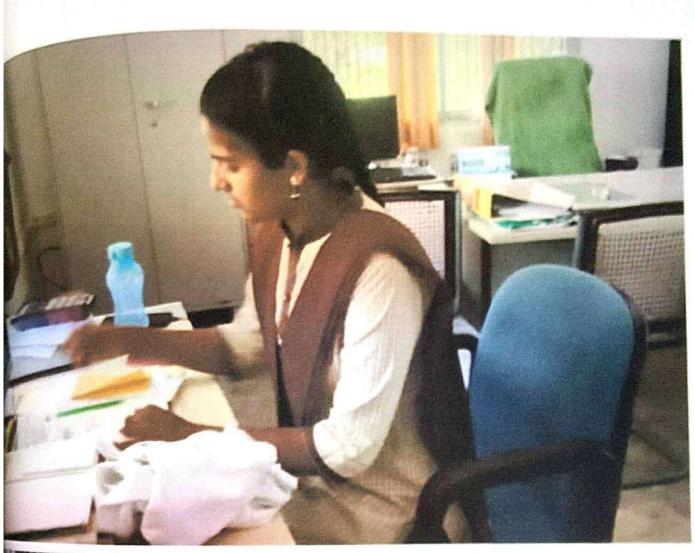
## 2.9 Monitoring Para meters

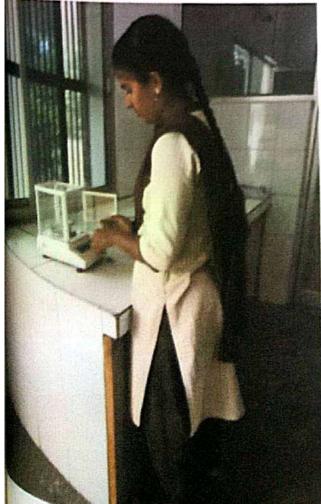
- pH
- Cellcount
- > Calcium Lactate
- 5. CHAPTER: 3 RESULTS & DISCUSSION
- 6. CHAPTER: 4 CONCLUSION
- 7. CHAPTER: 5 BIBLIOGRAPHY

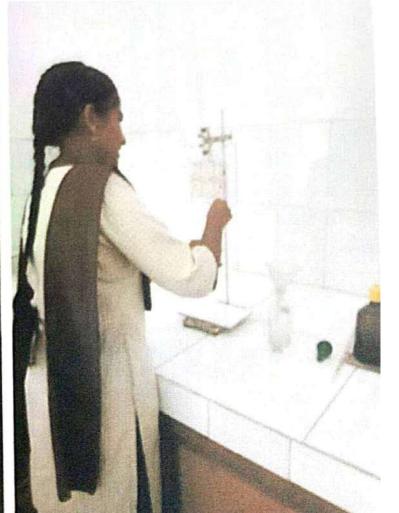
# CONCLUSION

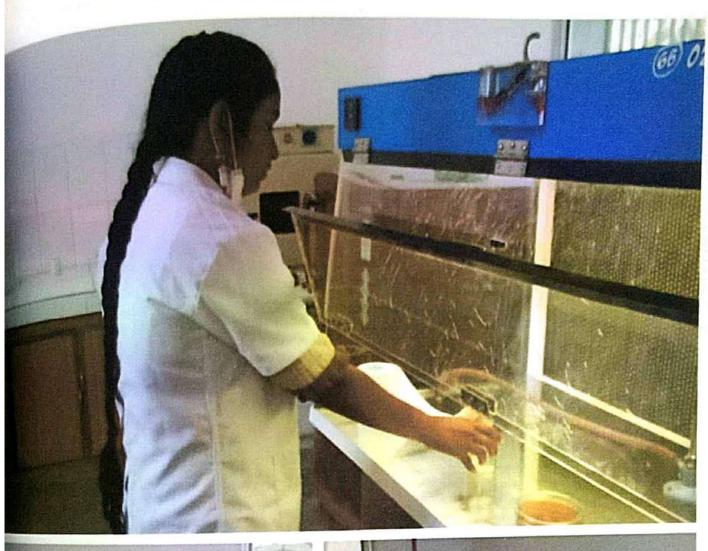
## CONCLUSION

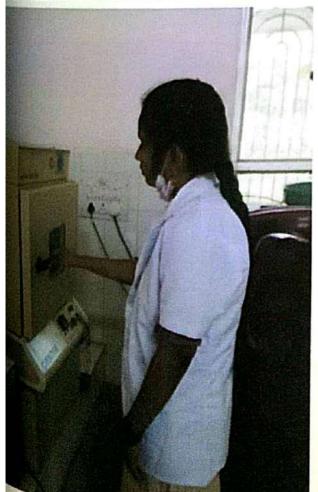
- > Lactobacillus delbrueckii is gram positive facultative Anaerobic, nonmotile thrmophilic and non spore forming bacteria.
- > Ability of the four strains to produce calcium lactate was comparitatively illustrated by quantitative analysis of calcium lactate.
- > Calcium lactate has wide applications in food & pharma.
- > Calcium lactate bacteria and their by products are currently present in many of the foods we consume. For this reasons they are regarded as safe and natural by consumers.
- > Metabolic by products of calcium lactate bacterial have been shown to inhibit the growth of several important pathogens and increase self life beyond current chemical preservatives.
- Besides being less potentially toxic or carcinogenic than current antimicrobial agents, lactic bacteria and their by products have been shown to be more effective, and florible in caveral applications.















#### ON

## JUICE SULPHITATION TO IMPORTANT TERMS

#### Submitted By

Regd. No: 2031421, P.Tarun.

#### Mentor

Sri. M.SATEESH., M.Sc.

Lecturer in department of Physics



**Department of Chemistry** 

#### A.G. & S.G. SIDDHARTHA DEGREE COLLEGE OF ARTS & SCIENCE

(Autonomous, Affiliated to Krishna University, Machilipatnam)

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ON

#### JUICE SULPHITATION TO IMPORTANT TERMS

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#### CERTIFICATE

This is to certify that the internship report titled "Juice sulphitation to important terms" is the bonafide work of **P.Tarun** bearing **2031421** in III B.Sc (M.P.C) -V semester *Chemistry* in partial fulfillment for the award of Bachelor in Chemistry.

Signature of the Mentor

Signature of H.O.D

L. G. & S. G. S. DEGREE COLLEGE

VUYYURU - 521 165

Signature of the External Examiner

#### ABSTRACT

The object of Shredder is to complete the Preparation and Disintegration of the cane, so as to facilitate the completed extraction of juice by the mills. In our Sugar factory both the Milling Tandems are provided with Heavy Duty Shredders and details of which are given as under. The process in which water or juice is put on bagasse to mix with and dilute the juice present in the bagasse is called imbibition. Juice extraction increases with increase in pressure to the top roller. The pressure that can be applied is limited by the mechanical strength of the mill. Also feed ability decreases at higher pressures and power required increases. The optimum pressure is that which permits the top roller to float the necessary feed ability i.e.,2400 to 2500 lb/sq.in. For the determination of Primary Extraction, Sucrose Extraction and the Performance of individual Mills, we have to analyze the juice samples and Bagasse samples of the 1st, 2nd and the last, which are described below. Deaerator is useful to remove dissolved oxygen from the feed water. In the deaerator feed water is maintained at the constant level (36%) and exhaust steam is passed through the nozzle pipes of the deaerator at constant pressure of 0.15kg/cm2 by microprocessor based process controller. The incondensable gases (air, liberated oxygen etc.,) will be vented through the deaerator vent continuously.

## **CONTENTS**

- Juice Sulphitation
- Juice Clarification
- Evaporation
- Syrup Sulphitation
- Crystallization
- Melt
- Drying The Sugar
- Grading And Packing
- Cogen Plant In Brief
- Important Terms

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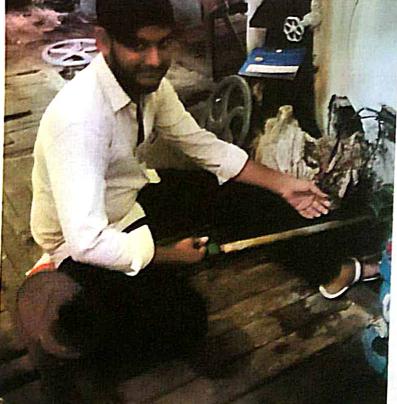












ON

#### **EVAPORATION TO IMPORTANT TO TERMS**

Submitted By

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#### Mentor

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Department of Chemistry



#### **CERTIFICATE**

This is to certify that the internship report titled "evaporation to important to terms" is the bonafide work of K.Venkata Rohith bearing 2031426 in III B.Sc (M.P.C) -V semester Chemistry in partial fulfillment for the award of Bachelor in Chemistry.

Signature of the Mentor

Signature of H.O.D

Cleed I the Dept. of Chemistry

A.G. & S. G. S. DEGREE COLLEGE

TUTYURU - 521 160

Signature of the External examiner

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