



**SARVAJANIK
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Sarvajani College of Engineering & Technology, Surat

A report

on

Visit to

M/s. TAPI FRUIT PROCESSING LTD. Block No. 124-125, Plot No. 17A, N. H. No.8, Post Pipodara - 394110, Surat, Gujarat - 394110

(For students of BE II SEM IV)

on

22-09-2026

In Association with IChE Student Chapter, SCET



Shree Dhanshukhlal Thakordas

**Department of Chemical Engineering
Sarvajani College of Engineering & Technology,
Dr. R. K. Desai Marg, Athwalines, Surat- 395001**

➤ **Objectives of the visit:** To make the students understand the various aspects of Food processing operations.

Resource Person:	Mr. Ghanshyam Lukhi, Managing Director, Tapi Fruit Processing Pvt Ltd.
Faculty Coordinator:	Prof. Rashmita Patel,
Faculty Joined the visit:	Prof. Anand Upadhyay, Ms. Ekta Desai
Date and Time:	22 nd September'2026 at 12:00 PM to 4:00 PM
Venue:	TAPI FRUIT PROCESSING LTD. Block No. 124-125, Plot No. 17A, N. H. No.8, Post Pipodara -394110, Surat, Gujarat- 394110
Participants:	BE II SEM IV Students

Summary:

An industrial visit to M/s. Tapi Fruit Processing Ltd., Pipodara, Surat, was organized on 22 September 2026 for the students of BE II Semester IV of the Department of Chemical Engineering, Sarvajanik College of Engineering & Technology (SCET), Surat, in association with the IChE Student Chapter, SCET. The visit aimed to provide students with practical exposure to fruit and food processing operations. During the visit, students were introduced to various processing units involved in the preparation of products such as jelly pops, fruit gummies, tomato ketchup, imli balls, and other food products. The interaction with Mr. Ghanshyam Lukhi, Managing Director, provided students with an opportunity to gain insights into industrial operations and the functioning of a food processing enterprise.

The visit helped students understand the practical application of chemical engineering principles in food processing, including product preparation, processing operations, quality control, and production management. Exposure to different product processing units enabled students to relate their theoretical knowledge to industrial practices and appreciate the importance of process efficiency, hygiene, quality assurance, and safe handling of materials in the food industry. Overall, the visit was a valuable learning experience that enhanced students' understanding of food processing operations and the role of chemical engineers in the food processing sector.

GLIMPSES OF THE VISIT:



Acknowledgements

The Chemical Engineering Department, **SCET** would like to acknowledge, the following for making this visit possible.

- **M/s. Tapi Fruit Processing Ltd.**
- **Managing trustees and office bearers of the Sarvajanic College of Engineering and Technology**
- Prof. (Dr.) Hiren Patel, **Principal, SCET**
- Dr. Srujal Rana, **Head, Chemical Engineering Department**
- **IICHe Student Chapter, SCET**

-Compiled by: Prof. Anand P. Upadhyay, Chemical Engineering Department, SCET