INDUSTRIAL VISIT TO STAR HI HERBS, BANGALORE

Vydehi Institute of Pharmacy organized an Industrial visit on 27thSeptember, 2023 at "Star Hi Herbs" Pvt. Ltd., Jigani, Industrial Area, Bangalore, Karnataka, for the B.Pharm 3rd & 4th year students. This visit was organized with guidance of Principal Dr. Lakshmayya, accompanied by Asst. Professor Mrs. Vidya Bharathi, Asst. Professor Mrs. Misha Shrivastava, and Librarian Mr. N Moorty.

"Star Hi Herbs" Pvt. Ltd., are one of the leading manufacturers and exporters of standardized herbal extracts as ingredients for Phytochemicals, Cosmeceuticals, Nutraceuticals and Herbal health supplements worldwide. They manufacture extracts like Curcumin extract, Turmeric liquid extract, coleus forskholii extract, sesamin, shilajit and other few extracts. "Star Hi Herbs" is mainly focus to provide quality natural health care products for the promotion of good health through Ayurveda using advanced technologies, organic medicinal plants and innovative research.

Industrial visit was carried out for enhancing practical and industrial knowledge of Bachelor degree student's. The main objective behind the visit was to make students aware about practical skills regarding manufacturing process and technology used in the industry. Principal and faculty as mentioned above and 52 students visited "Star Hi Herbs" Pvt. Ltd and started the trip from our college campus at 8:00 A. M. and reached there by 10:00 A. M.

After the security check the staff and students were taken to the conference room by Mrs. Vijaya S, Manager, HR and Admin and given a briefing of rules and guidelines to be followed by everyone inside the industry. We were divided into three batches and first two batches were escorted to two different departments. First batch were escorted by Mr. Raadakrishna Patil, General Manager- QA & QC to the wet labs and explained briefly about the quality control tests performed using different equipment's like HPLC, Gas chromatography, GC-MS, UV Spectrophotometer etc., their purpose and the process. He also explained about the stability chambers, purpose of control sample room, microbiology department and the quality tests performed. Second batch were escorted by Mr. Jayaprakash R, Production Manager, to the Production department and explained briefly about the process and operations undertaken by the plant and machinery like boiler, generation of steam from boiler, double jacked reactors, how the product is concentrated by withdrawing the residual solvent and how the drying process is carried using steam jacketed dryers, etc... Further milling, sieving and mixing process of the

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dried extract using different equipment's was explained in detail. Then at last, third batch students were taken to both the departments and detailed as mentioned above. They also adhere to strict water quality standards and the raw material which they use in the production of extracts. I sincerely thank to Dr. C.T Sadashiva General Manager R&D who explained briefly about the innovative research carried.

Finally we were taken to the conference room, where Mr. HM Firoz Hussain, MD answered each and every questions asked by the students patiently and before leaving, the company offered tea and snacks to all the students and staff.

The industrial visit to "Star Hi Herbs" Pvt. Ltd. company enriched our students knowledge and experience, also provided a great opportunity to learn practically through demonstration, interaction, exchange of information and employment practices which will help the students in their further career growth. All in all, the experience was invaluable, made an effort to bridge the gap between industry and academia. Thanks to all the staff for making arrangements & visit successful.

Finally, I am so thankful to D A Kalpaja madam, Chairman Vydehi group of institutions for their constant encouragement and support.

