**TABLE OF CONTENT**

**TITLE PAGE………………………………………………………………………………….i**

**DEDICATION………………………………………………………………………………..ii**

**ACKNOWLEDGEMENT…………………………………………………………………..iii**

**ABSTRACT………………………………………………………………………………….iv**

**TABLE OF CONTENTS……………………………………………………………………v**

**CHAPTER ONE**

**1.0 INTRODUCTION……………………………………………………………………1**

**1.1 STUDENT INDUSTRIAL WORK EXPERIENCE SCHEME (SIWES)…………1**

**1.2HISTORY OF SIWES………………………………………………………………..2**

**1.3 OBJECTIVES…………………………………………………………………………2**

**1.4 BRIEF HISTROY OF THE COMPANY……………………………………………3**

**1.5 VISION STATEMENT……………………………………………………………….3**

**1.6 CURRENT AREA OF FOCUS……………………………………………………….3**

**1.7 MANDATE……………………………………………………………………………..3**

**CHAPTER TWO**

**2.0 DIFFERENT DIVISIONS …………………………………………………………….5**

**2.1.0NUTRITION AND TOXICOLOGY LABORATORY**……………………………..5

**2.1.1 Production of Rice Milk for Lactose Intolerant Individual …………………………5**

**2.1.2 Production of Vanilla Flavored Soy Milk…………………………………………….9**

**2.1.3 Production of Sport Drink using Watermelon……………………………………….12**

**2.1.4 Production of Pineapple Jam…………………………………………………………..14**

**2.2 PRODUCT DEVELOPMENT DIVISION………………………………………….16**

**2.2.1 Production of Orange Jam……………………………………………………………17**

**2.2.2 Production of Rice Crisp (Popped)…………………………………………………..19**

**2.2.3 Production of Malt Drink using Malted Sorghum…………………………………..21**

**2.2.4 Production of soy Cheese**…………………………………………………………….24

**2.2.5 Production of Coconut oil…………………………………………………………..26**

**2.2.6 Production of Peanut Butter………………………………………………………..29**

**2.3 BAKING AND MILLING DIVISION………………………………………………31**

**2.3.1 Production of soy Flour………………………………………………………………..32**

**2.3.2 Production of Rice Flour……………………………………………………………….35**

**2.3.3 Production of Plantain Flour**………………………………………………………….36

**2.3.4: production of bean flour………………………………………………………………38**

**2.3.5: PROCESSING OF COCONUT VALUE ADDED PRODUCTS……………..……39**

**2.3.5.1 production of coconut syrup………………………………………………………..…39**

**2.3.5.2production of dessicated coconut…………………………………………………..…43**

**2.3.5.3: production of coconut fibre……………..…………………………………………….44**

**2.3.5.4: production of coconut milk……………………………………………………………45**

**2.3.6: QUALITY CONTROL………………………………………………………………….46**

**2.3.6.1Determination of the Swelling Index of Flour ……………………………………….47**

**2.3.6.2 Determination of the Bulk Density of Flour Samples…..……………………………47**

**CHAPTER THREE……………………………………………………………………………49**

**3.1 EQUIPMENT AND EQUIPMENT MAINTENANCE………………………………49**

**3.1.1Equipment’s /Machines used in Laboratories and Production Section their Functions and Maintenance………..…………………………………………………………………….49**

**CHAPTER FOUR……………………………………………………………………………57**

**4:1: PROBLEMS ENCOUNTERED DURING THE PROGRAMME………………..57**

**4.2:EXPERIENCE GAINED…………………………………………………………….57**

**4.3: RECOMMENDATION………………………………………………………………57**

**4.4:CONCLUSION………………………………………………………………………..58**

**LIST OF FIGURES**

**FIG1: ORGANIZATIONAL LAYOUT OF THE FEDERAL INSTITUTE OF INDUSTRIAL RESEARCH OSHODI (FIIRO)…………………………………………..4**

**Fig 2: FLOW CHART SHOWING THE PRODUCTION OF RICE MILK……………7**

**FIG 3: FLOW CHART SHOWING THE PRODUCTION OF VANILLA FLAVORED SOYMILK………………………………………………………………………………………11**

**FIG 4: FLOW CHART SHOWING THE PRODUCTION OF SPORT DRINK USING WATER MELON…………………………………………………………..…………………………….13**

**FIG 5: FLOW CHART SHOWNG THE PRODUCTION OF PINEAPPLE JAM ……....16**

**FIG 6: FLOW CHART SHOWING THE PRODUCTION OF ORANGE JAM…..……..18**

**FIG 7: FLOW CHART SHOWING THE PRODUCTION OF RICE CRISP (POPPED)20**

**FIG 8: FLOW CHART SHOWING THE PRODUCTION OF MALT DRINK…………..23**

**FIG 9 : FLOW CHART SHOWING THE PRODUCTION OF SOY CHEESE..…………25**

**FIG 10: FLOW CHART SHOWING THE PRODUCTION OF COCONUT OIL………28**

**FIG 11: FLOW CHART SHOWING THE PRODUCTION OF PEANUT BUTTER……31**

**FIG 12: FLOW CHART SHOWING THE PRODUCTION OF SOY FLOUR…………...33**

**FIG 13: FLOW CHART SHOWING THE PRODUCTION OF RICE FLOUR………….36**

**FIG 14: FLOW CHART SHOWING THE PRODUCTION OF PLANTAINFLOUR….37**

**FIG 15: FLOW CHART SHOWING THE PRODUCTION OF BEAN FLOUR…..…….39**

**FIG 16: FLOW CHART FOR THE PRODUCTION OF COCONUT SYRUP…………..41**

**FIG 17: FLOW CHART FOR THE PRODUCTION OF DESSICATED COCONUT..44**

**FIG 18: FLOW CHART FOR THE PRODUCTION OF COCONUT FIBRE………….45**

**FIG 19: FLOW CHART FOR THE PRODUCTION OF COCONUT MILK…………..46**

**LIST OF PLATES**

**PLATE 1. RICE MILK………………………………………………………………………8**

**PLATE 2. RICE MILK……………………………………………………………………….9**

**PLATE 3: ACTIVE BURST SPORT DRINK………………………………………………14**

**PLATE 4: FIIRO RICE CRISP……………...………………………………………………21**

**PLATE 5: CURD FORMED FROM SOY MILK BEFROE DRYING……………………26**

**PLATE 6 : VIRGIN COCONUT OIL………………………………………………………..29**

**PLATE 7: CABINET DRIER USED IN DRYING SOY BEAN……………………………34**

**PLATE 8: A HAMMER MILL USED IN MILLING THE UNRIPE PLANTAIN……….38**

**PLATE 9 : COCONUT SYRUP………………………………………………………………42**

**PLATE 10: HOT AIR OVEN…………………………………………………………………50**

**PLATE 11: WEIGHING BALANCE…………………………………………………………52**

**PLATE 12: MOISTURE ANALYZER……………………………………………………….53**

**PLATE 13: PASTEURIZER…………………………………………………………………..54**

**PLATE 14: WARING BLENDER…………………………………………………………….55**

**PLATE 15: HAMMER MILL…………………………………………………………………56**