



दिल्ली विश्वविद्यालय
University of Delhi



THE CATALYST CLUB

PRESENTS

Industrial Visit to Patanjali Food & Herbal Park

SLC (UNIVERSITY OF DELHI)
SHYAM LAL COLLEGE
NAAC A++ & NIRF 68TH RANK

DEPARTMENT OF CHEMISTRY

THE CATALYST CLUB
CHEMISTRY HONOURS SOCIETY
organises a visit to
**PATANJALI
FOOD & HERBAL PARK**
On 26-27th April
COORDINATORS

DR. REETA SHARMA
(CONVENOR)

DR. RADHIKA GUPTA

DR. ANKIT MITTAL

PROF. RABI NARAYAN KAR
(PRINCIPAL)

STUDENTS COORDINATORS

PIYUSH UPADHYAY
PRESIDENT

HIMANSHU
VICE-PRESIDENT

VISHAKHA MEENA
SECRETARY

PRACHI
Treasurer

PRIYA
Joint Secretary

“The Catalyst Club's recent visit to the Patanjali Food and Herbal Park on 26-27th April 2024, alongside spiritual excursions to Haridwar and Rishikesh, was an enriching and transformative experience. This report highlights the key insights gained during exploration into herbal innovation, sustainable practices, and cultural immersion. Led by esteemed educators and supported by enthusiastic participants, the journey epitomized the harmonious blend of scientific inquiry, traditional wisdom, and spiritual enrichment. This report aims to share the learnings and reflections from this remarkable educational endeavour.”

Patanjali: A Catalyst Club Journey into Herbal Innovation

In the pursuit of fostering deeper understanding and appreciation for the intricate interplay between science and nature, the Catalyst Club of the Chemistry Department organized a trip including industrial visit to the esteemed Patanjali Food and Herbal Park on 26-27th April 2024 for 13 students and 2 teachers. Rooted in the ethos of scientific inquiry and holistic wellness, this journey promised to immerse participants in the rich tapestry of natural remedies and sustainable practices followed by Patanjali.

Guided by a spirit of curiosity, our expedition sought to delve into the heart of Patanjali's pioneering endeavors, exploring the synthesis of ancient wisdom with modern scientific methodologies. The trip promised to be a transformative experience, bridging the realms of theory and practice in the world of herbal sciences.



The visit to Patanjali food and herbal park started with greetings and introduction by the officials. They introduced the students to the world's largest food park 20 km from the holy city of Haridwar, Uttarakhand, India. The Rs.5 bn Patanjali Food and Herbal Park is spread across an area of around 95 acres. The visit then further proceeded as follows:

- **Central lab of Patanjali:**

Visiting the central lab of Patanjali is like stepping into a hub of herbal wonders. Surrounded by nature, it's a place where scientists work hard to create natural remedies. They blend ancient wisdom with modern techniques to make products that are both effective and safe. Exploring the lab, you see how they make sure everything is pure and powerful. It's a peek into how Patanjali stays true to its promise of wellness.



- ➔ Collection room: Here they give unique numbers to products for registration and further testing.
- ➔ Packing Material lab: Here they test the quality of packaging material.
- ➔ Documentation sector: Here they keep the records of all the sampling, testing etc.
- ➔ Instrumentation sector: Here they instrumentation chemical analysis.

- **A Storage House**

At Patanjali, the storage house is like the heartbeat of operations. It's where they keep everything running smoothly, making sure the products are always fresh and ready for the customers. With top-notch organization and high-tech systems, they ensure that each item maintains its quality from the moment it's produced to reaching the customer.



- **Manufacturing Unit**

Patanjali's manufacturing house is a bustling hub of innovation and tradition. Here, modern technology and age-old wisdom converge to create products that resonate with the commitment to natural wellness. With state-of-the-art facilities and stringent quality control measures, they ensure that every item crafted reflects the values of purity and authenticity. From herbal remedies to food staples, each product undergoes meticulous attention to detail, fostering trust and satisfaction among the customers worldwide. We visited the personal care unit, soap unit, candy unit.

Har Ki Pauri, Haridwar:

The industrial visit was followed by a visit to Har Ki Pauri in Haridwar for Ganga Aarti. It was an enchanting experience. The rhythmic chants, the flickering lamps, and the gentle flow of the Ganges created an atmosphere of spirituality and tranquility. This was an enchanting experience witnessing a timeless ritual that binds hearts to the sacred river.

Triveni Ghat, Rishikesh:

The visit to Triveni Ghat in Rishikesh offered a serene experience by the confluence of the Ganges, Yamuna, and Saraswati rivers. The students and teachers immersed in spiritual rituals while the evening Ganga Aarti mesmerized with its fervor. The ambiance was vibrant, fostering a deep sense of tranquility amidst the sacred surroundings.

Conclusion

The industrial visit to Patanjali Food and Herbal Park, coupled with spiritual immersion at Triveni Ghat and Har Ki Pauri, proved profoundly fruitful for the students. It offered a holistic learning experience, blending practical insights into industrial operations with cultural and spiritual enrichment, fostering a well-rounded educational journey. Looking forward to future visits, the students anticipate more opportunities for experiential learning and cultural exploration. The enriching experiences at these places have ignited a curiosity for more immersive educational endeavors, promising further growth and enlightenment.



Participating Teachers:

- Dr. Radhika Gupta
- Dr. Ankit Mittal

Participating Students:

- Piyush Upadhyay
- Himanshu Patel
- Tushar Upadhyay
- Priya Yadav
- Prachi Rani
- Abhinav
- Vishakha
- Aashi Prajapati
- Suryansh Choudhary
- Sidharth Kaushik
- Bhagriti
- Aoujasva Veer Vikram Singh
- Anshuman Sharma