

Aseptic Fruit-Puree & Concentrate Factory

Complete Turnkey Business Proposal



Made-in-China supplier reference: real aseptic fruit-puree & concentrate factory equipment.

1 fruit species launch scope	8-30 t/day fresh fruit screen	aseptic pack format	35-70 seasonal workforce
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Prepared for investment planning in Afghanistan and regional export markets. Final specifications, pricing, civil works, and utility loads require supplier quotation and site survey.

Executive Summary

A seasonal fruit-processing plant converting approved Afghan fruit into an aseptic puree or concentrate family through reception, sorting, washing, pulping or crushing, enzymatic treatment where needed, deaeration, pasteurisation, concentration where specified, aseptic sterilisation, bag-in-drum filling, cold/ambient storage and laboratory release.

Why this project fits Afghanistan

- Afghan orchards can support value-added processing when collection and grading are controlled.
- One fruit and one Brix target prevents an expensive seasonal plant becoming too complex.
- Aseptic integrity, pesticide compliance and traceability decide export acceptance.

Sanaatchi delivery scope

- Factory setup planning, supplier pre-qualification, and technical comparison
- Complete production-line and individual equipment supply
- Factory layout, utilities, civil-work coordination, installation, and commissioning
- Raw-material sourcing, trial-batch qualification, and repeat supply planning
- International logistics, customs documentation, operator training, spare parts, and after-sales support

Recommended configuration

Screen one fruit species and one aseptic product first, such as apricot puree or apple concentrate. Confirm harvest volume, Brix, pesticide limits, collection, process water, steam, aseptic bags/drums, cold chain where necessary and contracted buyers before a line is selected.

Manufacturing Process & Product Portfolio

Integrated process flow



Target products

Product	Typical specification	Primary market
Aseptic fruit puree or concentrate	Fruit species, Brix, pH, colour, viscosity, microbiology, pesticide residues and pack integrity	Afghan beverage, bakery, dairy and export buyers

Supplier selection must be based on representative buyer material, utilities and a documented acceptance test for this exact product.

Core Equipment Schedule

Step	Equipment	Function	Indicative parameter
1	Wash, sort and pulping system	Prepares sound fruit and separates seeds/skins	One fruit family
2	Deaerator, pasteuriser and evaporator	Controls flavour, safety and Brix	Defined puree or concentrate
3	Aseptic steriliser and bag-in-drum filler	Protects shelf-stable product	Validated aseptic integrity
4	Laboratory and traceability system	Releases buyer-compliant batches	Brix/pH/microbiology/residue checks

Equipment models are indicative and will be matched to the selected capacity, local raw-material tests, available utilities, and preferred automation level.

Reference Equipment Gallery



Made-in-China supplier reference: real aseptic fruit-puree & concentrate factory equipment.



Made-in-China supplier reference: second real machine configuration for aseptic fruit-puree & concentrate factory.

Images are supplier references for configuration discussion; final equipment appearance and model may differ.

Plant, Raw Materials & Utility Requirements

Raw materials

- Sound graded fruit, potable process water and approved food additives only where specified
- Aseptic bags, drums, labels and pallets

Utilities & infrastructure

- Stable three-phase electricity with verified connected load
- Guarded machinery, lockout, ventilation and fire protection
- Covered segregated raw-material and finished-goods storage
- Maintenance tools, safe lifting and critical spare parts
- Steam, treated water, CIP, oil-free air and screened processing rooms
- Fruit-wash wastewater, pomace route and temperature-controlled storage as specified

Quality, safety and environmental controls

- Check each delivery for variety, maturity, Brix, defects and pesticide documentation
- Record thermal process, Brix, pH, fill temperature and aseptic seals
- Test microbiology, colour, viscosity and pack integrity before release

A final factory layout must reserve safe forklift routes, maintenance clearances, raw-material segregation, finished-goods storage, fire protection, ventilation, and future expansion space.

Indicative Investment & Implementation Plan

LOW-ENTRY CONFIGURATION

Start with one fruit, one buyer-approved specification and bag-in-drum aseptic packing; frozen fruit, retail bottles and many recipes are later phases.

Component	Indicative range	Notes
Washing, sorting, pulping and preparation	US\$180k-500k	One fruit family
Thermal process, concentration and aseptic filling	US\$350k-1.2m	Depends on Brix and pack
Utilities, lab, civil interfaces and installation	US\$180k-500k	Seasonal food plant
Indicative project total	US\$710k-2.2m	Land and fruit working capital excluded

Implementation sequence

Phase 1	2-5 weeks	Confirm product specification, representative raw material, buyer, capacity, site and utilities
Phase 2	3-7 weeks	Run supplier trials with the buyer material and freeze the balanced machine, tooling and utility scope
Phase 3	8-22 weeks	Manufacture or refurbish, inspect, document and ship the contracted equipment
Phase 4	3-12 weeks	Install, commission, train operators and pass material-specific acceptance tests

Ranges are planning targets for a low-cost entry configuration, exclude land, and remain subject to confirmed capacity, supplier quotation, freight, duties, exchange rates and site conditions.

Next Steps & Contact Information

Recommended next steps

- Confirm target products, hourly output, and packaging formats
- Test representative raw materials and document quality requirements
- Complete site survey covering electricity, water, fuel, drainage, roads, and warehouse space
- Request comparable technical and commercial quotations from shortlisted suppliers
- Finalize financing, logistics, installation, training, and spare-parts plan

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Research and image references

- <https://www.alibaba.com/showroom/aseptic-fruit-puree-production-line.html>
- https://www.made-in-china.com/products-search/hot-china-products/Fruit_Puree_Production_Line.html