

Butter & Ghee Production Line

Complete Turnkey Business Proposal



Made-in-China supplier reference: real small butter line with cream tanks, churn and packing equipment.

50-100 kg/batch starter butter churn	50-100 L/batch starter ghee kettle	1 launch product branch	6-10 entry operators
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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 dairy-fat line that receives released cream or separates it from milk, pasteurizes cream, cools and physically ripens it, batch churns to butter grains, drains and works the butter, and either packs butter under refrigeration or melts and clarifies a separate portion into ghee before hot filling. Butter and ghee are related but distinct process branches.

Why this project fits Afghanistan

- Afghan cream can be converted into familiar butter and shelf-stable ghee.
- Buying released cream avoids separator cost at the smallest scale.
- Ghee can reduce cold-chain dependence after validated clarification and packaging.
- Buttermilk is a distinct by-product requiring a safe outlet and cold handling.

Sanaatchi delivery scope

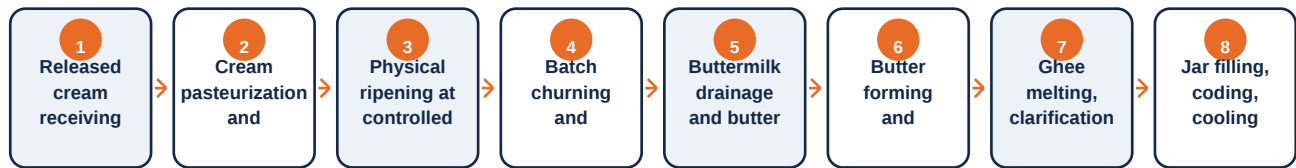
- Factory setup planning, supplier pre-qualification, and technical comparison
- Complete production-line and individual equipment supply
- Factory layout, utilities, civil-work coordination, installation, and commissioning
- Raw-material sourcing, trial-batch qualification, and repeat supply planning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

Recommended configuration

For the lowest credible entry, buy released cream, use a 100-300 L cream pasteurizing/ripening tank, 50-100 kg/batch butter churn, manual butter working and wrapping table, and a separate 50-100 L jacketed ghee kettle with settling/filtering and semi-automatic jar filling. Launch either butter or ghee first, then validate the second branch.

Manufacturing Process & Product Portfolio

Integrated process flow



Target products

Product	Typical specification	Primary market
Sweet-cream butter	Declared fat, moisture and salt; clean flavor and refrigerated pack	Retail, bakeries, hotels and food service
Dairy ghee	Clarified milk fat with controlled moisture, filtration, oxidation and sealed jar	Retail, restaurants and confectionery

Butter requires cream ripening, churning, buttermilk drainage and working; ghee requires controlled melting, moisture removal, clarification and filtration. Acceptance separately verifies butter yield/moisture and ghee moisture, clarity, flavor and oxidation. Margarine equipment is not a substitute.

Core Equipment Schedule

Step	Equipment	Function	Indicative parameter
1	Cream receiving and pasteurizing tank	Receives, heats and cools released cream	100-300 L entry
2	Cream ripening tank	Controls crystallization before churning	Recorded time and temperature
3	Batch butter churn	Breaks the cream emulsion and forms butter grains	50-100 kg/batch entry
4	Butter working and forming table	Drains, works and portions butter	Manual hygienic launch
5	Butter wrapper or vacuum packer	Protects refrigerated butter portions	One launch size
6	Jacketed ghee kettle	Melts butter and removes moisture under control	50-100 L/batch separate branch
7	Settling/filtering and hot filler	Clarifies and fills ghee jars	Heat-compatible one-size jars
8	CIP, cold room and quality tools	Supports cleaning and butter storage	Branch-specific controls

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 small butter line with cream tanks, churn and packing equipment.



Made-in-China supplier reference: real industrial batch butter churn used in the butter branch.

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

Plant, Raw Materials & Utility Requirements

Raw materials

- Released dairy cream or milk with separator only in expanded scope
- Food-grade salt only for declared salted butter
- Heat-compatible ghee jars, butter wraps, labels and cartons
- Approved dairy detergents and filter media

Utilities & infrastructure

- Stable electricity matched to motors, controls and refrigeration
- Potable process and cleaning water
- Washable food-grade rooms with drainage and pest control
- Segregated raw-milk, ingredients, packaging and finished-goods areas
- Steam or hot water, chilled water and compressed air only where specified

Quality, safety and environmental controls

- Test cream fat, acidity, flavor and microbiology
- Record pasteurization, cooling and ripening conditions
- Measure butter yield, moisture, salt and buttermilk loss
- Control ghee endpoint, residual moisture and filtration
- Test rancidity/oxidation, sensory quality and microbiology
- Verify pack weight, seal, code and storage temperature

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

Lowest entry buys released cream and launches one product branch with manual forming/filling. Milk separation, continuous butter making, automatic wrapping, building, vehicle and working stock are excluded.

Component	Indicative range	Notes
Cream pasteurizing and ripening	US\$6k-15k	Purchased released cream
Butter churn and working tools	US\$5k-13k	50-100 kg/batch
Ghee kettle, filter and filler	US\$4k-10k	Added only for ghee branch
Packing, CIP and quality tools	US\$4k-10k	One launch product
Freight, installation and spares	US\$4k-10k	Heating and refrigeration confirmed
Indicative low-entry total	US\$23k-58k	Cream separator, building and working stock excluded

Implementation sequence

Phase 1	2-3 weeks	Confirm milk quality, product specification, capacity, packs and cold route
Phase 2	2-4 weeks	Run representative Afghan milk, culture, ingredient and packaging trials
Phase 3	5-9 weeks	Manufacture, inspect and ship approved equipment
Phase 4	3-5 weeks	Install, train and validate hygiene, process and product release controls

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

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