

Dried Meat & Jerky Production Line

Complete Turnkey Business Proposal



Made-in-China supplier reference: real stainless industrial jerky hot-air drying cabinet.

100-250 kg/day starter raw-meat input	1 launch meat species	1 validated launch recipe	8-12 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 small hygienic line converting inspected lean Afghan beef, lamb or goat meat into shelf-stable dried slices through chilled receiving, trimming, controlled slicing, measured curing or marination, refrigerated equilibration, rack loading, validated hot-air drying, cooling, water-activity release, portioning and high-barrier packing. The product must be validated for pathogen reduction and shelf stability; drying by appearance alone is unsafe.

Why this project fits Afghanistan

- Afghan livestock can support branded halal dried-meat products.
- Drying adds value and extends distribution only after safety validation.
- Batch cabinets suit seasonal supply and small urban markets.
- Simple high-barrier packs can serve retail and travel-food buyers.

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, use one species and one validated recipe, a guarded slicer, 50-100 kg vacuum tumbler, two 100-150 kg/batch stainless hot-air drying cabinets, a calibrated water-activity meter and semi-automatic vacuum or gas-flush packing. Sell one sliced format and keep raw and ready-to-eat zones physically separate.

Manufacturing Process & Product Portfolio

Integrated process flow



Target products

Product	Typical specification	Primary market
Halal sliced dried meat	Declared species, controlled slice, validated kill step and water activity	Retail, travel and hospitality buyers
Spiced jerky	One approved recipe with consistent salt, spice, texture and pack life	Specialty grocery after shelf-life validation

Drying is not automatically a microbial kill step. The process authority must validate time, product temperature, humidity and final water activity for the selected slice and recipe. Raw-meat preparation must never share traffic, tools or air flow with cooled ready-to-eat product.

Core Equipment Schedule

Step	Equipment	Function	Indicative parameter
1	Chilled trimming tables and tools	Prepares lean inspected meat hygienically	100-250 kg/day
2	Guarded meat slicer	Produces controlled thickness for uniform drying	Recipe-defined slice
3	Vacuum tumbler	Distributes measured cure or marinade	50-100 kg/batch
4	Refrigerated marination cabinet	Holds product safely during equilibration	Logged 0-4°C
5	Hot-air drying cabinets	Delivers recorded time, air and temperature	2 x 100-150 kg/batch
6	Water-activity meter	Releases only shelf-stable validated batches	Calibrated against standards
7	Vacuum or gas-flush packer	Protects cooled released product	Two retail pack sizes
8	Raw/RTE hygiene barriers	Prevents post-process contamination	Separate tools, staff flow and storage

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 stainless industrial jerky hot-air drying cabinet.



Made-in-China supplier reference: real batch drying equipment for sliced dried meat.

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

Plant, Raw Materials & Utility Requirements

Raw materials

- Inspected halal beef, lamb or goat meat from an approved cold chain
- Measured salt, sugar and approved spices or curing ingredients
- High-barrier food-contact pouches, labels and cartons
- Approved cleaners, sanitizers and laboratory consumables

Utilities & infrastructure

- Stable three-phase electricity matched to motors and controls
- Potable process and sanitation water with adequate pressure
- Process heat or steam sized to the confirmed thermal load
- Washable rooms, trapped drainage, pest control and hygiene barriers
- Odour, wastewater and by-product controls approved for the site

Quality, safety and environmental controls

- Record meat source, inspection, receiving temperature and batch mass
- Control slice thickness and recipe weighing
- Validate lethality, drying curve and water activity
- Calibrate temperature, humidity, scales and water-activity meter
- Test microbiology and pack shelf life under expected storage
- Maintain allergen, lot coding, recall and raw/RTE segregation records

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 launches one species, one sliced recipe and two pack sizes with batch drying. Smokehouse, continuous dryer, automatic cartoning, building, laboratory construction and meat working stock are excluded.

Component	Indicative range	Notes
Cold preparation, slicer and tools	US\$5k-13k	One species and cut style
Tumbler and refrigerated marination	US\$5k-14k	50-100 kg/batch
Two batch drying cabinets	US\$10k-26k	Validated hot-air process
Water-activity and packing equipment	US\$5k-13k	Two pack sizes
Freight, installation and spares	US\$5k-12k	Controls and heating parts
Indicative low-entry total	US\$30k-78k	Building, meat stock and cold vehicle excluded

Implementation sequence

Phase 1	3-5 weeks	Confirm raw-material supply, product, capacity, site and buyer rules
Phase 2	3-6 weeks	Run representative product, yield, hygiene and packaging trials
Phase 3	6-12 weeks	Manufacture, inspect and ship the approved equipment scope
Phase 4	4-8 weeks	Install, train, validate sanitation and pass performance 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

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