

Meat Cutting & Vacuum Packaging Line

Complete Turnkey Business Proposal



Made-in-China supplier reference: real hygienic meat cutting and deboning workstations.

300-600 kg/day starter fabrication load	4 launch cut specifications	1 launch species	8-14 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 chilled meat-fabrication line for receiving inspected carcasses or primals, temperature-controlled staging, hygienic cutting and deboning, trimming, portioning, optional bone sawing, check-weighing, vacuum bag loading, double-chamber sealing, pack inspection, coding, crate packing and chilled or frozen storage. It processes approved meat and does not replace an abattoir.

Why this project fits Afghanistan

- Afghan livestock or poultry can support formal hygienic meat markets.
- Rapid chilling protects product quality and extends usable distribution time.
- A phased semi-automatic line uses local labor while controlling critical hygiene steps.
- By-products and wastewater need confirmed legal, safe and economical routes.

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 a chilled 300-600 kg/day room with stainless cutting tables, rails/trolleys, one band saw, calibrated scales, knife sterilizers, a double-chamber vacuum packer, coder, crate washer and small cold room. Launch four standardized bone-in or boneless cuts from one species.

Manufacturing Process & Product Portfolio

Integrated process flow



Target products

Product	Typical specification	Primary market
Vacuum-packed meat cuts	Four buyer-defined cuts, weight range, trim standard, seal and cold shelf life	Butchers, groceries, hotels and institutions
Food-service bulk packs	Traceable cut, controlled pack weight and chilled or frozen specification	Restaurants and caterers

Vacuum packaging slows some spoilage but cannot correct warm, contaminated or poorly handled meat. The processor must control carcass source, room and meat temperatures, sanitation, bone puncture, seal contamination, anaerobic hazards and validated chilled/frozen shelf life.

Core Equipment Schedule

Step	Equipment	Function	Indicative parameter
1	Chilled receiving rail and trolleys	Moves approved meat without floor contact	300-600 kg/day entry
2	Stainless cutting/deboning tables	Supports ergonomic hygienic fabrication	Four cut specifications
3	Band saw and guarded hand tools	Cuts bone-in products safely	One guarded saw
4	Scales, knife sterilizers and hygiene station	Controls weight and tool/employee sanitation	Calibrated and logged
5	Double-chamber vacuum packer	Evacuates and heat-seals meat bags	Bag and cut trials required
6	Coder and seal-inspection table	Applies traceability and rejects weak packs	Every pack checked
7	Crate washer and clean crate store	Prevents return-crate contamination	Dirty/clean separation
8	Chilled and optional frozen storage	Maintains selected distribution temperature	Maximum daily load basis

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 hygienic meat cutting and deboning workstations.



Made-in-China supplier reference: real double-chamber meat vacuum packaging machine.

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

Plant, Raw Materials & Utility Requirements

Raw materials

- Healthy animals or chilled carcasses from approved traceable suppliers
- Potable process water, ice or refrigeration as specified
- Food-contact bags, labels, cartons and clean reusable crates
- Approved cleaners, sanitizers and laboratory consumables

Utilities & infrastructure

- Stable electricity matched to motors, controls, refrigeration and lighting
- Potable process and sanitation water with adequate pressure
- Washable food-grade rooms, drainage, pest control and hygiene barriers
- Segregated live/dirty, edible-process, packaging and finished-product zones
- Cold rooms, wastewater and by-product systems sized to the confirmed process

Quality, safety and environmental controls

- Verify animal or carcass identity, health documents and acceptance criteria
- Separate dirty and edible zones with controlled staff and material flow
- Record process times, temperatures and sanitation checks
- Prevent fecal, hide/feather, equipment and employee cross-contamination
- Verify chilling curve, cold-room temperature and product microbiology
- Maintain by-product, condemned-material, wastewater and traceability 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 uses a defined product scope, local labor for noncritical operations and purchased packaging. Building, land, livestock/meat working stock and distribution vehicles are excluded.

Component	Indicative range	Notes
Cutting room tables, rails and tools	US\$5k-14k	300-600 kg/day
Band saw, scales and hygiene stations	US\$4k-11k	Four launch cuts
Double-chamber vacuum packaging	US\$4k-12k	One bag family
Cold room and crate washing	US\$7k-18k	Short chilled route
Freight, installation and spares	US\$4k-10k	Cold-room commissioning
Indicative low-entry total	US\$24k-65k	Building, meat, vehicle and freezer excluded

Implementation sequence

Phase 1	3-5 weeks	Confirm supply, products, capacity, site, permits and buyer standards
Phase 2	3-6 weeks	Complete process, hygiene, cold-chain 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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- <https://qdempire.en.made-in-china.com/product/cZBtqeKJJOYD/China-Abattoir-Processing-Line-Beef-Mutton-Pork-Poultry-Meat-Vacuum-Packaging-Machine.html>