

Mixed-Nut Roasting & Seasoning Line

Complete Turnkey Business Proposal



Supplier reference: real food-grade batch roasting equipment applicable to separate nut recipes.

50-100 kg/batch roaster loading	3-5 separate nut recipes	2-4 launch mixed blends	5-8 entry operators
---	------------------------------------	-----------------------------------	-------------------------------

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

This flexible snack line processes almonds, walnuts, pistachios and other released Afghan nuts in separate roast batches before recipe blending. Each nut requires its own size grade, roast curve and cooling endpoint; only cooled released lots are weighed into mixed-nut recipes.

Why this project fits Afghanistan

- Several Afghan nuts can share one controlled finishing plant.
- Separate roasting protects quality differences.
- Mixed packs create higher-value retail formats.
- Batch operation supports seasonal supply.

Sanaatchi delivery scope

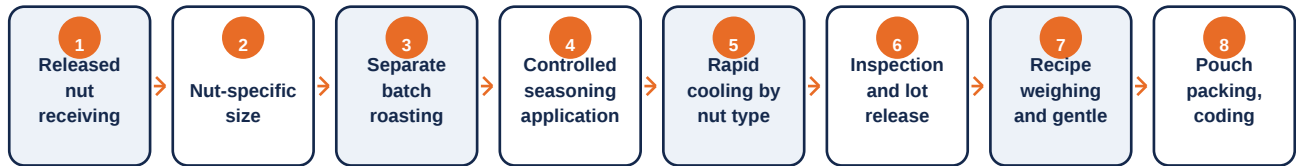
- Factory setup planning, supplier pre-qualification, and technical comparison
- Complete production-line and individual equipment supply
- Factory layout, utilities, civil-work coordination, installation, and commissioning
- Raw-material sourcing, trial-batch qualification, and repeat supply planning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

Recommended configuration

For the lowest credible entry, select a 50-100 kg/batch roaster with nut grader, seasoning drum, cooling conveyor, inspection table, batch scale, mixer and semi-automatic pouch packer.

Manufacturing Process & Product Portfolio

Integrated process flow



Target products

Product	Typical specification	Primary market
Single-nut roasted packs	Nut-specific roast, seasoning, moisture and microbiology	Retail and wholesale snack buyers
Mixed roasted nuts	Declared recipe blended only from released lots	Retail, hotels and gift buyers

Mixed nuts must not be roasted together merely for convenience. Blending occurs only after each component is cooled, inspected and released.

Core Equipment Schedule

Step	Equipment	Function	Indicative parameter
1	Nut size grader	Creates uniform roast fractions	Interchangeable screens
2	Batch nut roaster	Applies a controlled roast curve	50-100 kg/batch
3	Seasoning drum	Applies oil, salt or flavor uniformly	Recipe-controlled dosing
4	Cooling conveyor	Stops roasting and prevents condensation	Filtered ambient air
5	Inspection conveyor	Removes scorched and defective nuts	Allergen-cleaning procedure
6	Batch scales	Measures every blend component	Recipe and lot record
7	Gentle ribbon mixer	Blends cooled nuts with limited breakage	Short validated mixing time
8	Pouch packer and detector	Checks and packs released blends	One or two launch sizes

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



Supplier reference: real food-grade batch roasting equipment applicable to separate nut recipes.



Supplier reference: real nut weighing and packing equipment applicable after cooling and blending.

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

Plant, Raw Materials & Utility Requirements

Raw materials

- Released food-grade Afghan nuts by separate lot
- Food-grade salt, oil and declared seasonings
- Barrier pouches, labels and cartons
- Allergen changeover materials

Utilities & infrastructure

- Stable three-phase electricity
- Food-grade heat source where required
- Clean compressed air where specified
- Ventilated washable processing room
- Dry allergen-controlled packing and storage

Quality, safety and environmental controls

- Approve every nut lot for moisture, rancidity, mold and aflatoxin risk
- Grade and roast each nut separately
- Record roast time, temperature and yield
- Cool completely before blending
- Verify recipe weights, allergens and label
- Validate oxidation, microbiology, seal and shelf life

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 one batch roaster and semi-manual packing. Continuous roasting, nitrogen flushing, automatic dosing, building and inventory are excluded.

Component	Indicative range	Notes
Grading and handling	US\$3k-7k	Separate nut routes
Batch roasting and seasoning	US\$7k-16k	50-100 kg/batch
Cooling, inspection and blending	US\$5k-11k	Gentle mixed-nut scope
Packing and quality tools	US\$4k-9k	Limited launch formats
Freight, installation and spares	US\$4k-9k	Gas or electric heat
Indicative low-entry total	US\$23k-52k	Building, nuts and working capital excluded

Implementation sequence

Phase 1	2-3 weeks	Confirm raw-nut specification, product grades, capacity and packs
Phase 2	2-4 weeks	Run acceptance trials with representative Afghan nuts
Phase 3	5-9 weeks	Manufacture, inspect and ship the selected equipment
Phase 4	3-5 weeks	Install, train and validate yield, process and shelf life

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

Sanaatchi Industrial Vision Group

Afghanistan Office: +93 779 819 820 | info@sanaatchi.com

China Office: +86 159 5171 6867 | china@sanaatchi.com

Website: www.sanaatchi.com

Research and image references

- <https://www.made-in-china.com/showroom/xtpeanutmachinery/product-detailCOKGsyjhccRN/China-Peanut-Coating-Roasting-Flavoring-Production-Line.html>