

Pasteurised Pouch-Milk Production Line

Complete Turnkey Business Proposal



Made-in-China supplier reference: real automatic pasteurized-milk pouch forming, filling and sealing machine.

200-500 L/batch starter milk batch	1,800-2,100/h supplier pouch-filler range	2-6°C cold-chain target range	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 refrigerated dairy line for receiving tested chilled milk, filtration, balance storage, optional standardization and homogenization, validated pasteurization, immediate cooling, hygienic pouch forming/filling/sealing, coding, crate packing and cold distribution. Pasteurized pouch milk remains a short-shelf-life cold-chain product.

Why this project fits Afghanistan

- Afghan milk can supply affordable daily pasteurized pouch milk.
- Flexible pouches lower package cost but require careful seals and cold handling.
- A small batch line can serve one city district or institutional route.
- Collection and chilling links village producers to a formal dairy market.

Sanaatchi delivery scope

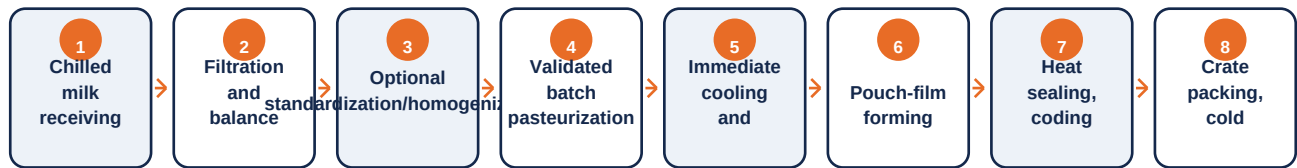
- Factory setup planning, supplier pre-qualification, and technical comparison
- Complete production-line and individual equipment supply
- Factory layout, utilities, civil-work coordination, installation, and commissioning
- Raw-material sourcing, trial-batch qualification, and repeat supply planning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

Recommended configuration

For the lowest credible entry, use 200-500 L/batch chilled receiving and pasteurization tanks with recorded time/temperature, small homogenizer only if product trials require it, 1,800-2,100 pouch/h filler, basic two-tank CIP and walk-in cold room. Launch one pouch size on a same-day local route.

Manufacturing Process & Product Portfolio

Integrated process flow



Target products

Product	Typical specification	Primary market
Whole pasteurized pouch milk	Declared fat, validated heat treatment, sealed pouch and maintained cold chain	Daily retail, schools, institutions and food service
Standardized pasteurized pouch milk	Declared composition, fill volume, microbiology and short refrigerated shelf life	Price-sensitive urban retail routes

A pouch filler does not create shelf-stable milk. The full chain needs accepted raw milk, a legally validated pasteurization schedule, rapid cooling, hygienic post-pasteurization handling, seal integrity, cold storage and refrigerated distribution. Shelf life follows local tests, not supplier claims.

Core Equipment Schedule

Step	Equipment	Function	Indicative parameter
1	Chilled receiving and balance tanks	Receives only tested milk and buffers batches	200-500 L insulated entry
2	Milk filter and sanitary pump	Transfers milk through a closed clean path	Dairy sanitary fittings
3	Batch pasteurizer	Applies validated heat treatment	Recorded time and temperature
4	Optional homogenizer	Improves emulsion stability when specified	Selected after product trial
5	Cooling and pasteurized holding tank	Rapidly cools and protects treated milk	Closed agitated tank
6	Pouch forming/filling/sealing machine	Forms, fills and heat-seals milk pouches	1,800-2,100 pouches/h supplier range
7	Two-tank CIP set	Cleans tanks, pipes and filler circuits	Validated detergent cycle
8	Cold room and dispatch crates	Maintains product through local delivery	2-6°C target route

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 automatic pasteurized-milk pouch forming, filling and sealing machine.



Made-in-China supplier reference: real compact pasteurized-milk processing system with sanitary tanks and controls.

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

Plant, Raw Materials & Utility Requirements

Raw materials

- Released chilled Afghan cow or goat milk by separate product
- Food-contact milk pouch film with supplier declaration
- Approved dairy detergents and test reagents
- Crates, labels and coding consumables

Utilities & infrastructure

- Stable electricity matched to motors, controls and refrigeration
- Potable process water where product contact or cleaning occurs
- Washable food-grade rooms with drainage and pest control
- Segregated raw-material, packaging and finished-goods storage
- Steam, fuel, chilled water or compressed air only where specified

Quality, safety and environmental controls

- Test raw milk under approved acceptance plan
- Record pasteurization time/temperature and divert failures
- Validate rapid cooling and post-pasteurization hygiene
- Test pouch fill, seal strength, leakage and code
- Release microbiology and shelf life under actual cold chain
- Monitor cold room and delivery temperature continuously

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 batch pasteurization, one pouch size and one short local cold route. UHT/aseptic equipment, separator, automatic crate handling, building, refrigerated vehicle and working stock are excluded.

Component	Indicative range	Notes
Receiving and batch pasteurization tanks	US\$8k-20k	200-500 L/batch
Cooling, pumps and protected holding	US\$5k-13k	Closed dairy path
Pouch filler and coder	US\$5k-14k	One launch pouch size
CIP, tests and cold room	US\$7k-18k	Short refrigerated shelf life
Freight, installation and spares	US\$6k-14k	Refrigeration and sanitary commissioning
Indicative low-entry total	US\$31k-79k	Building, vehicle, milk and packaging stock excluded

Implementation sequence

Phase 1	2-3 weeks	Confirm raw-material quality, products, capacity, packs and site utilities
Phase 2	2-4 weeks	Run representative Afghan raw-material and packaging trials
Phase 3	5-9 weeks	Manufacture, inspect and ship approved equipment
Phase 4	3-5 weeks	Install, train and validate process, hygiene and 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

- <https://chinanc.en.made-in-china.com/product/pXixdzgGCjcm/China-Full-Automatic-Pasteurized-Milk-Pouch-Filling-Machine.html>
- <https://genyang.en.made-in-china.com/product/jQKUAYuEVXkx/China-Commercial-Pasteurized-Milk-Processing-Line-Pouch-Milk-Production-Line.html>