

Pomegranate Molasses Production Line

Complete Turnkey Business Proposal

MACHINE
Genyond



Supplier reference: real fruit washing, extraction and processing equipment applicable to pomegranate preparation.

500 kg/h starter whole-fruit input	300 L vacuum concentration batch	65-72 °Brix buyer-confirmed target	7-10 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 compact line for washing, aril separation, juice extraction, clarification, gentle vacuum concentration, pasteurization and filling pomegranate molasses.

Why this project fits Afghanistan

- Afghan pomegranates have strong domestic identity and a short harvest season that benefits from preservation.
- Molasses removes water and creates a shelf-stable culinary product with lower freight per unit of fruit solids.
- A vacuum kettle protects color and flavor better than uncontrolled open-pan boiling.
- The same intake can supply clarified juice when a buyer does not require concentration.

Sanaatchi delivery scope

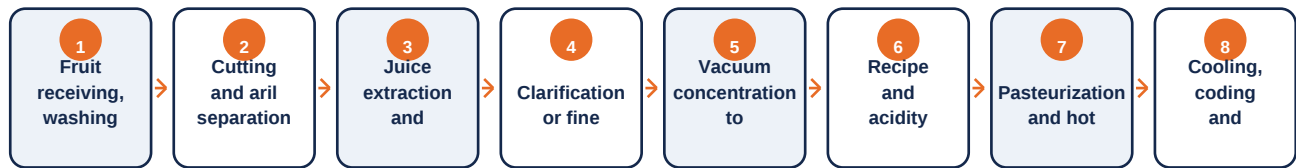
- Factory setup planning, supplier pre-qualification, and technical comparison
- Complete production-line and individual equipment supply
- Factory layout, utilities, civil-work coordination, installation, and commissioning
- Raw-material sourcing, trial-batch qualification, and repeat supply planning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

Recommended configuration

For the lowest credible entry, select a 500 kg/h fruit line with washer, aril separator, juice extractor, filter, 300 L vacuum kettle, pasteurizer and semi-automatic filler.

Manufacturing Process & Product Portfolio

Integrated process flow



Target products

Product	Typical specification	Primary market
Pure pomegranate molasses	Declared ingredients, Brix, acidity, color and microbiology	Retail, restaurants and regional food buyers
Pomegranate concentrate	Buyer-defined soluble solids and pack	Beverage and sauce processors

Rind carryover can make the product bitter, while overheating darkens color and creates cooked flavor. Final Brix is not universal; the buyer must confirm recipe, acidity, permitted ingredients and pack before equipment acceptance.

Core Equipment Schedule

Step	Equipment	Function	Indicative parameter
1	Fruit washer and sorting conveyor	Cleans fruit and removes defects	Gentle food-grade handling
2	Pomegranate aril separator	Separates arils from peel	Minimize bitter rind carryover
3	Crusher and belt press	Extracts juice from arils	Variable pressure and sanitary cleanout
4	Vibrating screen and filter	Removes seeds and suspended solids	Buyer-approved clarity
5	Vacuum concentration kettle	Concentrates juice at reduced temperature	300 L batch with vacuum and agitation
6	Balance and blend tank	Standardizes Brix and acidity	Sanitary agitated vessel
7	Pasteurizer	Applies validated heat treatment	Recorded temperature and hold time
8	Semi-automatic hot filler	Fills jars or bottles	One launch format

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

MAORE
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Supplier reference: real fruit washing, extraction and processing equipment applicable to pomegranate preparation.



Supplier reference: real vacuum concentration equipment used to reduce fruit juice at controlled temperature.

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

Plant, Raw Materials & Utility Requirements

Raw materials

- Sound traceable Afghan pomegranates
- Only declared recipe ingredients
- Glass or heat-compatible PET containers
- Caps, labels and cartons

Utilities & infrastructure

- Stable three-phase electricity
- Potable process water and hygienic drainage
- Food-grade heat source
- Ventilated washable processing room
- Clean dry packing and finished-goods storage

Quality, safety and environmental controls

- Reject moldy fruit and excessive rind carryover
- Record fruit, juice and concentrate mass balance
- Verify Brix, pH, titratable acidity and color each batch
- Validate vacuum temperature and concentration endpoint
- Validate pasteurization and container closure
- Complete microbiological and shelf-life testing

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 vacuum kettle and semi-manual packing. Aseptic bulk filling, automatic bottle lines, cold storage, building and fruit inventory are excluded.

Component	Indicative range	Notes
Washing, sorting and aril separation	US\$8k-18k	500 kg/h entry preparation
Juice extraction and filtration	US\$7k-15k	Compact press and filters
Vacuum kettle and tanks	US\$10k-24k	300 L batch concentration
Pasteurization and filling	US\$6k-14k	Semi-automatic one-pack launch
Freight, installation and spares	US\$5k-12k	Confirm steam or electric heat
Indicative low-entry total	US\$36k-83k	Building, fruit and working capital excluded

Implementation sequence

Phase 1	2-3 weeks	Confirm raw-material, product, capacity and pack specifications
Phase 2	2-4 weeks	Run supplier trials with representative Afghan material
Phase 3	6-10 weeks	Manufacture, inspect and ship the selected line
Phase 4	3-5 weeks	Install, train, validate the process and start shelf-life checks

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.alibaba.com/product-insights/pomegranate-juice-processing-line.html>
- <https://www.alibaba.com/countrysearch/CN/pomegranate-molasses.html>