SANAATCHI
INDUSTRIAL VISION GROUP

Tahini Halva Production Line

Complete Turnkey Business Proposal

Made-in-China supplier reference: real tahini and halva process equipment with heating and mixing sections.

50-100 kg/batch	**1**	**2**	**6-10**
starter halva batch	**launch recipe**	**launch pack sizes**	**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

A confectionery line that converts released tahini into fibrous tahini halva by preparing a controlled sugar syrup, cooking and aerating the approved foaming extract, temperature-controlled tahini addition, folding or kneading, inclusion dosing, molding, cooling, cutting and packing. It is not the same process as sesame brittle.

Why this project fits Afghanistan

- Tahini halva is a shelf-stable value-added use for sesame paste.
- A small batch line can start with purchased local tahini.
- Plain product limits allergen and inclusion complexity at launch.
- Later formats can include pistachio or other Afghan nuts after validation.

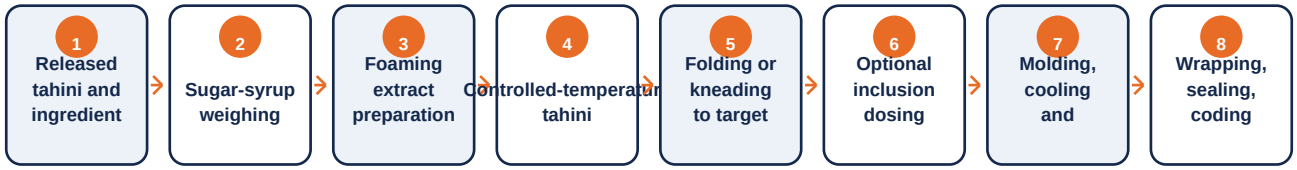
Sanaatchi delivery scope

- 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, buy released tahini, use a 50-100 L jacketed syrup kettle, small aeration/whipping vessel, 50-100 kg/batch halva kneader, manual inclusion dosing, stainless molds, cooling racks and tabletop cutting/sealing. Launch one plain recipe before nut inclusions.

Manufacturing Process & Product Portfolio

Integrated process flow



Target products

Product	Typical specification	Primary market
Plain tahini halva	Approved tahini/syrup ratio, fibrous texture, controlled moisture and pack weight	Retail, grocery, hospitality and food service
Nut-inclusion tahini halva	Declared nut type, uniform inclusion and full allergen label	Premium retail and gift buyers after validation

Fibrous tahini halva depends on syrup concentration, foaming agent legality, temperature and mixing technique. It must not be specified from brittle or nougat equipment alone. Acceptance records soluble solids, temperatures, mixing time, texture, oil leakage, cutting loss, microbiology and shelf stability.

Core Equipment Schedule

Step	Equipment	Function	Indicative parameter
1	Ingredient scales and sifter	Controls sugar, tahini and minor ingredients	Recorded batch formulation
2	Jacketed syrup kettle	Cooks syrup to validated concentration	50-100 L entry kettle
3	Aeration/whipping vessel	Prepares approved foaming phase	Food-grade guarded mixer
4	Halva kneader or folding mixer	Creates fibrous tahini-halva structure	50-100 kg/batch
5	Inclusion dosing table	Adds nuts only to declared recipes	Manual segregated launch
6	Stainless molds and cooling racks	Forms and cools controlled blocks	Local noncritical fabrication
7	Portion cutter	Creates retail or bulk portions	Guarded tabletop entry
8	Wrapper/sealer and coder	Protects and identifies finished halva	Two launch formats

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 tahini and halva process equipment with heating and mixing sections.

Made-in-China supplier reference: real forming, cooling and cutting machinery representative of packaged halva handling.

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

Plant, Raw Materials & Utility Requirements

Raw materials

- Released tahini with allergen declaration
- Food-grade sugar and approved foaming ingredient
- Optional declared Afghan nuts after validation
- Barrier wraps, trays, labels and cartons

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

- Approve recipe ingredients and foaming agent for local sale
- Control sesame and optional nut allergen declaration
- Measure syrup soluble solids and temperature
- Record tahini temperature, mixing time and texture
- Test moisture, microbiology, rancidity and oil leakage
- Check portion weight, seal, code and shelf stability

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 buys released tahini, makes one plain recipe and uses local molds/cooling racks. Sesame processing, nut inclusions, automatic forming/cartoning, building and working stock are excluded.

Component	Indicative range	Notes
Syrup and aeration vessels	US$4k-10k	One plain recipe
Halva kneader and molds	US$5k-13k	50-100 kg/batch
Cooling, cutting and handling	US$3k-8k	Local racks where safe
Sealing and quality tools	US$3k-8k	Two pack sizes
Freight, installation and spares	US$4k-9k	Steam or electric heat confirmed
Indicative low-entry total	US$19k-48k	Tahini line, building and ingredient 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

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