

White & Local Cheese Production Line

Complete Turnkey Business Proposal



Made-in-China supplier reference: real small white-cheese process with cooling, pasteurizing, cheese vat, drainage and press.

200-500 L/batch starter cheese vat	1 launch milk type	1 launch cheese recipe	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 batch cheese line for receiving and releasing Afghan cow or goat milk, standardization, pasteurization where required, culture and rennet dosing, controlled coagulation, curd cutting, gentle stirring, whey drainage, molding, pressing where the selected cheese needs it, salting or brining, cold maturation and hygienic packing. Fresh white, brined and local cheeses require product-specific recipes.

Why this project fits Afghanistan

- Afghan cow and goat milk can support familiar fresh and brined cheeses.
- Batch vats suit variable village milk volumes and local labor.
- Whey can feed a later beverage or feed project only after safety review.
- One validated cheese recipe limits starter, rennet and brine complexity.

Sanaatchi delivery scope

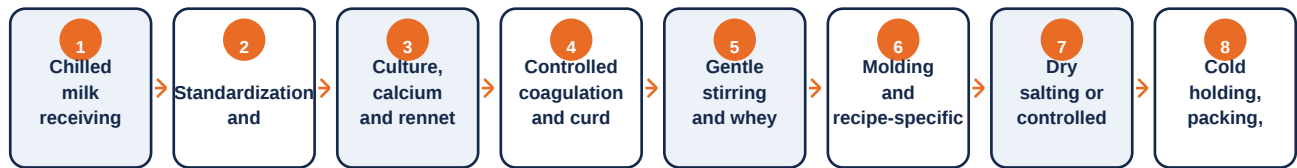
- Factory setup planning, supplier pre-qualification, and technical comparison
- Complete production-line and individual equipment supply
- Factory layout, utilities, civil-work coordination, installation, and commissioning
- Raw-material sourcing, trial-batch qualification, and repeat supply planning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

Recommended configuration

For the lowest credible entry, use a 200-500 L jacketed cheese vat with curd knives, draining table, manual molds and press, small brine tank, vacuum sealer, basic CIP and cold room. Launch one fresh white or brined cheese recipe from one defined milk type; sell whey only after a safe outlet is confirmed.

Manufacturing Process & Product Portfolio

Integrated process flow



Target products

Product	Typical specification	Primary market
Fresh white cheese	Defined milk, moisture, salt, texture, microbiology and refrigerated shelf life	Retail, hospitality and food service
Brined local cheese	Controlled brine strength, block size, salt uptake and cold maturation	Retail tubs and institutional buyers

Cheese yield and safety depend on milk composition, heat treatment, culture, rennet, curd size, drainage, pressing, salt and temperature. Supplier “cheese line” claims do not replace recipe trials. Acceptance records milk-to-cheese yield, whey loss, pH, moisture, salt, texture and microbiology.

Core Equipment Schedule

Step	Equipment	Function	Indicative parameter
1	Milk receiving and pasteurizing tank	Receives released milk and applies required heat treatment	200-500 L entry
2	Jacketed cheese vat with curd knives	Coagulates, cuts and stirs curd	200-500 L/batch
3	Culture and rennet dosing tools	Controls batch formulation	Calibrated small-volume dosing
4	Draining table and whey screen	Separates curd from whey hygienically	Food-grade open handling zone
5	Molds and manual press	Shapes and presses the selected cheese	One launch block size
6	Brine tank and salinity tools	Controls brining where used	Recipe-specific concentration
7	Vacuum sealer or tub sealer	Protects the selected retail pack	One launch format
8	CIP and cold room	Supports sanitation and refrigerated storage	Logged cleaning and temperature

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 small white-cheese process with cooling, pasteurizing, cheese vat, drainage and press.



Made-in-China supplier reference: real jacketed stainless cheese vat with curd cutting and agitation.

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

Plant, Raw Materials & Utility Requirements

Raw materials

- Released Afghan cow or goat milk, kept as separate products
- Approved starter culture, rennet, calcium and food-grade salt
- Food-contact molds, vacuum film or brine tubs and labels
- Approved dairy detergents and test reagents

Utilities & infrastructure

- Stable electricity matched to motors, controls and refrigeration
- Potable process and cleaning water
- Washable food-grade rooms with drainage and pest control
- Segregated raw-milk, ingredients, packaging and finished-goods areas
- Steam or hot water, chilled water and compressed air only where specified

Quality, safety and environmental controls

- Test milk composition, acidity, adulteration and antibiotic risk
- Record pasteurization, culture, rennet and coagulation conditions
- Measure curd cut, drainage, yield and whey losses
- Control brine concentration, pH, temperature and renewal
- Test cheese moisture, salt, texture and microbiology
- Verify pack seal, code and refrigerated 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 makes one fresh or brined cheese from one milk type with manual molds and pressing. A separator, automated cutting, maturation rooms, multiple recipes, building, vehicle and working stock are excluded.

Component	Indicative range	Notes
Receiving and cheese vat	US\$8k-20k	200-500 L/batch
Draining, molds, press and brine	US\$4k-11k	One cheese recipe
Packing and quality tools	US\$3k-8k	One launch format
CIP and cold room	US\$5k-13k	Fresh or brined cheese
Freight, installation and spares	US\$5k-12k	Sanitary commissioning
Indicative low-entry total	US\$25k-64k	Building, vehicle, milk and culture stock excluded

Implementation sequence

Phase 1	2-3 weeks	Confirm milk quality, product specification, capacity, packs and cold route
Phase 2	2-4 weeks	Run representative Afghan milk, culture, ingredient and packaging trials
Phase 3	5-9 weeks	Manufacture, inspect and ship approved equipment
Phase 4	3-5 weeks	Install, train and validate hygiene, process and product 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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