

Apple Puree & Baby-Fruit Puree Line

Complete Turnkey Business Proposal

MACHINE
Genyond



Mini Fruit Juice/Jam Production Line



Supplier reference: real compact fruit washing, crushing, pulping and cooking line applicable to apple-puree preparation.

500 kg/h starter fresh-fruit input	0.5-1.0 mm typical final refining screen	60-100 kW indicative connected load	8-12 entry operators per shift
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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

This line converts sound Afghan apples into smooth fruit puree for bakery, dairy, food-service and, only under a validated higher-control programme, baby-food products. Baby-food claims demand stricter pesticide, foreign-body, microbiological, allergen, traceability and packaging controls than ordinary apple puree. The entry configuration should therefore launch with standard pasteurized apple puree and qualify infant-food production only after the facility, laboratory, recipe and thermal process are independently validated.

Why this project fits Afghanistan

- Processing-grade Afghan apples can become a stable ingredient instead of being lost during harvest peaks.
- Puree supplies bakeries, dairy processors, hotels and sauce makers with consistent texture and fruit solids.
- A shared pulping line can later process approved apricot, pear or peach recipes after validated changeover.
- Infant-food sales require a separate compliance decision, stricter raw-fruit contracts and documented hazard controls.

Sanaatchi delivery scope

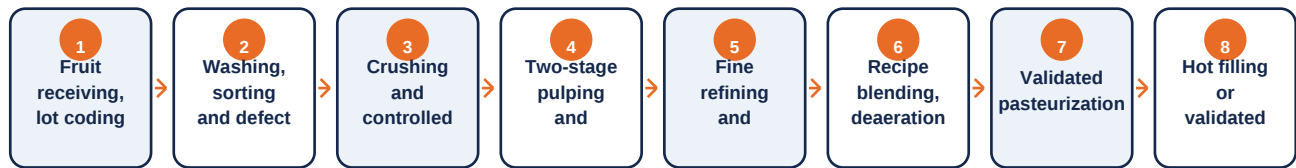
- Factory setup planning, supplier pre-qualification, and technical comparison
- Complete production-line and individual equipment supply
- Factory layout, utilities, civil-work coordination, installation, and commissioning
- Raw-material sourcing, trial-batch qualification, and repeat supply planning
- 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, sorting table, crusher, blancher, two-stage pulper-refiner, blend tank, deaerator, pasteurizer and pouch or jar filler. Begin with standard apple puree; add aseptic filling or infant-food controls only against a confirmed buyer specification.

Manufacturing Process & Product Portfolio

Integrated process flow



Target products

Product	Typical specification	Primary market
Standard apple puree	Buyer-approved Brix, acidity, screen size, color and microbiology	Bakeries, dairy plants, food service and ingredient buyers
Apple-apricot or apple-pear puree	Validated recipe using traceable fruit lots	Retail, bakery and dairy buyers
Baby-fruit puree	Only under validated infant-food contaminant, thermal and packaging controls	Qualified institutional or branded baby-food buyers

Supplier references offer fruit-puree plants from small batch systems to fully aseptic factories. A 500 kg/h launch line should not be represented as an aseptic baby-food factory unless the sterilizer, filler, clean area, process authority and laboratory controls are included. Screen aperture, blanching temperature, oxygen removal and thermal lethality must be trialled with local apple varieties.

Core Equipment Schedule

Step	Equipment	Function	Indicative parameter
1	Fruit washer and sorting conveyor	Removes field soil and visibly defective fruit	Low-drop food-grade contact and potable rinse
2	Crusher and feed pump	Creates a uniform mash for heating and pulping	Guarded drive with sanitary cleanout
3	Tubular preheater or blancher	Softens tissue and controls enzymatic browning	Recorded time-temperature treatment
4	Two-stage pulper-refiner	Separates puree from skins, seeds and coarse fibre	Interchangeable coarse and fine screens
5	Blend tank and ingredient dosing	Standardizes Brix, acidity and recipe	Agitated sanitary vessel with load cells
6	Vacuum deaerator	Reduces entrained air and oxidation	Sized to puree viscosity and flow
7	Tubular pasteurizer	Applies the validated microbial reduction	Automatic temperature recording and diversion
8	Pouch or jar filler	Packs released puree hygienically	One or two buyer-approved 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

MOORE
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Supplier reference: real compact fruit washing, crushing, pulping and cooking line applicable to apple-puree preparation.



Supplier reference: real industrial fruit pulping and juice-extraction equipment used to separate puree from skins and seeds.

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

Plant, Raw Materials & Utility Requirements

Raw materials

- Sound Afghan apples under residue and maturity specifications
- Potable process water
- Only approved antioxidant or acidity-adjustment ingredients
- Heat-compatible pouches, jars or institutional bags
- Labels, coding ink and cartons

Utilities & infrastructure

- Stable three-phase electricity
- Food-grade steam or hot-water system
- Potable water and sanitary drainage
- Cooling water for filled packs
- Clean compressed air where specified
- Washable high-care processing and packing area

Quality, safety and environmental controls

- Contract fruit variety, maturity, pesticide limits and defect tolerance
- Record fruit-to-puree mass balance and reject mold or rot
- Verify screen integrity, puree particle size, Brix, pH and acidity
- Validate blanching, pasteurization and cooling for the exact pack
- Control foreign bodies with magnets, screen checks and metal detection
- Do not claim baby food until contaminant, nutrition, process and shelf-life validation is complete

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 launches ordinary pasteurized apple puree with one fruit stream and a simple pouch or jar pack. It excludes aseptic bulk filling, infant-food clean rooms, advanced laboratory systems, building, fruit inventory and working capital.

Component	Indicative range	Notes
Receiving, washing, sorting and crushing	US\$12k-25k	One 500 kg/h fruit intake
Preheating and two-stage pulping	US\$18k-40k	Standard apple-puree duty
Blending, deaeration and pasteurization	US\$18k-38k	Recorded sanitary thermal process
Entry filling, utilities and installation	US\$15k-35k	Hot-fill pouch or jar scope
Freight, inspection and initial spares	US\$8k-20k	Confirm skid and vessel dimensions
Indicative low-entry total	US\$71k-158k	Aseptic filler, infant-food laboratory, building and working capital excluded

Implementation sequence

Phase 1	3-4 weeks	Confirm fruit specifications, puree screen, pack and buyer market
Phase 2	3-5 weeks	Run product and thermal trials and freeze the flow sheet
Phase 3	8-14 weeks	Manufacture, inspect and ship the selected equipment
Phase 4	4-7 weeks	Install, train, validate sanitation, heat 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

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Research and image references

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