

FRY ONIONS PROCESSING & PACKAGING PLANT

Complete Turnkey Solutions for **FRY ONIONS** Manufacturing



**HYGIENIC
PROCESSING**



**ADVANCED
TECHNOLOGY**



**PREMIUM
QUALITY**



**HIGH-SPEED
PACKAGING**



COMPANY OVERVIEW

Salvin Industries provides complete turnkey solutions for Fried Onion Processing Plants, offering advanced machinery and integrated systems designed for efficient onion processing, frying, and packaging. Our solutions include plant design, equipment manufacturing, installation, automation, and commissioning.

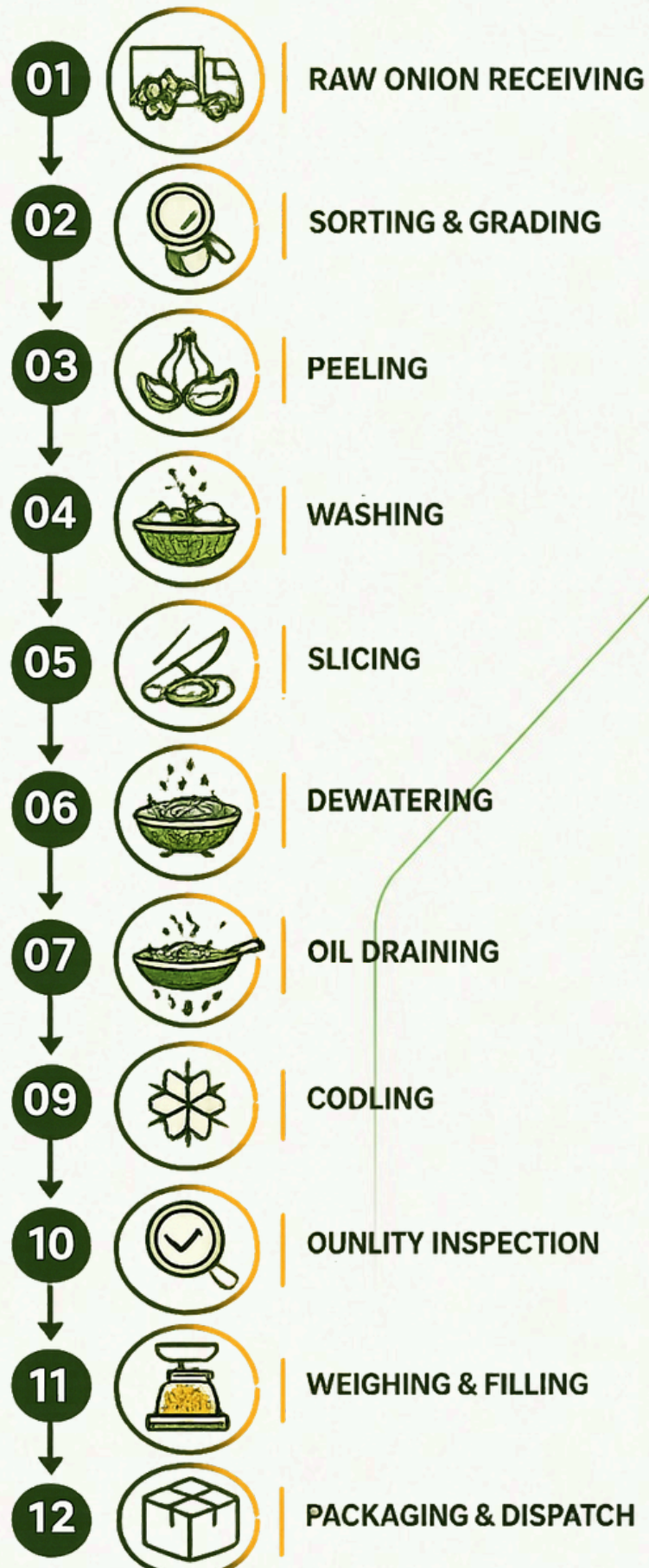
Our advanced processing technologies ensure hygienic production, uniform slicing, controlled frying, and consistent product quality. We focus on preserving the natural taste, aroma, texture, and color of fried onions while maintaining food safety standards.

With extensive industry experience, Salvin Industries delivers customized processing solutions that help manufacturers achieve higher productivity, operational efficiency, and long-term business growth. From concept development to after-sales support, we provide complete project assistance.



FRI ONIONS

PROCESSING FLOW



FRY ONIONS MANUFACTURING PLANT



Key Features

- Hygienic Food-Grade Processing
- Premium Product Quality
- Accurate Ingredient Blending
- Efficient Oil Management
- Advanced Mixing Technology
- Automated Production Systems
- High-Speed Packaging
- Quality Assurance & Food Safety

THE PROCESS

01 Raw Onion Receiving

Fresh onions are received from approved suppliers and inspected for size, maturity, and quality. Only premium-grade onions are selected for processing. Proper handling ensures freshness and consistency. Approved onions proceed to cleaning.



02 Washing & Cleaning

The onions are thoroughly washed to remove dirt, dust, soil, and impurities. Advanced washing systems ensure hygienic processing conditions. Proper cleaning improves food safety and product quality. The cleaned onions are prepared for peeling.



03 Cooking / Processing

Outer skins and unwanted portions are removed using manual or automated peeling systems. Proper trimming ensures uniform processing and improved product appearance. This stage helps reduce wastage and improve efficiency. The onions are prepared for slicing.



THE PROCESS

04 Slicing

The peeled onions are sliced into uniform thickness using precision slicing equipment. Consistent slicing ensures even frying and better product quality. Automated slicers improve productivity and reduce processing time. The sliced onions move to the frying section.



05 Frying Process

The sliced onions are fried under controlled temperature conditions using advanced frying systems. Uniform frying develops the characteristic golden-brown color and crispy texture. Proper temperature control preserves flavor and quality. This stage creates the finished fried onion product.



06 Pickle Maturation

After frying, excess oil is removed through de-oiling systems. The fried onions are cooled under controlled conditions to maintain crispness and product stability. Proper cooling helps improve shelf life and packaging performance. The product is prepared for inspection.



THE PROCESS

07 Quality Inspection

The fried onions undergo quality checks for color, texture, taste, moisture content, and overall consistency. Samples are tested according to food safety standards. Quality assurance ensures reliable product performance. Approved batches proceed to packaging.



08 Packaging & Sealing

The finished product is automatically filled into pouches, bags, or bulk packs. Advanced packaging systems ensure accurate filling and secure sealing. Proper packaging protects freshness and extends shelf life. Products are prepared for storage and distribution.

09 Finished Product Dispatch

Packaged products are stored under suitable conditions before dispatch. Final inspections ensure packaging integrity and product quality. Efficient logistics systems support timely delivery. The finished products are safely distributed to customers.



THANK YOU

FOR YOUR TIME & CONSIDERATION

We look forward to building a successful and **long-term partnership** with you through innovative fried onion processing solutions and reliable engineering expertise.

GET IN TOUCH



Mobile
+91 98987 27796



Website
www.salvinindia.com



Email
sales@salvinindia.com



SCAN TO VISIT

www.salvinindia.com



**ADVANCED
TECHNOLOGY**



**PREMIUM
QUALITY**



**CUSTOMER
SATISFACTION**



**SUSTAINABLE
GROWTH**



**ENGINEERING
EXCELLENCE**



**TURNKEY
SOLUTIONS**



**ADVANCED
AUTOMATION**



**TRUSTED
PARTNER**

