

INSTANT NOODLES PROCESSING PLANT



PREMIUM QUALITY

- Advanced technology for consistent quality noodles



FOOD SAFETY

- Hygienic processing ensuring safe & healthy products



INNOVATIVE TECHNOLOGY

- State-of-the-art machinery for high efficiency & productivity



HIGH PERFORMANCE

- Reliable systems for maximum output & minimum downtime



Complete Turnkey solutions for Instant
Noodles **Processing & Packaging**

COMPANY OVERVIEW

Salvin Industries is a trusted engineering, consultancy, and turnkey project execution company specializing in Instant Noodles Processing Plants. We provide complete end-to-end solutions, including process design, machinery selection, installation, automation, packaging systems, and quality assurance for modern noodle manufacturing facilities.

With extensive industry expertise, we focus on delivering customized solutions that ensure product consistency, hygiene, food safety, and operational efficiency. Our advanced processing technologies enable manufacturers to produce high-quality instant noodles while maintaining industry standards and maximizing productivity.

Our comprehensive services include plant layout design, process consultancy, equipment integration, commissioning, automation systems, packaging solutions, and technical support. Through our turnkey approach, we help businesses establish reliable and profitable instant noodles manufacturing operations with confidence.



INSTANT NOODLES PROCESSING FLOW



01

RAW MATERIAL RECEIVING



02

INGREDIENT PREPARATION



03

MIXING & EMULSIFICATION



04

SHEETING & SLITTING



05

STEAMING



06

FRYING / DRYING



07

COOLING



08

PACKAGING



09

FINISHED PRODUCT DISPATCH

Instant Noodles Processing & Packaging Solutions



Key Features

- Fully Automated Production
- Precise Ingredient Mixing
- Hygienic Food Grade Design
- Scalable Production Capacity
- Advanced Emulsification Technology
- Consistent Product Quality
- High-Speed Filling Systemsy
- Food Safety Compliance

THE PROCESS

01 Raw Material Receiving

The manufacturing process begins with receiving and storing high-quality raw materials such as wheat flour, starch, salt, edible oil, seasonings, and food additives under controlled conditions. Each ingredient is carefully inspected to ensure compliance with food safety and quality standards before entering production.



02 Ingredient Mixing

Raw materials are accurately measured and mixed using advanced batching systems to create a uniform blend. Precise ingredient control helps maintain consistent dough quality and ensures uniform taste and texture in the final product.

03 Dough Preparation

The mixed ingredients are processed into dough using automated kneading equipment. This stage ensures proper hydration, elasticity, and structure, which are essential for producing high-quality noodles.



THE PROCESS

04 Sheeting & Slitting

The dough is rolled into thin sheets and passed through slitting machines to form noodle strands. Advanced processing equipment ensures uniform thickness, shape, and consistency across all noodle products.



05 Steaming

Fresh noodle strands undergo controlled steaming to partially cook the product and develop the desired texture. This process also improves product stability and prepares noodles for the next processing stage.



06 Frying / Drying

The steamed noodles are either fried in edible oil or dried using hot-air systems, depending on product requirements. This process reduces moisture content, extends shelf life, and provides the characteristic texture of instant noodles.



THE PROCESS

07 Cooling

Processed noodles are cooled under controlled conditions to stabilize product quality and prepare them for seasoning and packaging operations. Proper cooling prevents moisture condensation and preserves freshness.



08 Packaging

Instant noodles are automatically packed using high-speed packaging machines. Seasoning sachets are added, and products are sealed in food-grade packaging to ensure freshness, hygiene, and attractive presentation.



09 Finished Product Dispatch

Finished products are stored in controlled warehouse conditions and dispatched through an organized distribution network. Efficient inventory management and logistics systems ensure timely delivery while maintaining product quality.





LET'S WORK TOGETHER

Your Trusted Partner for
Instant Noodles Processing &
Packaging Solutions



210, Aryod Transcube Mall,
B/h Hotel Aria, Sayajigunj,
Vadodara - 390 020, Gujarat, India



+91 98987 27796



www.salvinindia.com



sales@salvinindia.com



Visit Us Online
www.salvinindia.com

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