

PICKLE PROCESSING & PACKAGING PLANT

Complete Turnkey Solutions for **Pickle** Manufacturing



**HYGIENIC
PROCESSING**



**ADVANCED
TECHNOLOGY**



**PREMIUM
PRODUCT QUALITY**



**HIGH SPEED
PACKAGING**



COMPANY OVERVIEW

Salvin Industries provides complete turnkey solutions for Pickle Processing Plants, offering advanced machinery and integrated systems for efficient pickle manufacturing. Our solutions cover plant design, equipment manufacturing, automation, installation, and packaging systems tailored to diverse production requirements.

Our advanced processing technologies ensure hygienic handling, accurate ingredient mixing, consistent quality, and efficient production performance. We focus on preserving the authentic taste, texture, and quality of pickles while maintaining food safety standards.

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

PICKLE PROCESSING FLOW



INSTANT MIX & FROZEN FOOD MANUFACTURING PLANT



Key Features

- Hygienic Food-Grade Processing
- Premium Product Quality
- Accurate Ingredient Blending
- Consistent Flavor Retention
- Advanced Mixing Technology
- Automated Production Systems
- High-Speed Packaging
- Quality Assurance & Food Safety

THE PROCESS

01 Mixing & Blending

Fresh fruits and vegetables such as mango, lemon, chili, and garlic are received from approved suppliers. Each batch is inspected for freshness, quality, and maturity. Only high-quality raw materials are accepted for processing. Proper storage conditions are maintained before production.



02 Sieving & Screening

Raw materials undergo thorough washing to remove dirt, dust, pesticides, and impurities. Advanced cleaning systems ensure hygienic processing conditions. This step improves food safety and product quality. Clean ingredients are prepared for further processing.



03 Cooking / Processing

The cleaned raw materials are sorted to remove damaged or defective pieces. Selected ingredients are cut, sliced, or chopped according to product requirements. Uniform sizing helps achieve consistent processing. This stage improves overall product quality and appearance.



THE PROCESS

04 Salt Treatment / Brining

The prepared ingredients are treated with salt or brine solution to enhance preservation. This process helps develop the characteristic pickle flavor and texture. Proper brining improves shelf life and product stability. The ingredients are prepared for seasoning and blending.



05 Spice Mixing & Blending

Selected spices, oils, and seasonings are accurately measured and blended with the ingredients. Advanced mixing systems ensure uniform distribution of flavors. Controlled blending enhances taste consistency and product quality. This stage creates the final pickle formulation.

06 Pickle Maturation

The pickle mixture is stored under controlled conditions for proper maturation. During this stage, flavors develop and ingredients absorb seasonings evenly. Controlled maturation improves texture and aroma. This process ensures authentic taste and product consistency.



THE PROCESS

07 Quality Inspection

The matured pickle undergoes quality checks for taste, texture, hygiene, and consistency. Samples are tested to ensure compliance with food safety standards. Quality control helps maintain product reliability. Only approved batches proceed to packaging.



08 Filling & Packaging

The finished pickle is automatically filled into jars, bottles, or pouches using hygienic filling systems. Accurate filling ensures product consistency and reduces wastage. Containers are sealed securely to maintain freshness. Packaging is prepared according to market requirements.



09 Finished Product Dispatch

Packaged products are labeled, packed into cartons, and stored under suitable conditions. Final inspections ensure packaging quality and product integrity. Efficient logistics systems support timely delivery. The finished pickle products are then dispatched to customers and distributors.



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THANK YOU

FOR YOUR TIME & CONSIDERATION

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

GET IN TOUCH



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TECHNOLOGY**



**PREMIUM
QUALITY**



**CUSTOMER
SATISFACTION**



**SUSTAINABLE
GROWTH**



**ENGINEERING
EXCELLENCE**



**TURNKEY
SOLUTIONS**



**ADVANCED
AUTOMATION**



**TRUSTED
PARTNER**