



PURE HONEY

POST-HARVESTING & INTEGRATED

Processing Line

Your Turnkey Partner in Food Processing Equipment Manufacturing



COMPANY OVERVIEW

Salvin Industries is a leading engineering, technology and consulting conglomerate, working closely with diversified industries spanning across food processing, agriculture, plastics, chemicals, metals healthcare, packaging, Dealer, distributor, super stocks, marketing plan, product analysis and other industries and business sectors offering complete turn-key solutions including advanced engineering, Industry 4.0 solutions, digital transformation and expert technical and management consultancy. With 10+ years of experience and global presence in 8+ countries, Salvin Industries is serving from the most demanding to the most distant customers across the globe. We empower them for rewriting their future with our depths of knowledge, unique ideas, technical expertise, creative solutions and enduring results, all at the most optimal costs, right at their doorsteps.

Armed with the eminence in technological expertise, global capabilities and a process driven approach, we have the ability to take on any challenging project. Crossing the geographical borders & cultures and living up to our core values Excellence, Respect, Care & Joy, we propel innovation to engineer solutions that build & foster equality. Working together as one team with all our business partners & associates, we are transforming industries, fueling economies, developing sustainable solutions and thereby elevating societies, globally. We realize the need to respond to the dynamism & speed with which the world is changing all around us and understand the need to anticipate

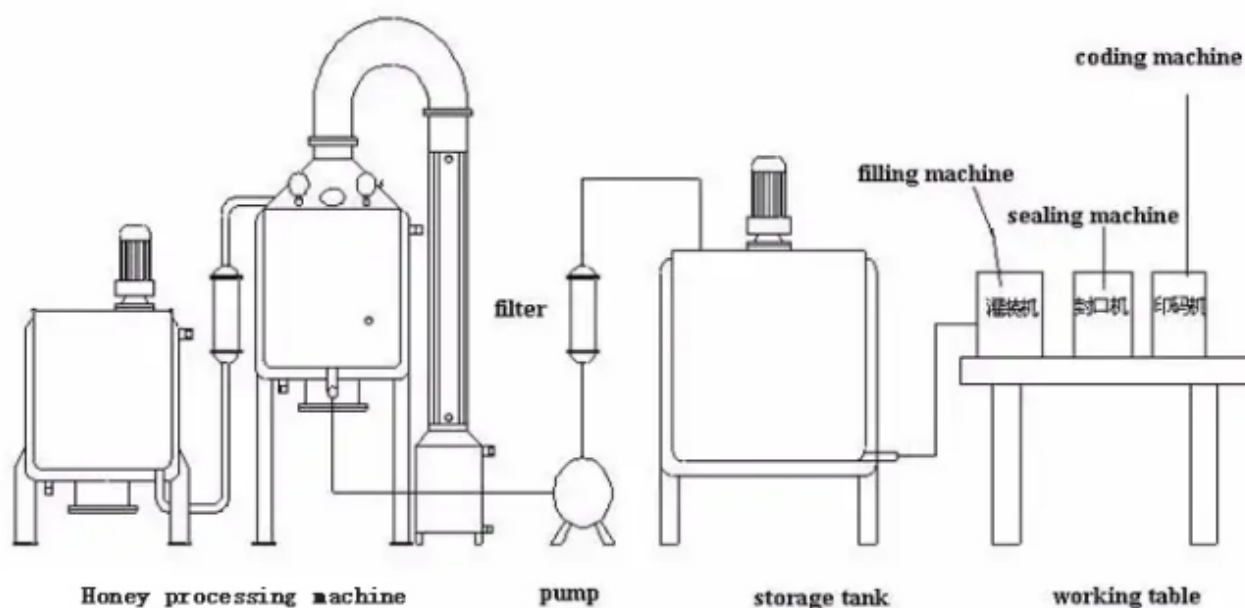
HONEY: Nature's Liquid Gold

Honey is more than a sweetener; it is a thermally sensitive biological product. The primary challenge in any processing line is the management of HMF (Hydroxy methyl furfural) levels and Diastase Activity. Excessive heat during processing increases HMF and destroys enzymes, which lowers the grade of the honey.

Our processing line utilizes indirect heating technology to ensure the honey never makes contact with high-temperature surfaces, preserving its "raw" nutritional profile while achieving industrial-grade purity.



P&L DIAGRAM HONEY PROCESSING



Honey Processing Line

THE PROCESS

Phase 1: Raw Material Preparation

The journey begins with the unsealing of the combs. Professional de-capping machines use vibrating, temperature-controlled knives to remove wax cappings with surgical precision. This stage is designed to minimize "honey loss" in the wax and ensure the honey remains as pure as it was inside the hive. The separated wax is then sent to a wax-press to recover every drop of premium honey.

Phase 2: Cold-Centrifuge Extraction

Unlike manual methods, industrial extraction uses programable radial centrifuges. These machines slowly ramp up their RPM (rotations per minute) to pull the honey from the cells without breaking the delicate wax frames. This "cold" process is vital; it ensures that the volatile aromatic compounds—the floral scents that define high-quality honey—are not lost to the air.

Phase 3: Thermal Treatment & Liquefaction

Honey is a "non-Newtonian fluid," meaning its thickness changes. To move it through a factory line, it must be conditioned. We use Indirect Heating Technology, where honey flows through pipes surrounded by warm water jackets. This prevents "hot spots" that can cause caramelization. By carefully controlling the temperature, we melt the sugar crystals (glucose) back into a liquid state while protecting the diastase and invertase enzymes.

Phase 4: High-Pressure Filtration & Clarification

This is where the honey gains its commercial "sparkle." The honey is forced through graduated filtration layers.

Coarse Filtration: Removes visible hive debris.

Fine Filtration: Removes microscopic wax and dust.

Polishing: The final pass creates a high-gloss, transparent finish. This process ensures the honey remains liquid for a longer period of time, delaying the natural re-crystallization process that consumers often mistake for spoilage.

Honey Processing Line

THE PROCESS

Phase 5: Vacuum Dehumidification (Low-Temp Drying)

Honey naturally absorbs moisture from the atmosphere. If the water content is too high, wild yeasts will trigger fermentation, turning the honey into vinegar or alcohol. Our line utilizes Falling Film Vacuum Evaporators. By creating a vacuum, water boils off at just 35°C–40°C. This allows us to “dry” the honey to a perfect 17% moisture level without “cooking” it, preserving the natural flavor profile and health benefits.

Phase 6: Batch Homogenization & Storage

To ensure every jar sold under your brand tastes and looks exactly the same, the honey is held in large-capacity blending silos. Vertical agitators slowly fold the honey over itself, creating a uniform color and density across the entire batch. This stage also allows any remaining micro-bubbles to rise to the surface and be removed, ensuring a foam-free fill.

Phase 7: Automated Packaging & Traceability

The final stage is the Clean-Room Bottling Line.

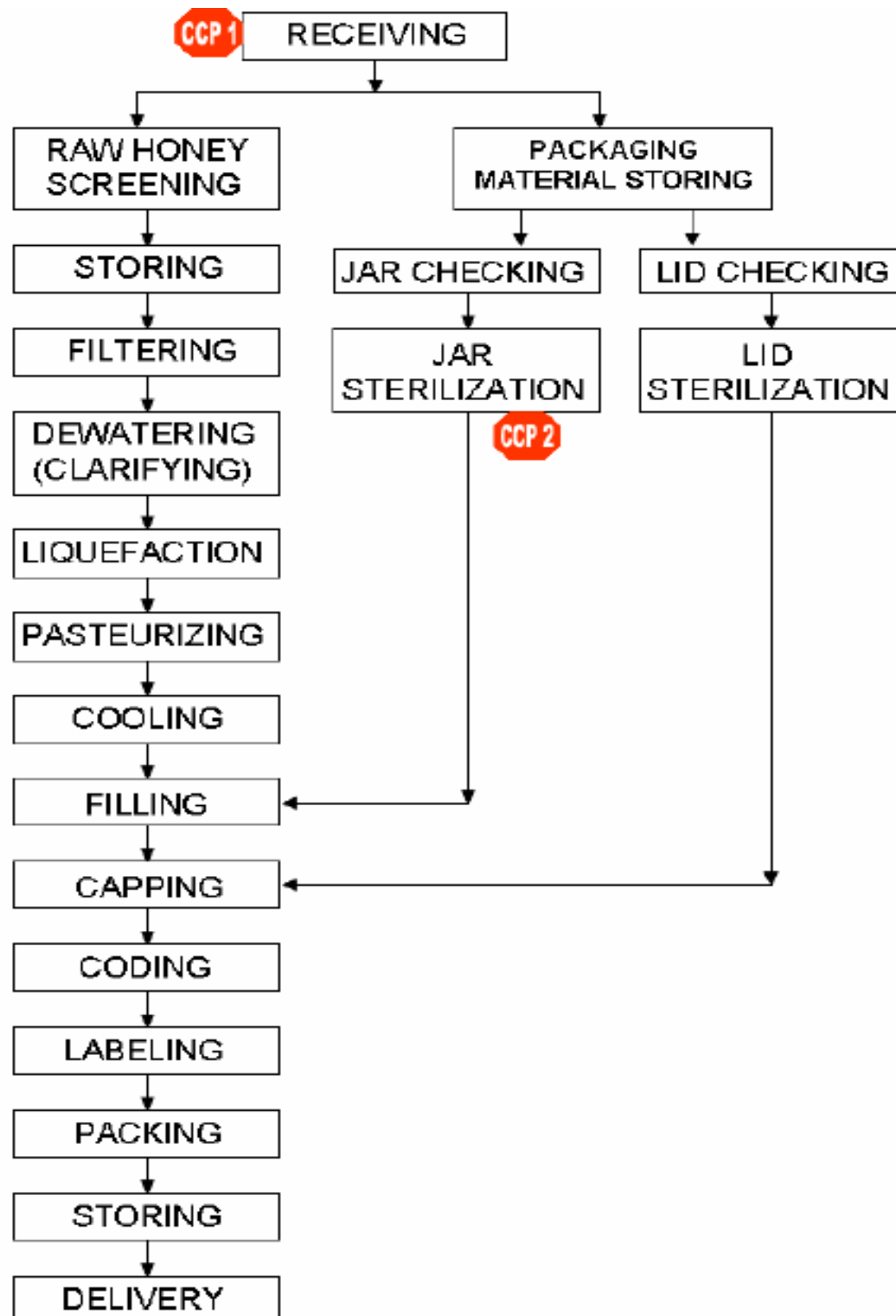
Anti-Drip Filling: Volumetric nozzles ensure no waste and clean jar necks.

Nitrogen Flushing (Optional): Some lines add a puff of nitrogen to the headspace to prevent oxidation.

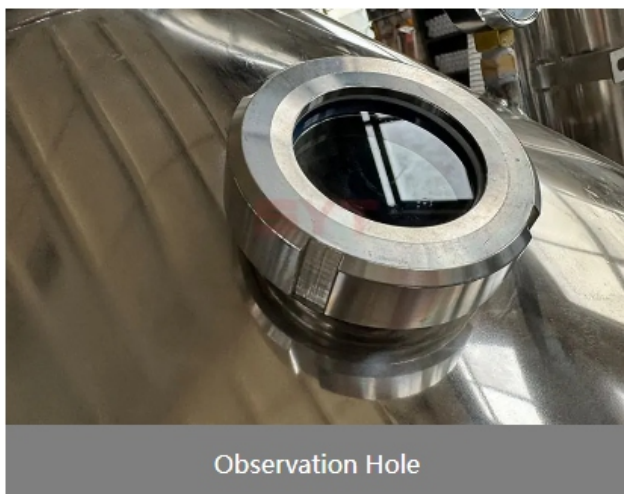
Induction Sealing: Creates a tamper-proof airtight seal that guarantees freshness for the end-user.

Honey Processing Line

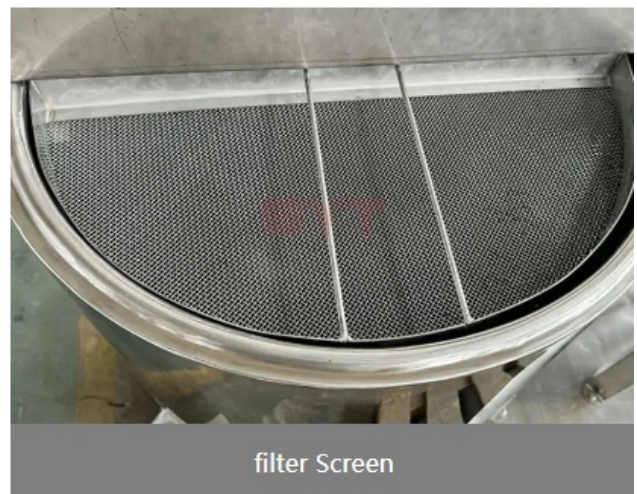
Process Flow Diagram



Honey Processing Line



Observation Hole



filter Screen

Honey Processing Line



Vacuum Gauge



Stirring Motor



Vibration Motor



Thermometer



Electronic Control Box



Observation Hole



LET'S WORK TOGETHER



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