



TURNKEY JACKFRUIT CANNING PROCESSING LINE

Your Trusted Partner for Consultancy and Turnkey Project Execution



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

JACKFRUIT CANNING

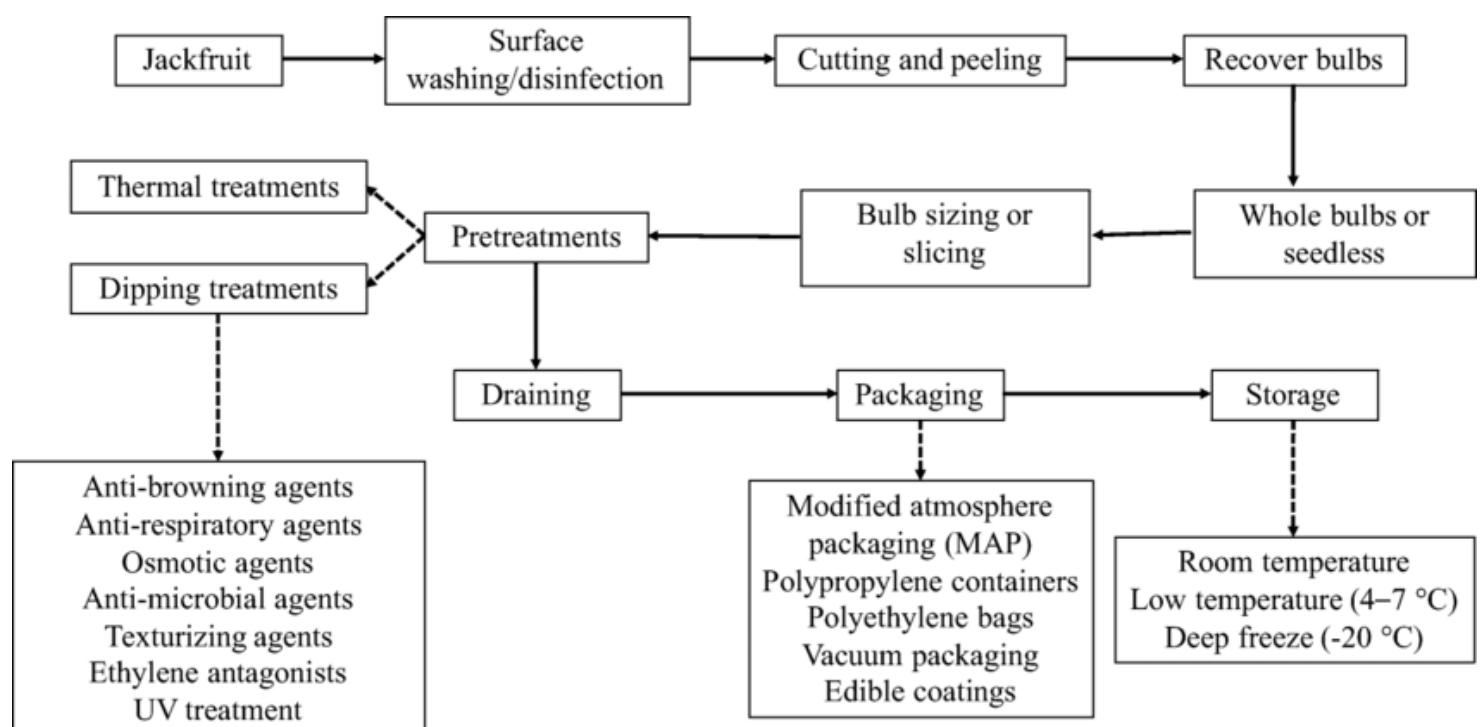
PROCESSING LINE

Jackfruit (*Artocarpus heterophyllus*) is the biggest tree-borne fruit, known for its versatility, dietary benefits, and developing ubiquity as a feasible nourishment source. Native to South and Southeast Asia, jackfruit is progressively recognized globally as a versatile ingredient and a feasible alternative to meat. The fruit is characterized by its large size, sweet aroma when ripe, and unique texture that makes it versatile for different culinary applications.

Jackfruit flourishes in tropical and subtropical climates, making it well-suited for cultivation in many regions of India. Each jackfruit tree can produce up to 200 fruits yearly, with each fruit weighing between 10-25 kg, offering substantial yield for commercial processing. The fruit contains three main edible components: the bulbs or flesh (ripe or unripe), seeds, and rags (the fibrous portion between bulbs).

Rich in nutrients including fiber, potassium, vitamin C, and various B vitamins, jackfruit offers significant health benefits such as improved digestion, enhanced immune function, and better cardiovascular health. The unripe fruit's meat-like texture when cooked has led to its growing popularity as a plant-based meat substitute, particularly in Western markets where demand and popularity for vegan and vegetarian alternatives is rising.

PROCESS FLOW JACKFRUIT CANNING PROCESSING LINE



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THE PROCESS

RAW MATERIAL HANDLING & PREPARATION

To efficiently receive, sort, and perform the initial cleaning and size reduction of whole jackfruits, preparing them for downstream precision processing while maximizing yield and maintaining hygiene.



[Receiving hopper]

Trucks deliver jackfruits to a receiving bay with a sanitary floor scale.



[inspection conveyor]

Accepted batches are weighed to establish raw material input for yield calculation.



[tunnel washer]

Fruits are conveyed through a high-pressure, multi-nozzle spray washer.



[De-Stemming & Quartering]

The tough stem is manually or semi-automatically removed using sanitized knives then cut into halves or quarters using rotary blades or heavy-duty cutters on a stainless steel conveyor belt.

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THE PROCESS

CORING, TRIMMING & BLANCHING

To remove all inedible parts (core, seeds, rind), shape the fruit into uniform pieces, and apply a thermal pre-treatment that sets color, removes latex, and prepares the fruit for canning.



[Core & Seed Extraction]

Quartered fruit sections pass to a manual trimming line.



[Rind Removal & Pulp Separation]

The soft, yellow bulbs (arils) are carefully separated from the rind and pith by hand or with specialized tools



[Size Grading & Inspection]

Cut pieces pass over a vibratory screen or size-grading conveyor to ensure uniformity.



[Blanching]

Uniform pieces are conveyed through a continuous steam blancher or hot water bath (90-95°C) for a precisely timed duration (2-5 minutes).

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THE PROCESS

FILLING, BRINING/SYRUPING & CAN SEALING

To accurately fill containers with solid product and covering liquid, and create a hermetic seal—the fundamental step for achieving shelf stability.



[Precision Solid Filling]

The cooled jackfruit pieces are fed into a piston filler or volumetric cup filler.



[Liquid Addition]

A hot, boiling brine (typically 1-2% salt, acidified to pH ≤ 4.6 with citric acid for added safety) is added via a brine filler.



[Headspace Adjustment & Exhausting]

The filled can moves through a steam exhaust box or "exhauster." A jet of steam is directed onto the product, displacing air in the headspace.



[Double Seaming]

The lid (lid) is placed on the can, which then enters a double seamer.



LET'S WORK TOGETHER



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