

MAYONNAISE PROCESSING PLANT



NUTRITION
FOR A BETTER LIFE



SUPERIOR QUALITY
PROTEIN POWDERS



INNOVATION
IN EVERY PROCESS



**ENGINEERING
EXCELLENCE**
YOU CAN TRUST



Complete Turnkey solutions for
mayonnaise **Processing &**
Packaging



COMPANY OVERVIEW

Salvin Industries is a trusted engineering, consultancy, and turnkey project execution company specializing in Mayonnaise Processing Plants. We provide complete end-to-end solutions, including process design, machinery selection, installation, automation, packaging, and quality control systems for mayonnaise 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 mayonnaise products while maintaining industry standards and maximizing productivity.

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

INSTANT MIX & FROZEN FOOD PROCESSING FLOW



01

RAW MATERIAL RECEIVING



02

INGREDIENT PREPARATION



03

MIXING & EMULSIFICATION



04

PASTEURIZATION / PROCESSING



05

COOLING



06

QUALITY INSPECTION



07

AUTOMATIC FILLING & PACKAGING



08

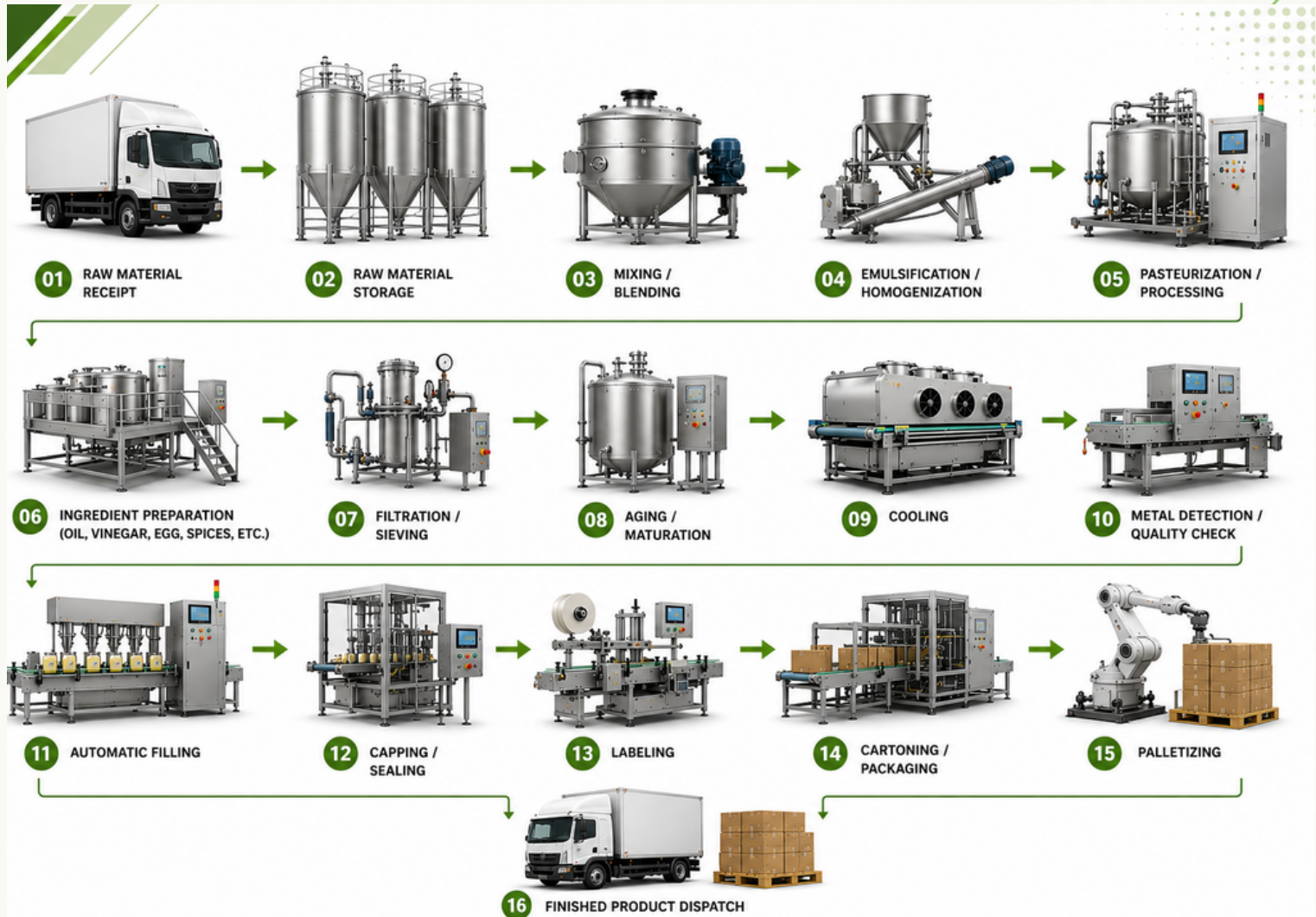
CARTONING & PALLETIZING



09

FINISHED PRODUCT DISPATCH

INSTANT MIX & FROZEN FOOD MANUFACTURING PLANT



Key Features

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

THE PROCESS

01 Ingredient Handling

The manufacturing process begins with receiving and storing high-quality ingredients such as edible oils, egg products, vinegar, water, sugar, salt, stabilizers, and food-grade additives under controlled conditions. Each ingredient is carefully inspected to ensure quality, safety, and compliance with food industry standards before production begins.



02 Ingredient Preparation

Ingredients are accurately measured and prepared according to the formulation requirements. Advanced batching systems ensure precise quantities, helping maintain product consistency, texture, flavor, and overall product quality throughout the manufacturing process.

03 Mixing & Emulsification

Ingredients are blended using high-shear mixers and emulsification systems to create a smooth, stable, and creamy mayonnaise texture. This process ensures uniform distribution of oil and water phases, resulting in excellent product consistency and shelf stability.



THE PROCESS

04 Pasteurization / Processing

The mayonnaise mixture undergoes controlled processing and pasteurization to enhance product safety, improve shelf life, and maintain desired flavor and texture characteristics. Advanced process controls ensure optimal product quality and food safety compliance.



05 Cooling

The processed mayonnaise is rapidly cooled to maintain product stability and preserve freshness. Controlled cooling conditions help prevent quality deterioration while preparing the product for packaging operations.

06 Quality Inspection

Products undergo rigorous quality checks to ensure compliance with food safety and industry standards. Quality control procedures include viscosity testing, pH analysis, microbiological testing, packaging inspection, and process verification.



THE PROCESS

07 Automatic Filling & Packaging

Finished mayonnaise is filled into jars, bottles, pouches, or containers using automated filling systems. Packaging equipment ensures accurate filling volumes, hygienic handling, secure sealing, and attractive product presentation.



08 Cartoning & Palletizing

Packaged products are automatically packed into cartons and palletized for efficient storage and transportation. Automated handling systems improve operational efficiency and ensure safe logistics management.



09 Finished Product Dispatch

Finished products are stored under controlled warehouse conditions and dispatched through an organized distribution network. Proper inventory management and logistics processes help maintain product quality and ensure timely delivery to customers.



LET'S WORK TOGETHER

Your Trusted Partner for
**Mayonnaise Processing &
Packaging Solutions**



FOOD SAFETY
COMPLIANCE



ADVANCED
TECHNOLOGY



HYGIENIC
PROCESSING



RELIABLE
PERFORMANCE



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TIMELY DISPATCH