FROZEN (IQF) FRUITS & VEGETABLES PROCESSING PLANT

Project Description: Individual Quick Freezing (I.Q.F.) is the most recent freezing technology available, and with its advent, it is now possible to preserve and store raw fruit and vegetables in the same farm-fresh condition for more than a year, with the colour, flavour, and texture of produce remaining as good as it was when it was picked fresh from the farm.

Raw Material: The main raw material is Fresh Fruits & Vegetables.

Market: Both the domestic and international markets for frozen fruits and vegetables are expanding. Growth in the fast food industry presents IQF operators with numerous options to enter into supply agreements with restaurant chains, hotels and airlines, catering companies, and other enterprises. According to US International Trade Administration, the frozen foods market size in India is US\$ 9 million, which is 0.3% of total processed foods market.

Machines & Equipment: Fruit Washer with Elevator – Rod Washer -- SS Working Tables – Blancher with Cooling Tank – Vibratory Conveyor – IQF Machine – Metal Detector – Packing Machine.

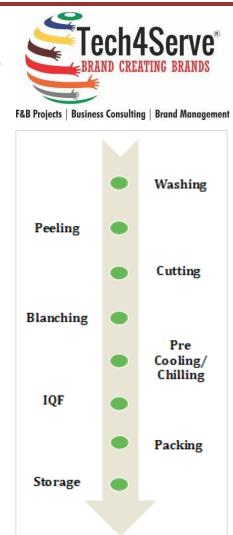
Minimum Viable Plant Capacity		200 Kg/Hr.
Plant and Machinery Cost (approx.)		6 - 7 Cr.
Minimum Viable Project Cost (approx.)		12 - 14 Cr.
Operational Days / Annum		300 days with 20Hr/day
Area required (approx.)	_	5000-6000 m ² .

NOTE: Above mentioned figures and details are tentative. We recommend going for Techno-Economic Feasibility Study to understand the exact details of the project.

Final Products:



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