



EGG PROCESSING PLANT

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Your Turnkey Partner in Food Processing Equipment Manufacturing



COMPANY OVERVIEW

About Us

Naytrix Foodtek Pvt. Ltd., based in Ahmedabad, Gujarat, India, is a leading manufacturer and supplier of premium food processing equipment. We specialize in delivering turnkey solutions for Egg processing plant, frozen food processing, dehydration processing lines, and fruits and vegetables packhouses. With a strong focus on quality and innovation, our state-of-the-art machinery is designed to enhance efficiency and meet global food safety standards across diverse applications.

At **Naytrix Foodtek Pvt. Ltd.**, we are committed to providing end-to-end project support, from design and manufacturing to installation and maintenance. Our expertise extends to developing customized food processing lines that cater to specific industry needs, ensuring seamless operations and maximum productivity.

EGG PROCESSING PLANT

Introduction to Egg Processing Plant –

Here is a small introduction for an Egg Processing Plant, presented in three segments—Packhouse, Liquid Process, and Powder Process of Whole Egg:

1. Packhouse (Shell Egg Handling and Grading)

The packhouse is the primary stage of egg processing where fresh shell eggs are received, cleaned, candled, graded, and packed. This facility ensures hygienic handling, quality sorting, and packaging for retail or bulk distribution. The process maintains freshness and safety while preparing eggs for direct consumption or further processing.



2. Liquid Egg Processing

In the liquid egg processing unit, whole eggs, yolks, or egg whites are separated, pasteurized, and packaged in liquid form. This method caters to industrial users such as bakeries, hotels, and food manufacturers, ensuring convenience, extended shelf life, and compliance with food safety standards. The liquid form also allows for easy integration into automated production lines.



3. Whole Egg Powder Processing

Whole egg powder processing involves spray drying liquid eggs into a fine, stable powder. This form is ideal for long-term storage, transportation, and use in various food products such as baked goods, pasta, and ready-to-mix items. The powder retains nutritional value and functional properties, offering a cost-effective and shelf-stable alternative to fresh or liquid eggs.



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Process Steps For Egg Pack House



Egg Loading

Eggs are gently picked and placed onto the conveyor belt using a vacuum holder system, ensuring safe and efficient loading with minimal risk of cracks or damage—ideal for automated egg cleaning packhouse lines.



Washing

This unit cleans eggs using soft rotating brushes and 40°C water spray, ensuring thorough removal of dirt and contaminants. The conveyor features 360° rolling action, allowing even cleaning across the entire eggshell surface while maintaining gentle handling to prevent cracks.



Air Dryer

The Air Dryer uses high-velocity air knives to effectively remove surface moisture from eggs.



U.V Sanitize

Effectively reduce surface bacteria and pathogens on eggshells, enhancing hygiene without chemicals.

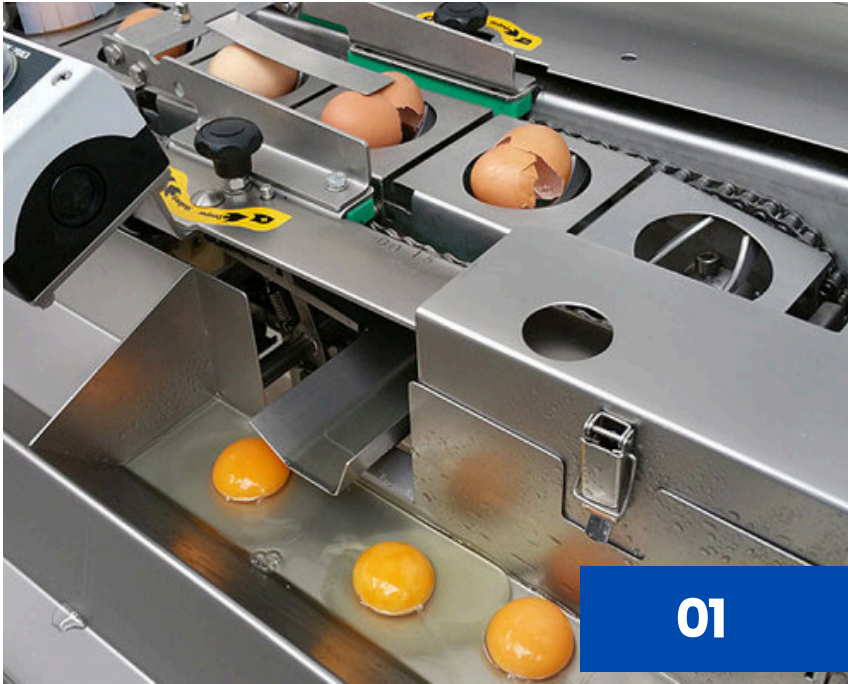


Candling

Candling is a quality inspection process where eggs are passed over a bright light source to reveal internal defects, cracks, or abnormalities.

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Process Steps For Egg Yolk Liquid Plant



Egg Breaking

The Egg Breaking Machine is a key component in the egg yolk liquid processing line. It automatically breaks eggs and separates yolks from whites with high precision and minimal waste.



Filter System

The Egg Yolk Filter is used to remove impurities, membranes, and shell particles from liquid yolk after separation. It ensures a smooth, uniform yolk suitable for pasteurization and filling. This step is crucial for maintaining product quality and meeting food safety standards.



Storage Tank

The Egg Yolk Storage Tank is designed to hold filtered liquid yolk under hygienic conditions before pasteurization or filling.



Pasteurization

The pasteurizer heats egg yolk to kill bacteria while preserving quality, ensuring safety and longer shelf life.



Liquid Filling

The Liquid Filling Machine is designed to accurately fill pasteurized egg yolk into bottles, pouches, or bags.

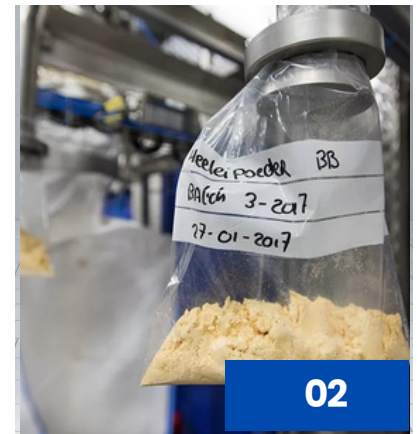
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Process Steps For Egg Yolk Dehydration Plant



Sprary Dryer Machine

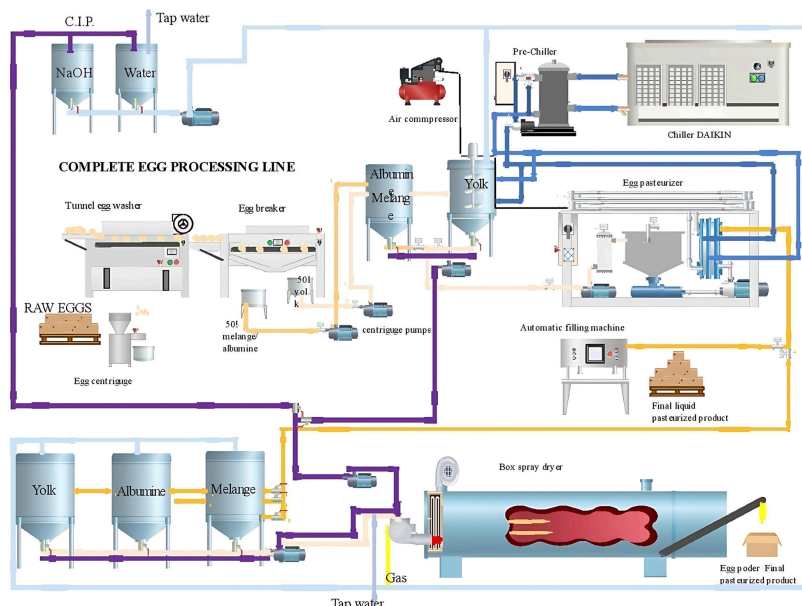
The Spray Dryer for Egg Yolk is designed to convert liquid egg yolk into a fine, free-flowing powder. It uses hot air to rapidly dry the pasteurized yolk, preserving its nutritional value, color, and functionality. This process ensures long shelf life and easy storage.



Pakaging

System ensures safe, hygienic, and efficient packing of spray-dried yolk powder. It includes automated filling, sealing, and labeling, using moisture-proof and food-grade materials to maintain product quality and extend shelf life. Ideal for bulk and retail packaging formats.

Flow Chart Of Egg Processing Line



Egg Processing Line

- Our Egg Processing Line includes a compact Egg Cleaning Packhouse where eggs are washed, sanitized, and graded for quality.
- Selected eggs move to the Liquid Egg Yolk Unit, where yolks are separated, pasteurized, and filled into containers.
- For longer shelf life, the Egg Yolk Powder Line dries and packs yolk into powder form, ideal for industrial



LET'S WORK TOGETHER



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