



FROZEN GREEN PEAS PROCESSING LINE

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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 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.

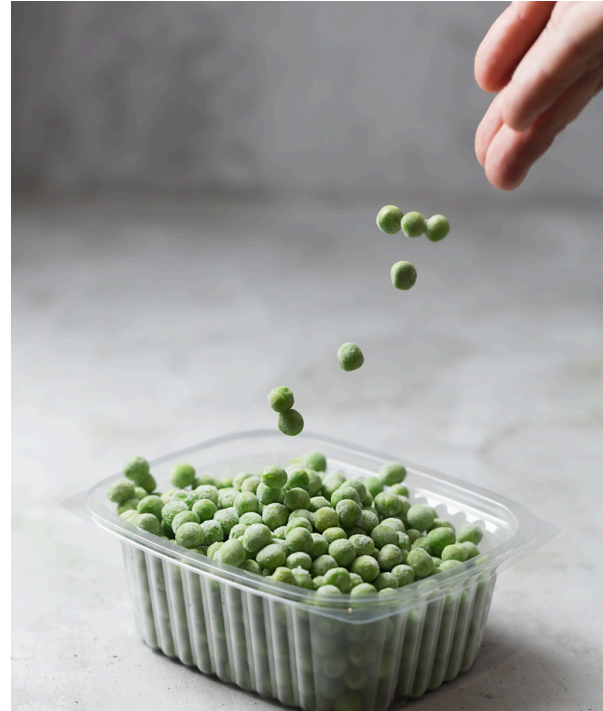
At **Naytrix Foodtek Pvt. Ltd.**, we are committed to providing end-to-end project support, from design and manufacturing to installation and maintenance. Our expertise extends to developing customized food processing lines that cater to specific industry needs, ensuring seamless operations and maximum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

FROZEN GREEN PEAS PROCESSING LINE

Introduction -

A frozen green peas processing line is a specialized industrial system designed to handle the cleaning, blanching, freezing, and packaging of green peas to preserve their freshness, nutritional value, and taste for extended periods. This line typically includes several key stages such as raw material reception, washing, sorting, blanching, quick freezing (IQF), and final packaging.

The automation and efficiency of these systems make them ideal for large-scale food processing operations, ensuring consistent product quality and compliance with food safety standards.



Processing Plant Image



FROZEN GREEN PEAS PROCESSING LINE

THE PROCESS

STEP 1: Lifting Conveyor

The lifting conveyor for the depodder machine is designed to transport freshly harvested pea pods efficiently and continuously to the depodding unit. Built with food-grade materials and adjustable speed control, it ensures a smooth and controlled feed, optimizing the depodding process. Its gentle handling preserves product integrity, while its incline design helps streamline workflow and reduce manual handling in the green peas processing line.



Step 2: Depodder Machine

The depodding machine is a specialized piece of equipment in the frozen green peas processing line, designed to efficiently separate peas from their pods. It uses mechanical action to open the pods and extract the peas with minimal damage, ensuring high recovery rates and consistent product quality. This automated process increases productivity, reduces manual labor, and prepares the peas for further cleaning and processing.



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THE PROCESS

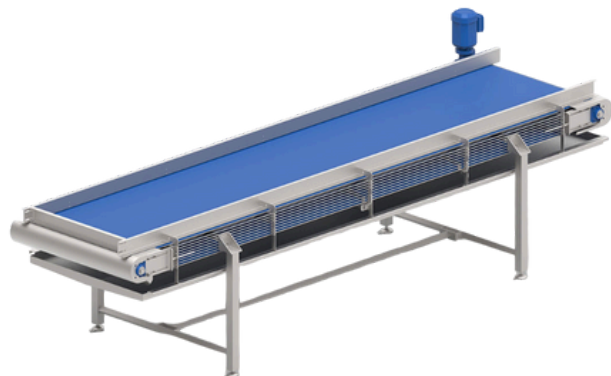
STEP 3: Recovery Drum

The recovery drum machine plays an important role in the frozen green peas processing line by separating usable peas from waste material such as pod fragments, undersized peas, or debris. Utilizing a rotating drum with precision perforations, it efficiently recovers quality peas that may have been missed during earlier stages, helping to maximize yield and reduce product loss. This ensures both efficiency and sustainability in the overall processing operation.



Step 4: Transfer Conveyors

The transfer conveyor is a vital link in the frozen green peas processing line, designed to seamlessly connect various processing stages such as cleaning, blanching, cooling, and packaging. It ensures a continuous, smooth, and hygienic transfer of product between machines, reducing manual handling and maintaining process efficiency. Built with durable, food-grade materials, the transfer conveyor supports consistent product flow and helps optimize the overall production line.



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THE PROCESS

STEP 5: Vibro Shaker for Sorting

The vibro shaker is an essential sorting machine in the frozen green peas processing line, used to separate shelled peas from residual pod waste and other unwanted materials. Operating through controlled vibrations and a perforated screen, it effectively sorts based on size and weight, ensuring only clean, quality peas move forward in the process. This improves overall product purity and enhances efficiency in the production line.



Step 6: Bubble Washer Machine

The bubble washer machine is a key component in frozen green peas processing lines, designed to ensure thorough and gentle cleaning of raw produce before further processing. Utilizing a combination of water and air bubbles, this machine effectively removes dirt, pesticides, and other impurities from green peas without causing damage. Its efficient design not only enhances food safety and hygiene but also helps maintain the quality and freshness of the green peas throughout the processing cycle.

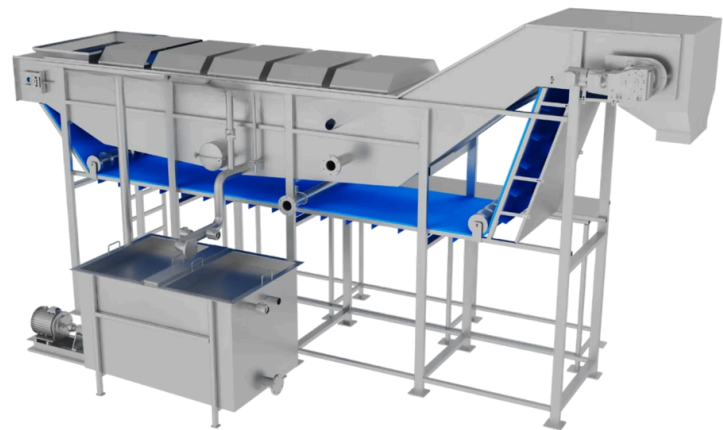


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STEP 7: Blancher Machine

The blancher machine is an essential unit in frozen green peas processing lines, designed to partially cook green peas through controlled heating before freezing. This process inactivates enzymes, preserves color, texture, and nutritional value, and prepares the green peas for optimal freezing and long-term storage. With precise temperature and timing control, the blancher ensures consistent product quality and enhances shelf life.



Step 8: Cooling Tank

The cooling tank machine is a vital component in frozen green peas processing lines, used immediately after blanching to rapidly reduce the temperature of green peas. This quick cooling process, typically done with chilled water, helps halt the cooking process, preserve texture, and maintain color and nutritional quality. Efficient and consistent, the cooling tank ensures the vegetables are properly conditioned for the next stage—freezing.

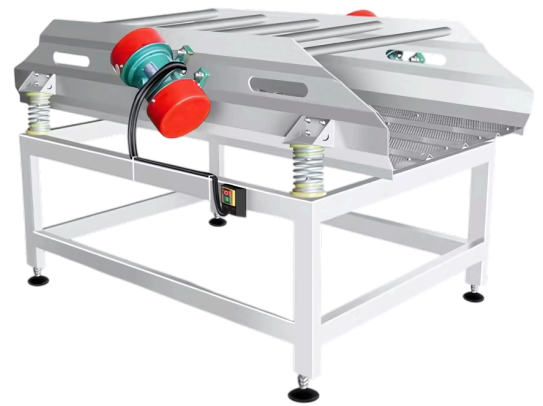


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STEP 9: De-Watering Shaker Machine

The dewatering shaker is an important machine in frozen green peas processing lines, designed to remove excess surface water from vegetables after washing or cooling. Using gentle vibration and a perforated surface, it efficiently reduces moisture content without damaging the product. This step is crucial for improving freezing efficiency, preventing ice formation, and maintaining product quality during storage.



Step 10: IQF (Individual Quick Freezing)

The IQF (Individual Quick Freezing) machine is a core component in frozen green peas processing lines, designed to freeze green peas rapidly while keeping them separate from one another. This quick freezing method preserves the natural texture, flavor, color, and nutritional value of each piece, ensuring high-quality frozen products. Ideal for a wide range of green peas, the IQF machine enhances product shelf life and prevents clumping, making it essential for modern frozen food production.



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THE PROCESS

STEP 11: Label & Packaging

The packaging line is the final and crucial stage in a frozen green peas processing line, responsible for accurately weighing, filling, sealing, and labeling the finished products. Designed for efficiency and hygiene, the packaging line ensures that frozen green peas are securely packed to preserve freshness, prevent contamination, and meet market standards. With options for various bag sizes and packaging formats, it supports both retail and bulk distribution needs.



STEP 12: Storage

Final product storage is a critical stage in the frozen green peas processing line, where packaged products are kept in cold storage facilities to maintain their quality and extend shelf life. These storage areas are maintained at consistently low temperatures to preserve the texture, flavor, and nutritional value of the frozen vegetables until they are ready for distribution.





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