Frozen Cut Vegetables Processing

For one to start this nature of business, need space of at least 4000sqft area but its also dependent on the project size.
Vegetables are the main raw materials and can be directly bought fro farmers or contact farming technique can be adopted to ensure better quality vegetable supply for the business.

Processing frozen vegetables

The process starts with receiving vegetable and checking them for quality.
This is followed by washing using a vegetable washing machine to remove dust and dirt.
Sorting is done manually to ensure removal of defective vegetables i.e diseased, immature, blemished, deformed etc
Cutting is then done to chop vegetables in required sizes and are then sent to the blancher for 3-4 minutes.
Cooling using cold water is done aimed at retaining color, taste and texture of the final product.
Vegetables are then sent to the dryer where they are air dried at temperature 40 to 45 degrees Celsius to remove surface water.
From the dryer, immediately vegetables are sent to the blast freezer in trays for rapid freezing. The blast freezer has temperatures -40 to 10 degrees Celsius.
In the packaging chamber, vegetables are transferred to packets and sealed with an impulse sealer.
The final product is then stored in a cooling chamber to maintain them in a frozen state.
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