

Mango and Pineapple Juice Processing Line

This processing line handles washing, peeling, pulping, crushing, and enzyme treatment of fresh mangoes and pineapples. It processes the fruit into transparent or cloudy juice, which is then packaged into gable top boxes, tetra paks, aseptic bags, or sterile vats.



ADDITIONAL IMAGES



Overview



A comprehensive view of the industrial processing line components, from washing to final extraction.

Industrial Juice Processing Solution

This complete processing plant is engineered for the industrial-scale production of mango and pineapple juices. The system manages the entire workflow from initial washing and peeling to advanced extraction, concentration, and sterilization. Designed for high efficiency and food safety, it supports the production of both transparent and cloudy juice varieties, with flexible packaging options including aseptic bags, gable top boxes, and PET bottles.

Performance Metrics

Processing Capacity

60 tons/day

Min Capacity

1500 tons/day

Max Capacity

Extraction Efficiency

75 %

Product Specifications

Product Types

- Transparent Juice
- Cloudy Juice
- Concentrated Juice
- NFC Juice

Brix Concentration

Product Type	Brix Range
NFC Juice	10-20 Brix
Concentrated Juice	60-72 Brix

Compatible Raw Materials

Fresh Mango, Pineapple

System Features

Automation & Hygiene

PLC Control • Automatic CIP • Vacuum Evaporation • UHT Sterilization

Packaging Compatibility

- Aseptic bags
- Gable top boxes
- Tetra Pak
- PET bottles