



PROJECT PROFILES

2021

www.propaceng.com

SOLUTIONS FOR FOOD PROCESSING

About Us

Propac Engineers is the leading supplier of Food Processing and Hygienic filling and packaging machines mainly catering to the Food, Dairy, Cosmetic, Agro Chemicals, Hygienic Chemicals and Pharma Sector.

The company is managed by a team of highly professional and experienced technocrats. Swanpack believes in setting the standards to which the market aspires.

Advanced technology offers consistently high production, shorter batch cycles, minimal operating costs, low space requirements and simple operation. Complete designing is computerized and all the components are of international standards which are rigorously tested.

Salient Features

- All our machines can fill into bottles of Pet, PP, Glass, Aluminum, Tin, HDPE, Pre-made and Standby Pouches
- GMP Standards
- No bottle - No fill controls in auto lines
- PLC controlled systems
- Efficient on-time on-site service with experienced engineers
- 24 x 7 Telephonic Support

What We Do

We design, produce and globally deliver

- Bottle Cleaning
- Filling
- Capping
- Labelling
- End of line packaging systems



Our Mission

Our mission is being globally recognized as a top of mind brand specialized in safety of filling solutions.

SWANPACK was founded in 2006. In keeping with its mission has steadily grown and globally succeeded in being recognized as a bottle filling line solutions specialist.

Our Values

Our "customer first policy" will always try to build a long term relationship with our esteemed customers.

We strongly believe in retaining our customers by providing strong after sales support.

Our Strategy

It is based on reliable pillars, a real attitude for top quality products.

We cross-pollinate best practices from multiple industries to internally spread our design know-how, we believe this can persistently empower our open mind attitude to innovate.

Offering solutions to the following segments

Dairy	Nutraceuticals	Agro Chemicals
Pickles & Pastes	Cosmetic Creams & Lotions	Hygienic Chemicals
Sauces & Dressings	Soaps & Shampoos	Automotive Chemicals
Beverages & Juices	Pharmaceutical & Biomedical	Oil/Lubricants - Petroleum
Syrups & Flavors	Hazardous - Explosive Products	Specialty Chemicals & Reagents
Edible Oil	Paint	Bleach Acids & Corrosives
Spices Extracts & Essential Oils	Distilleries	Industrial Chemicals

A Brief Overview...



PRODUCT RANGE

- Plate Heat Exchangers, Brazed PHE & Plate Coils
- S S Centrifugal Pumps with Mechanical Seal
- Centripetal Pumps for mixing/emulsification
- Cup Filling Machine
- Drum Filling Machine on Weight Basis
- Sugar Syrup & ready syrup tanks with mechanical agitator & radial jet mixer
- Bulk Milk Cooler for milk collections
- SS Storage Tank, Pressure Vessels and Reaction Kettles
- CIP System Semi Automatic & Fully Automatic Plc Based
- Erection & Commissioning of equipment with interconnecting SS Pipelines with argon purge welding at site.

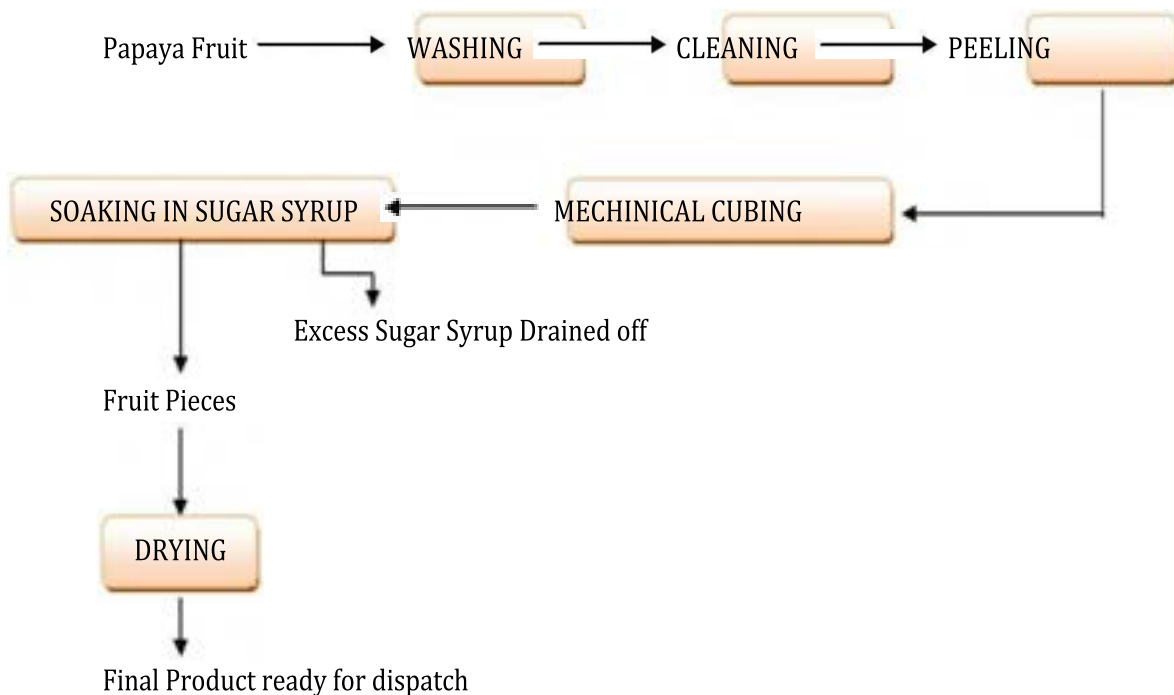


Papaya TUTTI – FRUTTI

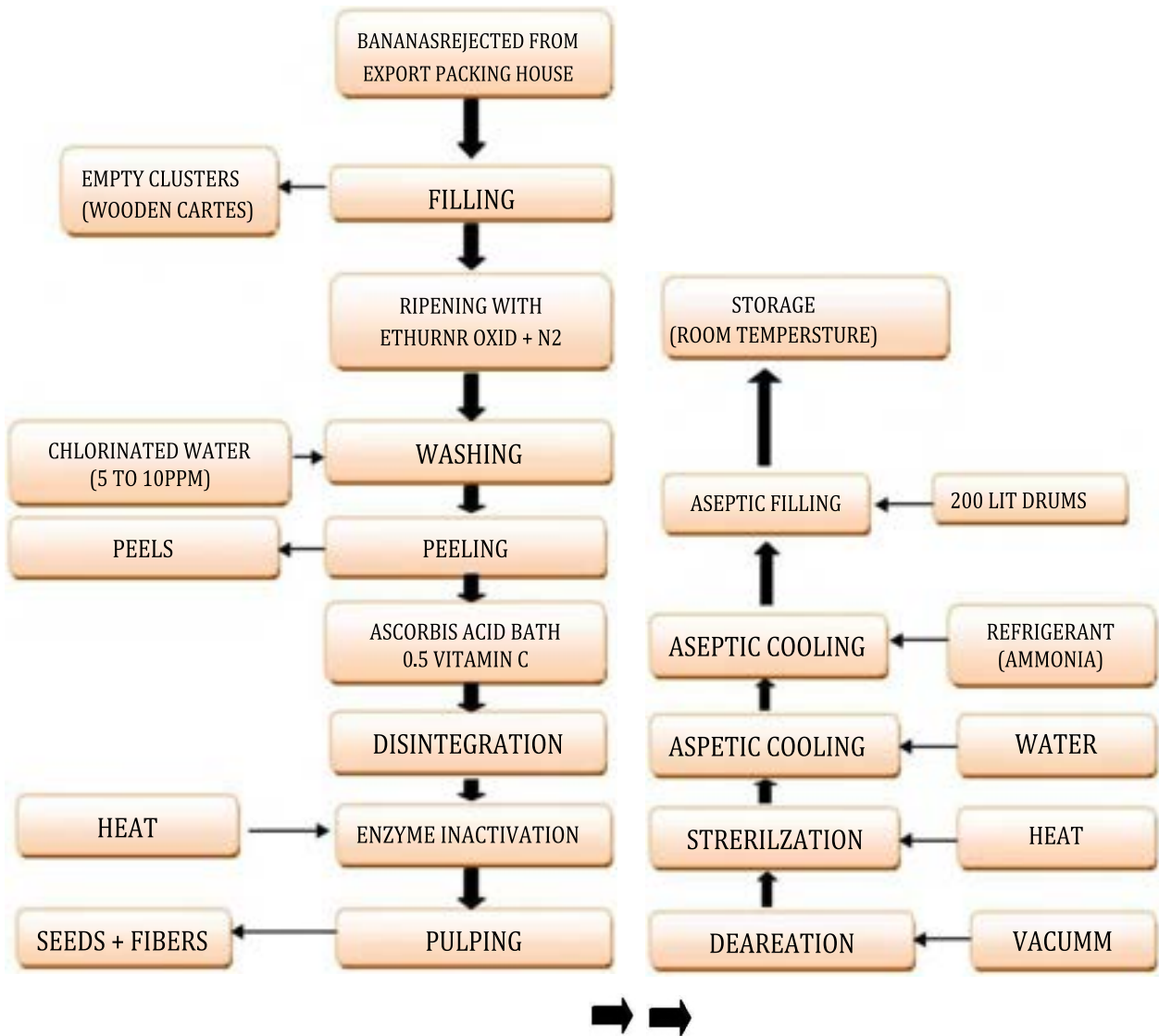
Tutti-Frutti basically is a confectionery product, is extensively used as an additive in the preparation of other food products. Papaya based tutti-frutti a preparation comprising of small flavored papaya cubes has a wide range of established applications as it is incorporated into fruit bread and is used in manufacture of ice creams, puddings, cakes, biscuits and a variety of sweet meats, confectionery and other bakery products.

Manufacturing Process: Papaya fruit forms the basic raw material for the proposed product. The papayas are first washed, cleaned of dirt and grease, then peeled and sliced manually to remove the seeds and the fibrous material. The next step consists of mechanical cubing. Thereafter the small fruit cubes are placed in a series of kettles containing hot sugar syrup with added flavours and preservatives. Heating is done with the help of steam, if necessary. As a result of osmosis, the fruit pieces absorb the sugar syrup, which is kept hot for a few hours, thereafter the excess sugar solution is drained off and then recycled to be used again. Finally the product viz. the fruit pieces are dried in a mechanical cabinet drier under controlled conditions to prevent crystallization of sugar and packed in polythene pouches, ready for dispatch. The sequence of the unit operations are illustrated in a flow chart as below.

Flow Chart of PAPAYA TUTTI-FRUITI



Puree Processing of **ASEPTIC BANANA**



Cultivation & Processing of ASPARAGUS



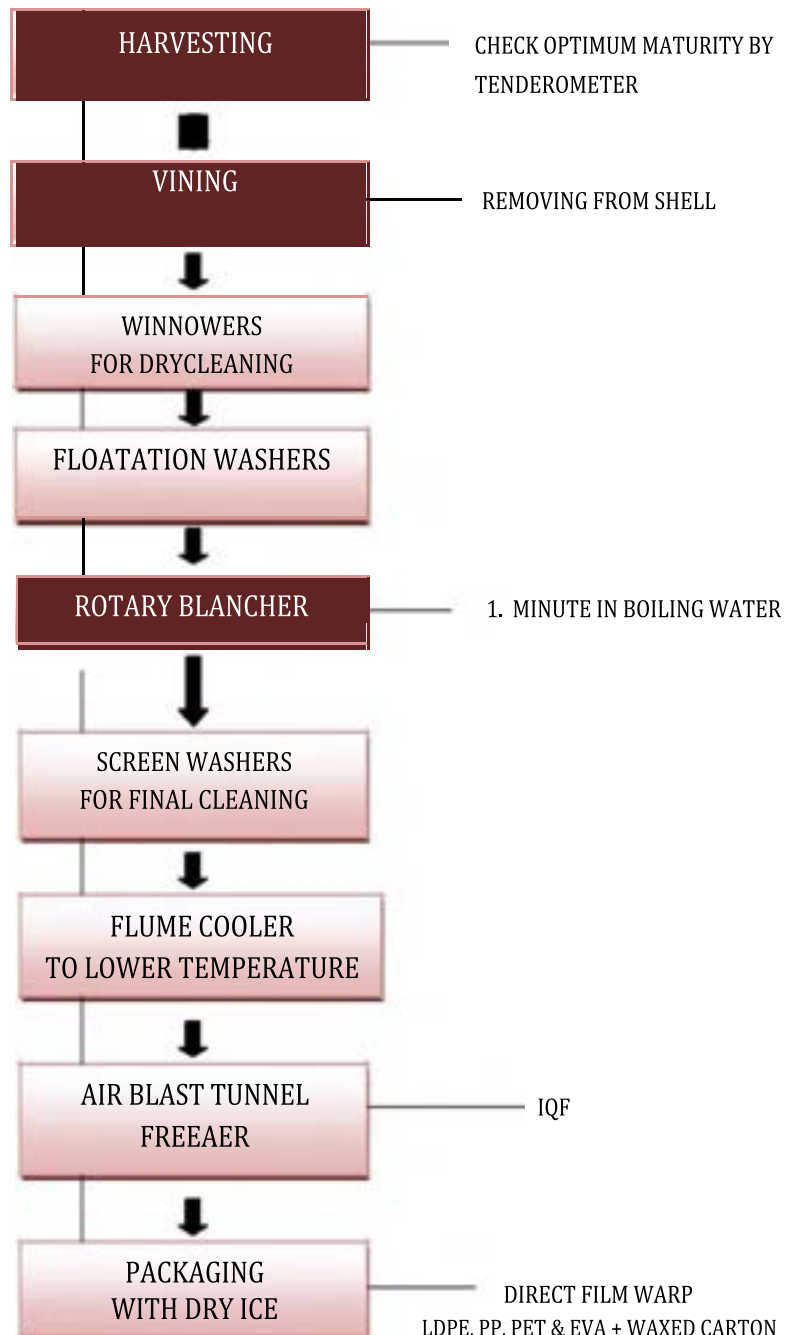
CULTIVATION:



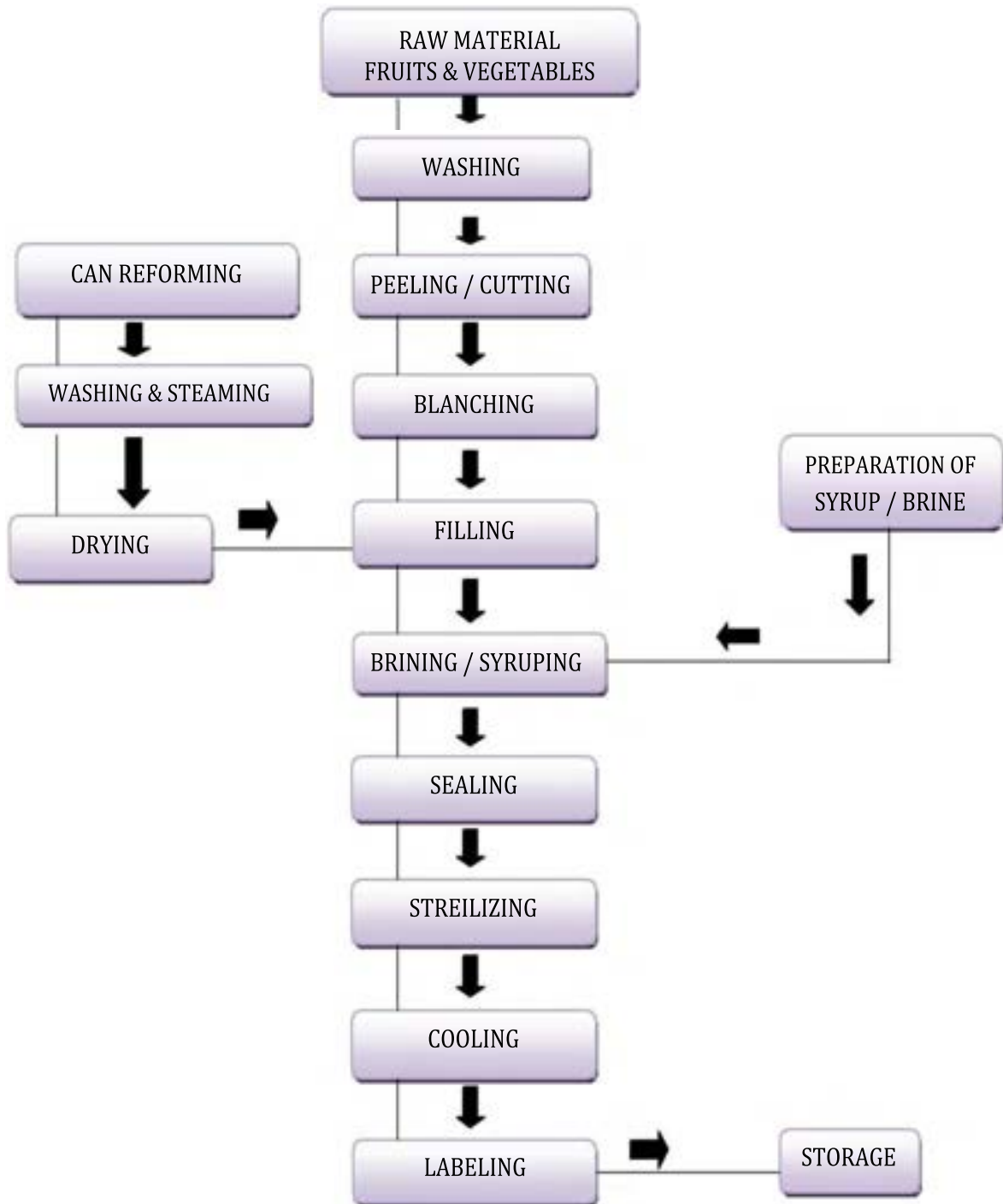
PROCESSING:



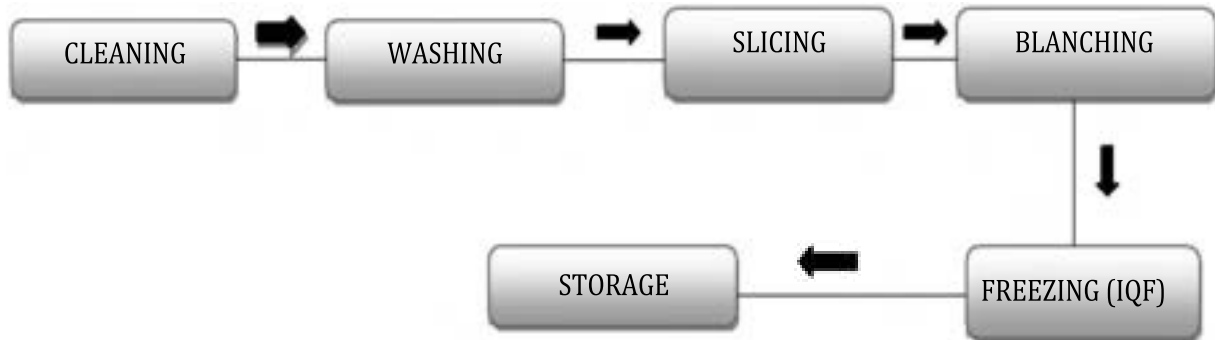
Individually Quick Frozen IQF



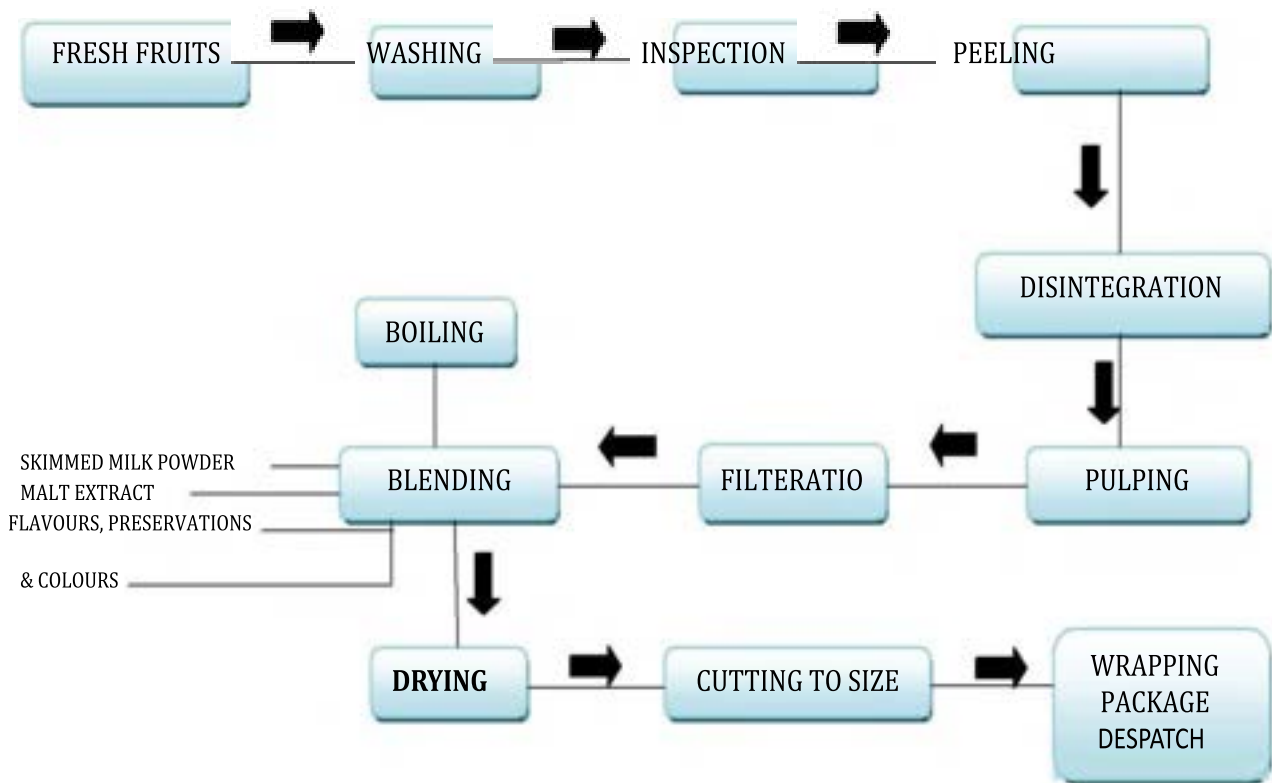
Canning of FRUITS AND VEGETABLES



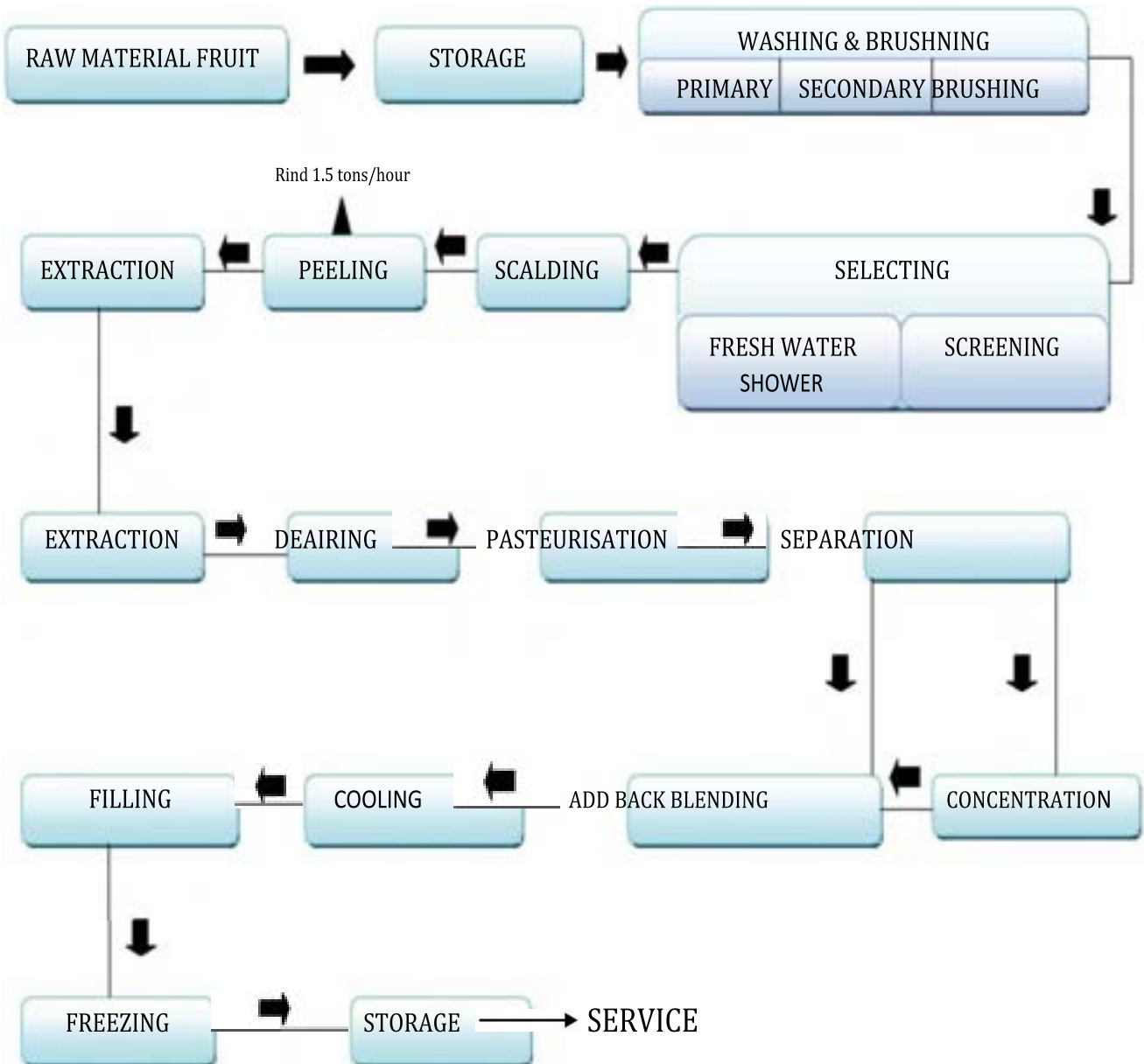
Frozen VEGETABLES (IQF)



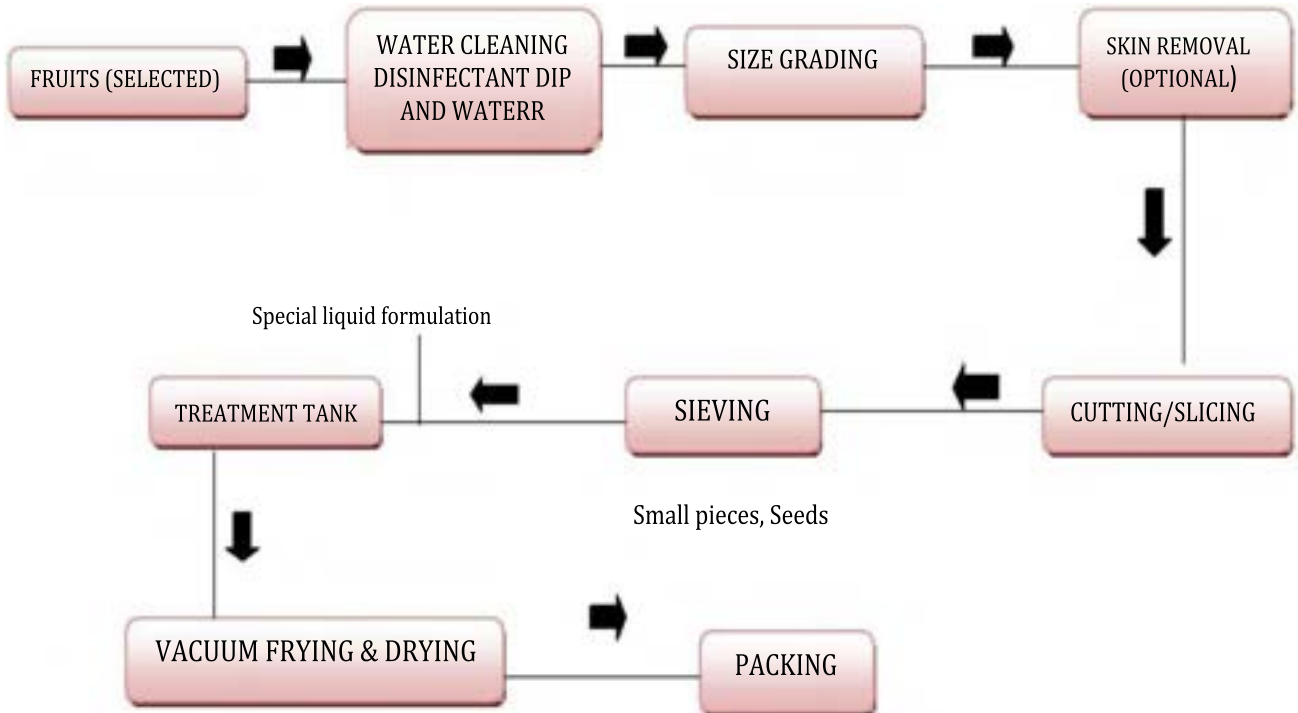
Fruit **BARS**



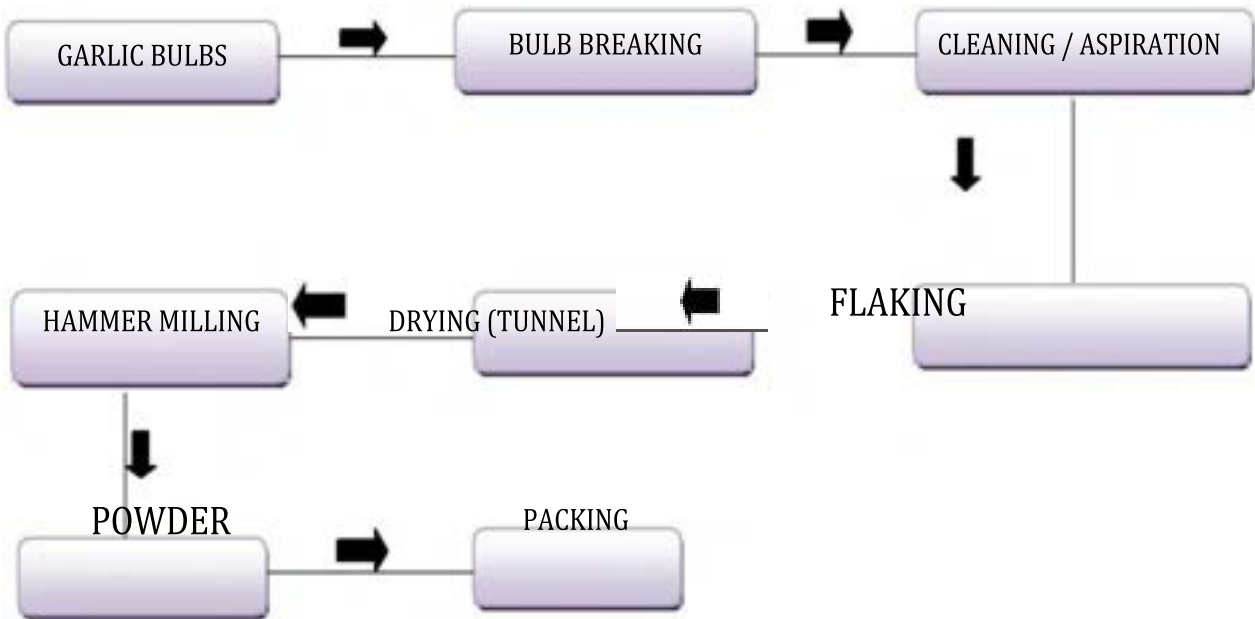
Concentrate of **FRUIT JUICES**



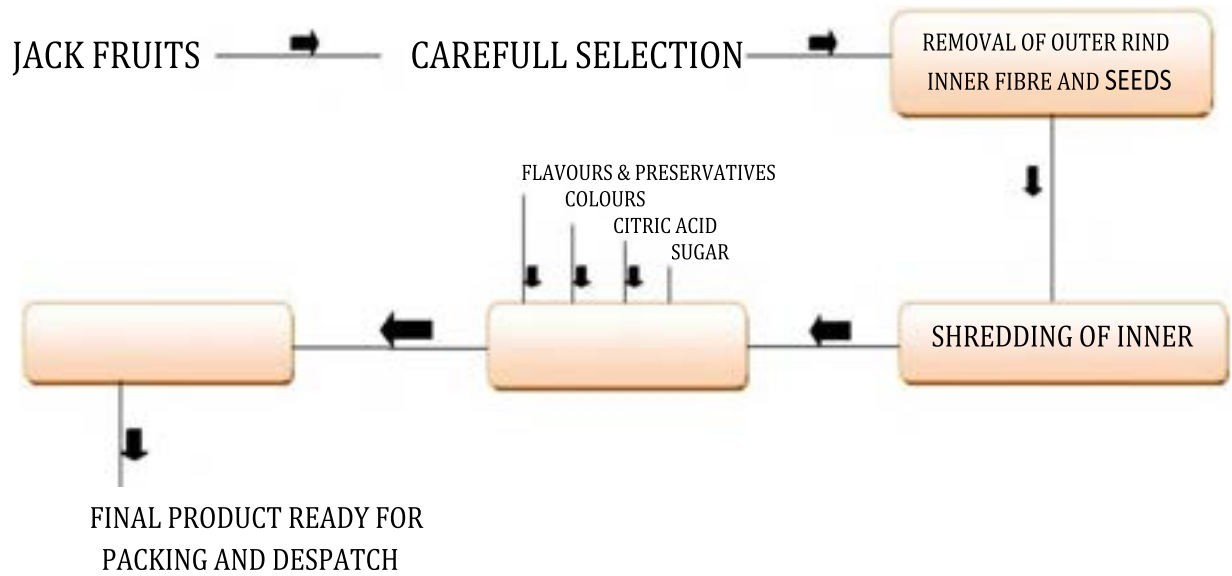
Fruit SNACKS



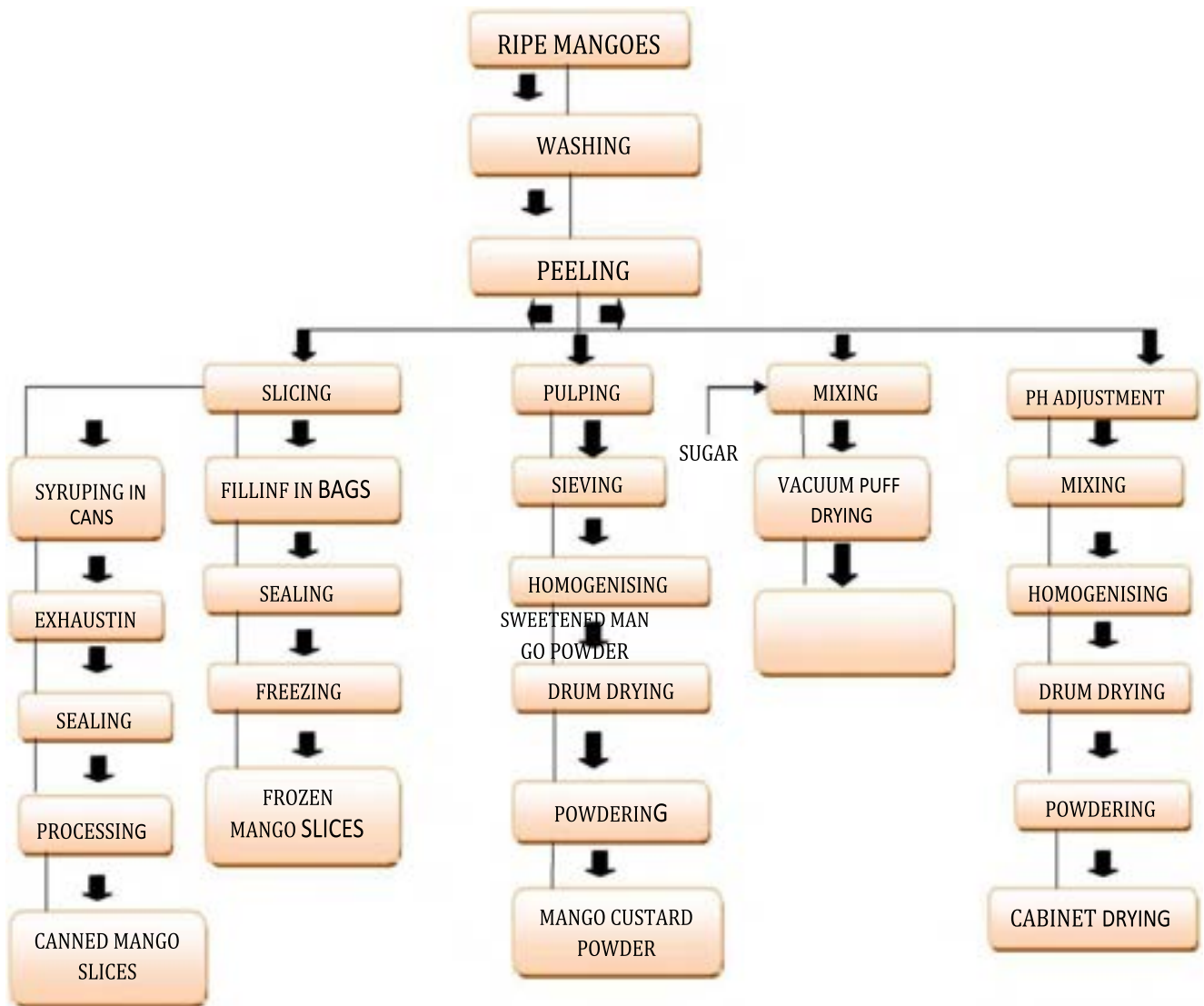
Garlic **POWDER**



Jack Fruit JAM



Mango PROCESSING

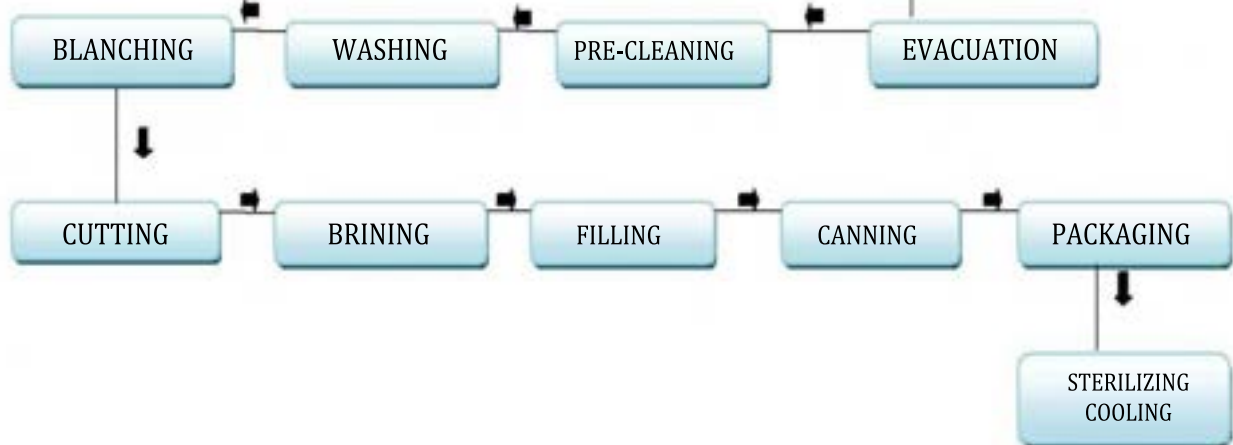


Mushroom CULTIVATION AND PROCESSING

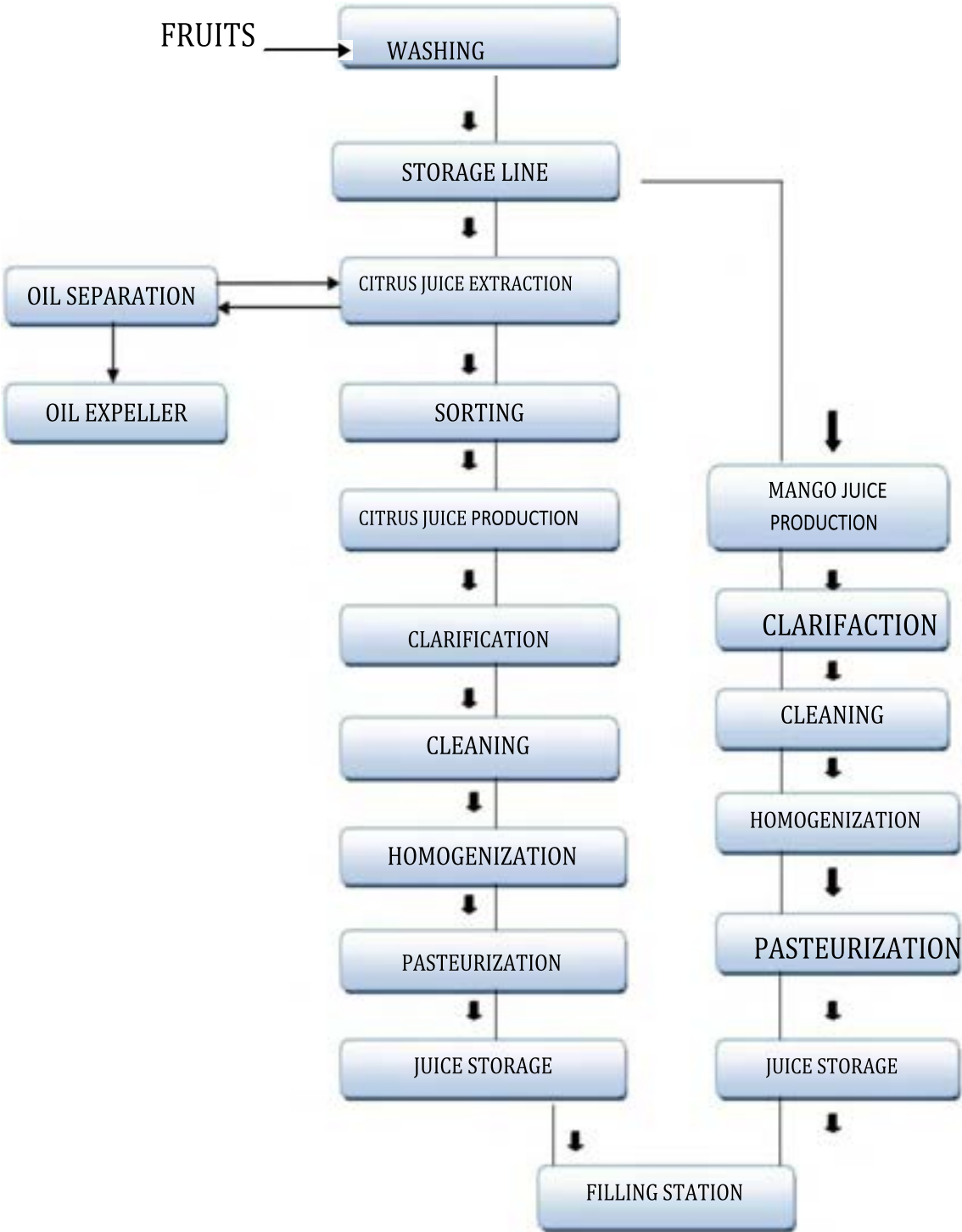
CULTIVATION



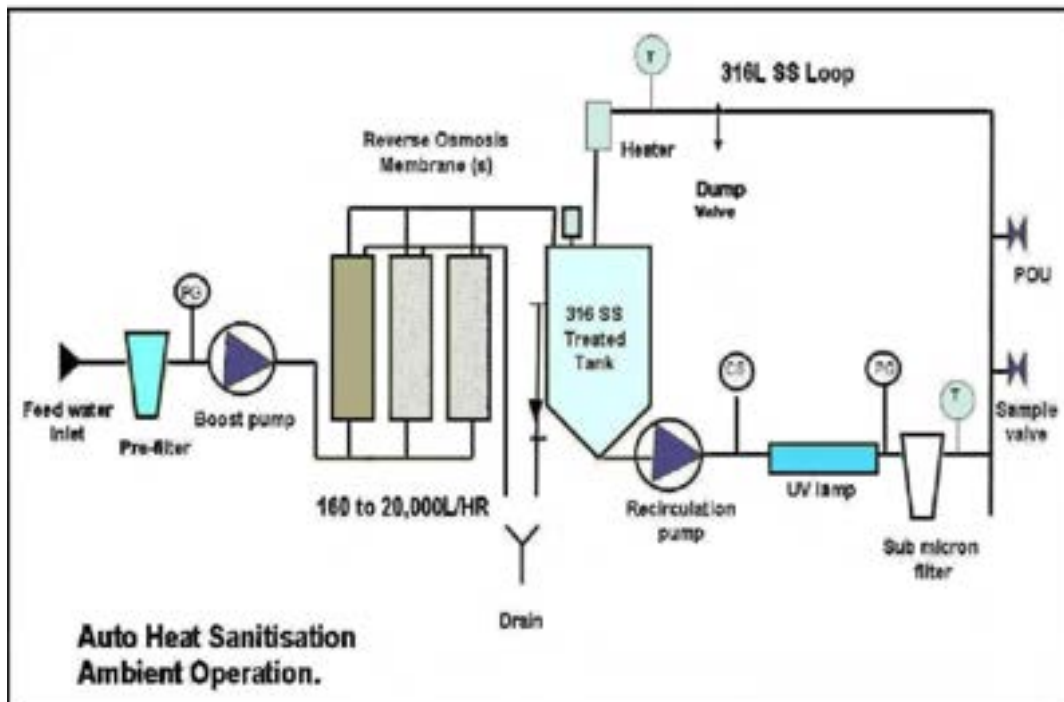
PROCESSING



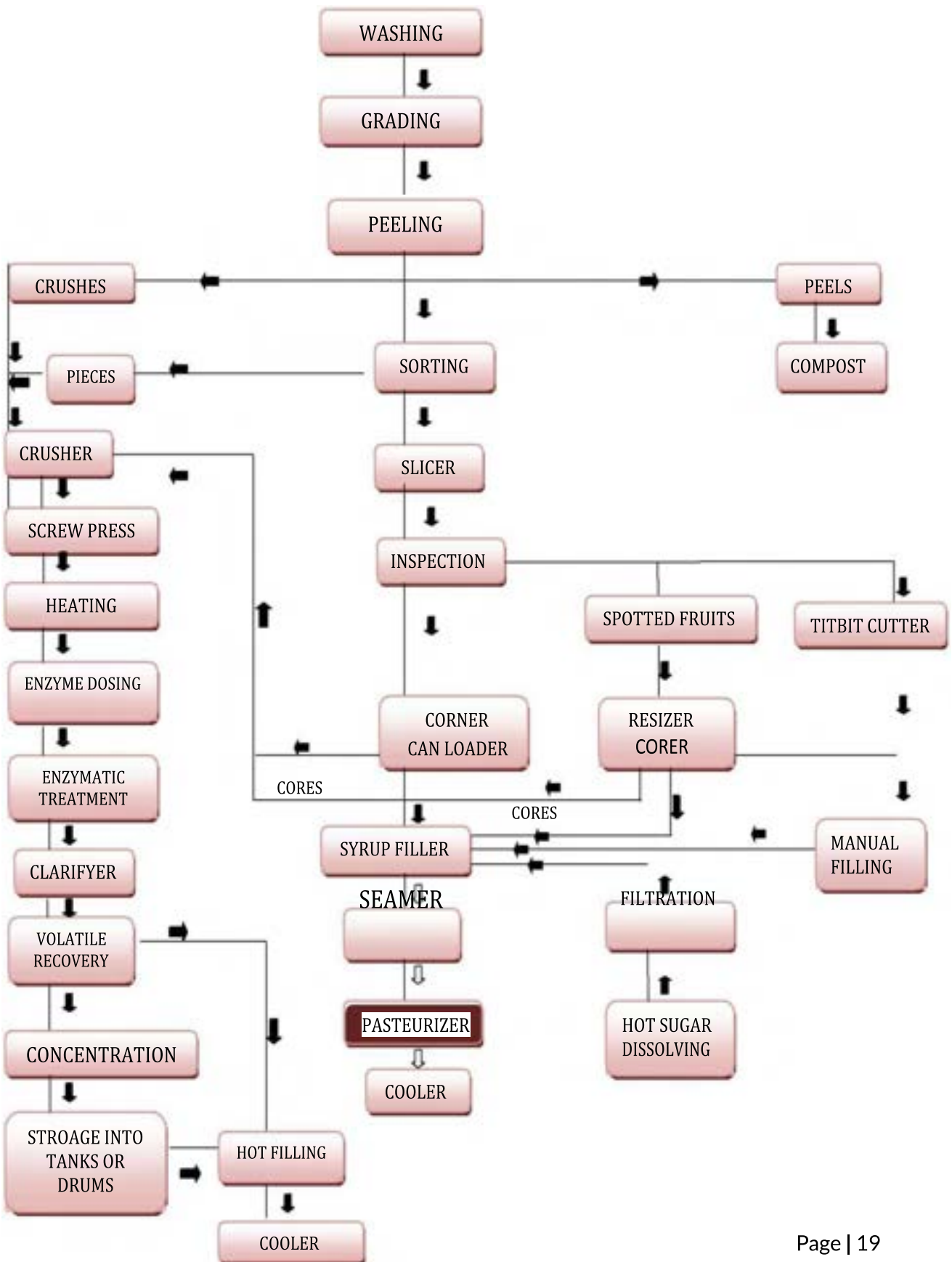
Pasteurized **FRUIT JUICE PLANT**



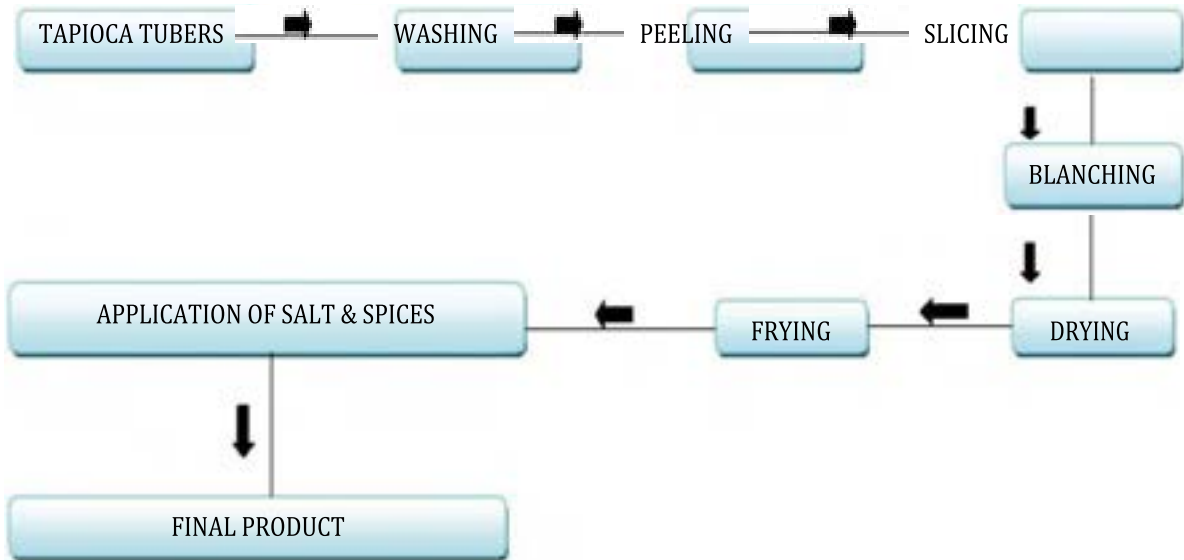
Reverse Osmosis R O Plant



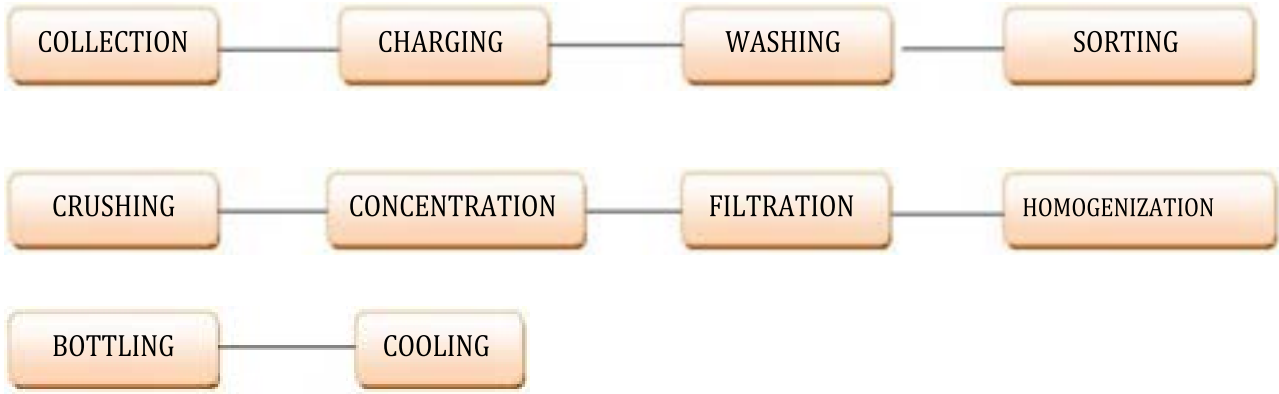
Pineapple PROCESSING & CANNING



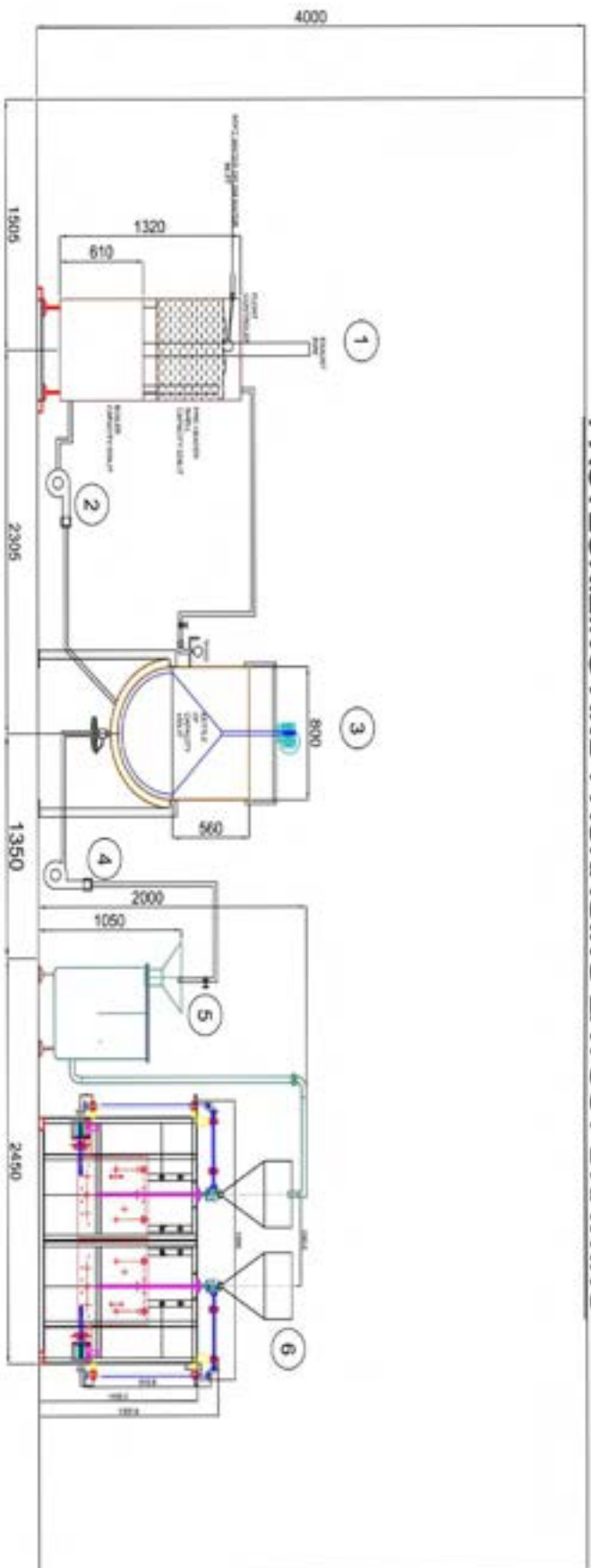
Tapioca CHIPS



Tomato PASTE



PASTEURIZING AND PACKAGING LAYOUT DRAWING



TECHNICAL SPECIFICATIONS:

- 1. STEAM GENERATOR(BOILER):** DM/soft water pre-heated in the temperature range of 80° to 82°, and its capacity of 220lit, operating water level 190lit, contains float control arrangement, water immersible heater of 1kw each provided also digital temperature indicator with thermo couple provided.
- 2. PUMP:** 1: Hot water circulating pump 0.5hp with 1/2" seamless pipe provided.
- 3. STEAM JACKKATED KETTLE:** Tomato puree and all other species blend added into it. It contains the temperature of 80° to 82° and its capacity 450lit.
- 4. BUFFER TANK:** Its capacity 450lit and contains agitator with 0.25hp motor. Buffer tank with replaceable lids.
- 5. TRANSFER PUMP:** transfer pump with tank.
- 5. SEALS MACHINE:** CANNON 4SIDE SEALING DH MACHINE

CANFLEX ENGINEERING PVT.LTD

OUR RANGE OF MACHINES



Cup filling machine





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