To help us to ascertain more specifics and help with your fruit processing needs - please can you review the following questions below and provide some initial feedback:

1. **Plant type**
   - What is the envisaged concept of project – mobile or static system preferred for project?
     - **If you want a static plant:**
       1 a) Is there suitable location - on farm/central point/ urban - centralised processing plant?
     - **If you want a mobile plant:**
       1 b) Type of vehicle, to be considered for towing?
       1 c) Estimated distances to travel? Movement frequency?

2. **Product**
   - Juice/puree/pulp to be produced? – single or blended
   - Juice  |  Puree  |  Pulp

3. **Fruit type**
   - Which tropical fruits to be processed? – Mangoes, Pineapples, Citrus, Tomatoes, Other fruits?
   - Mangoes  |  Citrus  |  Pineapple  |  Tomatoes  |  Other

4. **Capacity**
   - Intended processing expectation - per hour/per day - fresh fruit input?

5. **Market**
   - Market – Domestic/local, export expectations?

6. **Packaging**
   - Packaging? (Hot-fill capabilities)
     - Pack sizes / Options - Glass bottles, f/f/s sachets, cartons, bag in box, bulk (aseptic bag in drums) storage containers?
     - Carton  |  Glass bottle  |  Plastic bottle  |  Aseptic bag  |  Aseptic drum

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