

# How are Bread Crumbs Produced?

## Detail Introduction :

Bread crumbs are a very important ingredient in the preparation of fried food, not only to lock in the moisture inside the ingredients, but also to create a very crispy texture on the outside of the ingredients, making the fried food crispy and delicious.

Bread crumbs have become so commonplace that they are being used in thousands of household recipes for cooking, and as a result the demand for bread crumbs continues to rise. We are a professional bread crumb manufacturer with extensive experience in the industry and we use the Bread Crumbs Production Line to enhance the production process. Below you will find a detailed description of the breadcrumb production process.

## How are breadcrumbs produced?

The main production processes are mixing, conveying, extruding and maturing, moulding, drying and packaging. The equipment used includes mixers, screw elevators, twin-screw extruders, cutter-grinders, shredders, ovens and packaging machines.



The production process of breadcrumbs:

First of all it is necessary to use high quality raw materials, the raw materials for breadcrumbs wheat, oats etc. After choosing high quality raw materials the raw materials are blended according to the recipe for breadcrumbs and mixed well after adding the right amount of water.

The mixed raw material is then transferred to a twin-screw extruder, where a state of high temperature and pressure is created in which the raw material can be cured and extruded in a single operation.

The extruded raw material needs to be dried. After drying the moisture content is low and the shelf life is effectively extended.

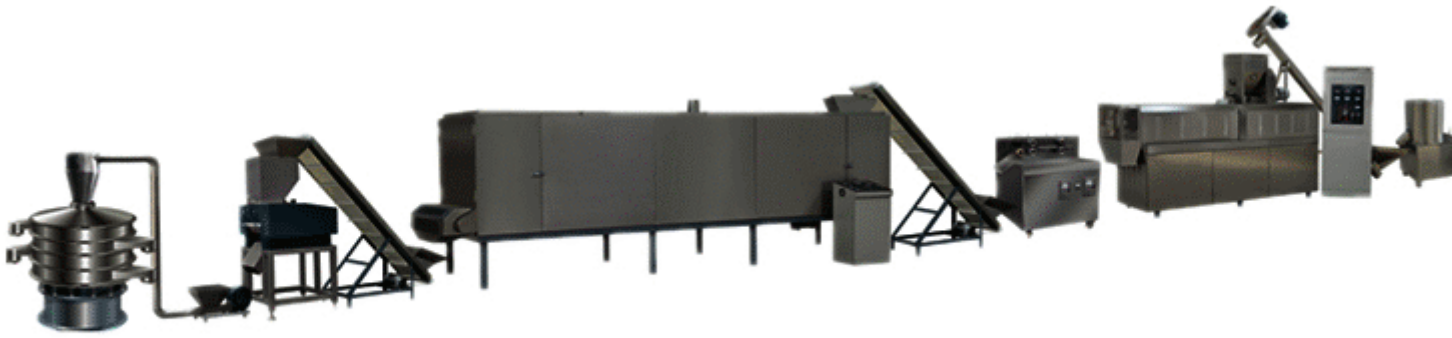
After drying, the raw material has to be ground and polished to a crumbly state, with adjustable coarse and fine crumb.

Afterwards it is necessary to use a grading sieve to sieve out the different products so that the quality of the breadcrumbs can be guaranteed.

The final step is to use the packaging machine for packing.

The above is the specific process of using the bread crumb production line to produce bread crumbs. On this line, many types of bread crumbs can be processed and produced, such as yellow, white, round, square, so on, which are suitable for cooking different kinds of fried food, and each type of bread crumbs has a high market demand and is generally accepted by consumers.

After using the line, we have found that it has many advantages and that all aspects of the production can meet our production requirements.



What are the advantages of the bread crumb production line?

1. Made of food grade stainless steel, it has a very strong and durable quality and can be used for a long time.
2. Fully automatic production method, very high production efficiency.
3. The PLC control system is easy to operate and can be easily managed by ordinary workers.
4. A wide range of breadcrumbs can be processed and produced, with a wide range of applications.
5. The compact structure and very small footprint make it easy to use even in small workshops and take up extra space at all.

The Bread Crumbs Production Line has been a great help to us in our processing and production, and we can say that the line is really worth using. We hope that in the future there will be more equipment with superior performance, bringing higher economic benefits to our food processing plants and consumers with better quality food at lower prices!