

How does the cookie production line produce cookies

Detail Introduction :

The cookie is a prevalent snack food that is enjoyed by many people and can be accepted by almost all consumers. There is a very large market and a huge profit.

As a cookie manufacturer, our goal is to provide good quality cookies at a good price to our customers. In the production process, we have used a variety of equipment to improve the quality of our production, and the Biscuit Production Line has become our favorite machine, which has effectively helped us expand our market. The production line is composed of various equipment, including dough mixers, forming machines, extruders, ovens, oil injection machines, cooling lines, and packaging machines. Under the combined action of these equipments, a variety of different types of biscuits can be processed and produced with high efficiency.



How does the cookie production line produce cookies?

The production process of the line has a very standard process, which requires a number of production processes such as mixing raw materials, pressing, roll cutting and forming, oil spraying, baking, and cooling to complete the production.

The following are the specific processing methods:

The main raw materials for producing cookies are wheat flour, sugar, oil, eggs, milk, edible flavor, etc. The raw materials are selected to be reliable quality and blended according to the standard cookie recipe. The raw materials are mixed into the mixer for uniform stirring. The raw materials are mixed into a soft dough, after which the dough is transferred into the forming machine and pressed into cookies by the roller press, then cut into cookie shapes by the cutting machine. Different shapes of cookies can be produced by changing the molds. For cookies with sesame seeds on the surface, sesame seeds and almonds can be sprinkled on the dough immediately after it is pressed.

The formed biscuits are transported into the oven. The cookies are baked in the oven, and in order to make the cookies look more golden and crispy, they are sprayed with brown oil or canola oil in the oil spray. Next, the cookies will pass through the cooling line, in which the temperature of the cookies will be reduced to about 30 °C, at which point the temperature will be ready for final packaging. Otherwise, it is very easy for the cookies to become damp and soft under high temperatures, which will affect the taste and the shelf life. The final step is to use the packaging machine for packaging.



After using the Biscuit Production Line for a while, we found that the line can bring us a significant change. The production performance is very superior, with fully automated production methods, very high production efficiency, and the production process is very advanced. The biscuits produced are golden in color, crisp and mellow, and can be processed into soda biscuits, chocolate biscuits, sandwich biscuits, and other types of biscuits, which are very popular among consumers.

With this production line, our production efficiency and quality have been significantly improved, and the price of the equipment is very reasonable. Based on this, we effectively control the production cost of cookies, providing consumers with more favorable prices, which is very important for us to expand the market so that we can have greater competitiveness in the competitive market.

In today's technological advancement, the competition between food processing plants is more about equipment competition. The performance of the equipment will affect the development of the enterprise to a large extent. But now, we have enough confidence to seize the largest market!