

How is nutritious instant porridge made?

Detail Introduction :

With the acceleration of the pace of life, various instant foods have become the favorite foods of modern consumers. Nutritious instant porridge is a kind of nutritious instant food that is very convenient to eat and can be eaten immediately after brewing with hot water or milk. And the nutrition is also very rich.

Nowadays, many manufacturers have entered this industry, because nutritious instant porridge has a broad development prospect, which contains huge business opportunities. Before starting this business, you first need to understand how nutritious instant porridge is made. Only by mastering the most advanced production technology can you gain a place in the market.

How is nutritious instant porridge made?

The production of nutritious instant porridge requires the use of advanced production technology. Only in this way can the produced food have rich nutrition. The Nutritional Instant Porridge Processing Line is a production line with a very high praise in the industry. It integrates raw material mixing, extrusion, Puffing, drying, grinding and packaging are integrated, and the production efficiency is very high.



The specific preparation method of nutritious instant porridge:

First, select various raw materials, including corn, oats, rice, yam, millet, wheat, konjac, etc., as well as beans such as black beans, red beans, barley, black sesame, etc., and match them according to the formula. After adding a certain amount of water Stir it well.

The evenly mixed materials need to be conveyed into the twin-screw extruder, where the deep processing is carried out to make the raw materials into puffed food. Extrusion technology is the most important technology in the entire production line, which will greatly affect The nutritional content and taste of the product.

The prepared food has a relatively high moisture content and needs to be dried in a dryer. After the moisture is lost, it becomes drier, which can effectively increase the storage time.

Next, you need to grind the prepared food. The equipment used is a milling machine, and the size of the polished particles is adjustable, so that you can make nutritious instant porridge with different tastes.

After being ground into powder, the nutritious instant porridge is made, and finally it can be packaged by the packaging machine.



The above is the specific production method of nutritious instant porridge. It can be produced very well using the nutritious instant porridge production line. The production line is composed of a variety of equipment. It adopts a building block structure system and is flexible in use. Not only can the whole line be used directly in the production line, one of the equipment can also be used alone, and the floor space is very small, which is very suitable for some small and medium-sized enterprises.

The production line has a highly automated production method, high production efficiency, good product quality, and the equipment is made of 304 stainless steel, and the accessories are made of international renowned brand components. The quality of the equipment is second to none in the industry, and the operation is stable, and it can achieve 24h continuous production. The most important thing is the low price of equipment, no pressure for small and medium-sized enterprises, low investment, and high return. This production line has become one of the most popular production lines in the modern food processing industry by virtue of many advantages.

Nutritional Instant Porridge Processing Line can bring manufacturers the most advanced production technology and the highest production quality, which is an ideal choice for expanding the market. If you want to achieve better development in this industry, welcome to contact us, we can provide you with customized services, escort your career, and look forward to cooperating with you!