

How do you make corn flakes from fresh corn?

Detail Introduction :

With the progress of technology, the development of the times, modern people's life is increasingly fast-paced, the usual physical exercise basic rarely to pay attention to, physical health is often in a sub-optimal state, how to ensure health as much as possible? It is essential to enjoy a nutritious and balanced breakfast, so breakfast cereals are becoming more and more important in people's eyes, and corn flakes are loved by more and more people.

A prominent feature of cornflakes is that they are rich in complex carbohydrates and dietary fiber, some vitamins and minerals, and can be supplemented with cocoa and sugars, such as honey and maltose. It can be eaten directly after being mixed with functional beverages such as coffee, milk, and yogurt. It can also be eaten as a sweet and crispy snack.

How do you make corn flakes from fresh corn?



The simple method of corn flakes:

- 1, first of all, you should prepare some corn. Corn should be dried in advance and then made into corn kernels.
- 2, then all the corn kernels will be ground into powder. The powder here must be a fine powder, rather than breaking it up can be.
- 3, will have been ground into the powdered corn into the container and put a little water to stir it to a non-stick state.
- 4, then put the right amount of flour in the container, then put the yeast water. This yeast water is made with baking powder in the water stirred to form the yeast water.
- 5, then the cornstarch and starch will be fully integrated, it will be pinched into the dough. The dough should not stick to the hands nor the basin so that the dough is the best.
- 6: Put the dough aside to ferment for half an hour, then pinch the dough into a small piece, about the size of a bottle cap, to be very thin.

7, then start the pan to burn oil, put these thin slices in the pan, and fry, here pay attention to put it on the pan, not put it in the pan. The corn flakes are very healthy.

8 After the surface of the corn flake is golden, and you can take it out of the pan so that the corn flakes are sweet and crispy for children.



Corn Flake Production Line is special equipment used to make corn flakes, and its production process is advanced. How to make corn flakes taste better, more nutritious, is the basic requirement for the corn flake production process to improve.

Corn flakes must be dehulled and degerminated corn. In order to late bubble uniform, we will crush corn into about 60 mesh fine particles, powder into the modulator and steam premixed, and then into the machine maturation granulation, which is compared to the previous use of steam cooking, saving time and production space. The maturation degree is highly consistent, uniform particles, the product is very beautiful. After the particles are cooled, they enter the new tablet press. The tablet press adopts a water-cooled system to maintain a constant temperature so that the particles enter the tablet press to avoid the blocking effect effectively. Patented multi-stage tableting technology makes the tablet more uniform and uniform in thickness. The Corn Flake Production Line uses hydraulic pressure to control the thickness of the finished product, which is easy to operate and precise, and consistent in control.

After the film is formed, it enters the high-temperature air-flow puffing furnace and can be fully expanded in about two minutes in the high-temperature air-flow furnace of 300 °C-320 °C. The surface bubbles are uniform and the color forms an attractive golden yellow. In order to make corn flakes of various flavors, the spraying process is to spray different flavor materials evenly on the surface of the puffed corn flakes to form corn flakes of different flavors. Then enter the microwave oven to sterilize while drying the surface coating. Finally, enter the packaging stage, into the major supermarkets, attractive and nutritious tortilla chips catch the public eye.

The above introduced the manual production of corn flakes and industrial processing of corn flakes, respectively. Interested friends can make corn flakes by themselves, buy some corn flakes, and eat more corn flakes is also a great benefit to the body.