

How is macaroni made?

Detail Introduction :

Macaroni is called macaroni. It is a famous one. The most famous place of production is Italy. There are generally two types of macaroni, hollow and solid. They are usually processed and manufactured from wheat-based grains of raw materials. The production is good and the taste is unique. It has good nutrition and the effects of improving, enhancing and balancing nutrition.

The current macaroni is not like the ordinary macaroni in the past. The previous macaroni part has less nutrients. The current pasta is rich in nutrients through various techniques, such as adding some coarse grains and vegetables to increase the nutritional value of the macaroni. Then, How is macaroni produced? Let's look at its production process.



The basic principles and processing methods of making macaroni and noodles are the same as those of dried noodles, but the principles and methods of forming are completely different from those of dried noodles. Macaroni is extruded. Its biggest advantage is that hollow or solid macaroni can be extruded by changing the mold. The shape can also be various, such as letter-shaped, spiral-shaped, wheel-shaped, and so on. The process flow is as follows:

1. Long Macaroni

Raw material first kneading second kneading extrusion molding hanging strips pre-drying n
cooling and cutting packaging product

2. Short macaroni

Raw material first kneading second kneading extrusion molding drying cooling packaging

Composition of raw materials:

The most critical factor that determines the quality of macaroni is the raw material. The macaroni has high requirements for raw materials and must use raw materials with high enough protein content. The macaroni made in this way has a translucent light yellow and good color. The auxiliary material is ma or not. In addition, in some special products, you can also add tomato sauce, vegetable powder, salt, gluten.

Operation points of the main process:

1. Kneading the noodles: It takes 20 to 30 minutes to make the long macaroni twice and the noodles. the second kneading, it must be processed under vacuum to remove the air in the dough to make the extruded noodles. The organization is tighter, the appearance of the product looks better, and the transparency and cooking performance are improved. To make short macaroni, you don't need to va just mix the noodles with warm water.

2. Extrusion molding: Extrude the dough that has been reconciled into different shapes of noodles th extrusion steel and extrusion die. During the extrusion process, the temperature of the dough should controlled within 40 to 50 degrees. In order to prevent the high temperature extrusion from causing dough to heat up too high, the extrusion cylinder needs to be cooled with cooling water, and the wat temperature should be 15 degrees. It is advisable to control the outlet water temperature within 34 c

3. Drying: The drying of Italian macaroni includes pre-drying and main drying. Its drying technology ca summarized as "maintaining a constant high humidity is the key to ensuring product quality", which i consistent with the moisturizing and drying of dried noodles, which means that the relative humidity drying stage is constant, and the long macaroni is also hanging drying Yes, but because the molding n and the shape of the product are different from the dried noodles, the drying method is also differen



The macaroni production line has excellent performance in the production of macaroni. By changing molds, the macaroni production line can also produce other types of pasta, which is very versatile. The above is the introduction of the macaroni production process, mainly about the main points of o in the process, you have read this also have a certain understanding, I hope it will help you.