

Snack Food Production Line's production process

Detail Introduction :

Snack food is the best food for the daily entertainment of the general public. People of all ages and all stages of life like it very much. Snack Food Production Line is the best equipment for producing a wide variety of snack foods with high-cost performance.

The production line uses corn, rice, wheat, oats, and barley as raw materials to produce and process various types of snack foods, using very advanced extrusion technology. The food produced has a very crisp texture and the nutrition in the raw materials is also preserved. It is a very advanced food machine in the food processing industry.

The Snack Food Production Line includes mixers, extruders, dryers, flavoring machines, cooling lines, and packaging machines, each of which has a unique role to play. And manufacturers can customize not only the entire line but also a single piece of equipment, making it flexible and versatile.



The production process of the Snack Food Production Line is as follows:

Firstly, various raw materials are prepared according to the food recipe and then transported into the mixer for uniform mixing. The mixing process is leak-free, pollution-free, and has a high raw material utilization rate.

The uniformly mixed materials are conveyed into the extruder, and the raw materials will be extruded and shaped under high temperature and pressure. At the same time, the tissue structure in the grains will be changed to form a crispy texture. The shape of the food can be chosen by changing the extruder die. More common shapes are spheres, tubes, fruit loops, stars, and hearts.

After that, the food needs to be dried further and conveyed into the dryer for the drying process, making the food more crispy and having a longer shelf life.

After drying, seasoning is needed, adding some salt, flavoring, pepper, and other seasonings in the seasoning barrel and mixing with the leisure food can be modulated to create different flavors, which will be more attractive to consumers.

After processing, the finished snack food needs to be cooled so that it will not become soft after packaging and can always maintain high quality.



Snack Food Production Line has a wide range of applications and can process and produce various types of food products. The automation level is very high, easy to operate, low price, superior performance, and an ideal choice for most manufacturers to improve production efficiency and quality.

Most importantly, the line's technology has reached a world-leading level, and extrusion technology is the most widely used technology in the food processing industry. The quality of this technology will largely determine the final quality of the food. The Snack Food Production Line can completely reassure the majority of manufacturers because the extrusion technology of the production line has been very well applied in practice, and the food consumers produced like it very much.

The snack food industry has very broad development prospects and huge profit margins, bringing tremendous business opportunities to countless companies. If you want to occupy a bigger market in the industry, this production line is worthy of your trust!