

How are fried snacks produced?

Detail Introduction :

Now a variety of fried snack foods have become the favorite of the public. And many people will buy them at once and save them to eat slowly. These fried snacks are also ideal for our daily leisure and entertainment.

Many people are very curious about how fried snacks are made. As a professional manufacturer of fried snack foods, the following will give you a detailed introduction to the production process of fried snacks.

How are fried snacks produced?

The production of fried snacks is usually a mechanized production method. If you want to obtain a better production effect, you must use relatively high-quality production equipment. After repeated market inspections, we decided to use the advanced Fried Snack Production Line to improve our production level.

This production line uses an advanced extrusion process to complete raw material mixing, extrusion, frying, and demolition at one time. Processing and production of oil, seasoning, cooling, packaging and other processes.



The specific production process of fried snacks:

The main raw materials for fried snacks are corn flour, rice flour, wheat flour, starch, potato flour and grain flours, etc. These ingredients are mixed in a mixer according to the formula. And an appropriate amount of water is added and then mixed evenly.

The material is conveyed to the twin-screw extruder. In this equipment, the material will be extruded in a high temperature and high pressure environment. And then the extruded material will be further cut into different shapes, such as triangles and hexagons.

Shape, star shape, rectangle and horns, etc.

The cut and shaped food needs to be transported into the fryer. After high-temperature frying, the appearance of the food will be more golden and attractive. And the taste will be more crisp. Since the oil content is relatively high after frying, it is not only unhealthy, but also feels greasy to eat. So it needs to be de-oiled, and this step is carried out in a de-oiling machine.

The deoiled food needs to be seasoned in the seasoning line, and the food is prepared into different shapes by adding different seasonings. At this time, you can choose the equipment suitable for yourself according to the output, including octagonal barrels, air cylinders, lifting single barrels, Double barrel seasoning line, etc.

Afterwards, it needs to be cooled. The food at room temperature is not easy to return to moisture after packaging. And it can maintain a crispy taste for a long time without scalding the packaging bag. After cooling is completed, the production can be completed after packaging with a packaging machine.