

# Discover The Secret To Perfect breakfast cereal production line: breakfast cereal production line Recipes

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## What is breakfast cereal?

Breakfast cereal is a ready-to-eat breakfast food made from cereals (such as corn, wheat, oats, rice, etc.) as the main raw materials. It usually has the following characteristics:

(1) Convenient to eat: It can be eaten immediately after opening the bag or simply mixed with milk/yogurt, which is suitable for modern fast-paced life.

(2) Nutritional fortification: Most products will add vitamins, minerals, dietary fiber, etc. Some will also be paired with nuts and dried fruits to enhance the nutritional value.

(3) Diversified forms

Including:

Puffed types (such as corn flakes, circles)

Pressed types (such as oatmeal, wheat flakes)

Mixed types (adding chocolate, dried fruits, etc.)

Health attributes: Whole grain, low sugar, high fiber and other types meet different health needs, suitable for children, fitness people, office workers, etc.

Breakfast cereals are the first choice for many people to start the day with vitality, and modern **breakfast cereal production lines** make the production of these delicious and nutritious foods more efficient and stable. From the mixing and forming of cereal raw materials such as corn and oats, to baking, seasoning, and finally packaging, the entire process is completed by automated equipment.

Such a production line can not only quickly produce cereals in various shapes - such as stars and circles that children like, but also ensure that the taste and nutrition of each of products are consistent, which is convenient and reliable.

In the past, the production of breakfast cereals required a lot of manual operation, which was time-consuming and laborious. Now, the **breakfast cereal production line** uses a control system to make the cereals taste the best.

With the advancement of technology, breakfast cereal production lines are constantly upgrading, and more functions may be added in the future, such as optimizing production processes. This will not only make production more efficient, but also allow more people to enjoy a convenient and healthy breakfast.

For consumers, this means that fresh and delicious cereal foods can be bought at an affordable price. For producers, such a production line makes complex work simple, and can focus more on developing new products to meet everyone's different tastes.

In short, the modern breakfast cereal production line is changing the way we eat breakfast, making healthy and delicious food more accessible. Whether it is a busy office worker or a growing child, they can all benefit from it and start a full and energetic day!



## The function of breakfast cerealsmaking machine

Mixer

Mixer makes the raw material adding to water and other chemical additive fully mixed.

Screw Conveyor	Screw conveyor is advantage is suit for powder item that is bad fluidity. In food processing industry, it is for conveying flour, powder additives, seasoning powder ect. Here is used to elevate the mixed raw materials to extruder.
Twin Screw Extruder	Raw Materials- rice powder, corn powder, millet powder, wheat powder, oats, buckwheat, bean, etc.Screw are made of alloy and processed by special technique to possess high intensity, abrasion resistant and longer using life.
Air Conveyor	Used to carry products to the next machine.
Oven	This machine is used to dry the snacks food. The heating temperature and the drying speed can be adjust. It can be used to bake and dry the food. The oven can bake all kinds of the inflating food, pet food, TVP/TSP food, peanut, nut, chew nut and so on. The temperature can be controlled willfully and designed according to the need.
Sugar pan	Used to melt sugar
Sugar spray system	To flavoring the corn flake /cereal with sugar on surface
Cooling Machine	Cooling the product easy to pack or store.



## Technical specifications of breakfast cerealsmaking machine

Model	Installed power	Power consumption	Output	Size(L*W*H)(mm)
LY65	140kw	90kw	120-150kg/h	39000*1200*2200
LY70	160kw	120kw	180-220kg/h	41000*1500*2200
KING75	190kw	140kw	300-500kg/h	43000*3500*4300
KING95	240kw	190kw	800-1000kg/h	65000*5000*4300

Voltage	Three phase 380V 50HZ (can customized)
Standard	The Motor Can Choose Siemens, Delixi Or Delta Combine With Good Brand Electricity Parts

Machine materials	Contact food SS 304, cover SS 201 Frame: carbon steel Screw of extruder:38CrMoAi Cutter and dies: carbon steel Barrel: 45# steel/A101 alloy
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## What are the advantages of breakfast cereals production process?

1. Twin-screw extruder can not only make breakfast cereals, but also produce other types of food.
2. Our machine adopts advanced frequency conversion control technology, which greatly reduces the consumption of electricity and labor.
3. We have well-known partners such as Siemens.
4. Our machine materials are food-grade stainless steel, carbon steel, etc.
5. The control system of the twin screw extruder has three frequency converters, and the speed of rotary cutting, screw speed and feeding speed can be adjusted. It can save energy, adjust speed, protect, improve process level and quality, and extend the service life of equipment.

### Frequently Asked Questions About Breakfast Cereal Production Lines

What is a fully automatic breakfast cereal production line?

A fully automatic breakfast cereal production line is a sophisticated manufacturing system designed to automate every step of breakfast cereal production, from ingredient mixing to packaging. This system reduces the need for manual labor, increases production speed, ensures consistency in product quality, and minimizes the risk of human error.

What are the benefits of using fully automatic breakfast cereal equipment?

The primary benefits of using fully automatic breakfast cereal manufacturing machines include increased production speed, high-volume output, consistent product quality, and cost reduction. Automation also streamlines operations, reduces human error, and allows for the production of diverse cereal products.

How does automation improve the quality of breakfast cereal?

Automation ensures precise control over every aspect of production, including ingredient measurement, cooking times, and temperatures. This leads to consistent product quality in terms of texture, taste, and appearance. Automated systems also reduce the risk of variations caused by human error, ensuring each batch meets the same high standards.

Can the fully automatic breakfast cereal production line be customized for different types of cereals?

Yes, fully automatic breakfast cereal manufacturing machines are highly flexible and can be easily customized to produce different types of cereals, such as cornflakes, puffed cereals, and bran flakes.

and etc. Manufacturers can adjust production parameters such as cooking times and temperatures to suit different recipes and consumer preferences.

Is automation in breakfast cereal production environmentally friendly?

Yes, automation can help make cereal production more environmentally friendly by reducing waste and improving energy efficiency. Fully automatic breakfast cereal production lines use advanced technologies to optimize energy consumption, minimize raw material waste, and support eco-friendly packaging solutions, contributing to more sustainable manufacturing practices.

What are the future trends in breakfast cereal manufacturing?

There will be an increased focus on sustainability, customization, and the production of healthier and more diverse cereal options. Automation will continue to evolve to meet changing consumer demands and market trends.



## Recommended Company

Shandong Loyal Industrial Co.,Ltd. Is a Manufacturer Of Snacks Extruder Machine , Industrial Microwave Oven , Corn Flakes Production Line , And a Standing Director Of Food And Drying Equipment Industry Association.

The Self-developed Twin-screw Extruder And Single-screw Equipment of Shandong Machinery Have Been Used In Production: Puffed Snack Food, Breakfast Cereal Corn Flakes, Fried Pasta, Bread Crumbs, Fruit Chips, Baby Food, Textured Soy Protein (ts

Food, Fish Feed And Pet Food. a Variety of Snack Production Line Supporting Production. The Same Time, The Batching, Drying, Flaking, Baking, Frying And Spraying Equipment Matching The Twin-screw Extrusion System Have All Achieved Independent Design Production.

Our Extrusion System Is Widely Used In: Puffed Snack Foods, Breakfast Cereals, Vegetable Protein Meat Products, Soy Based Nutrition Bars, Reconstituted Rice, Grain Nutrition Powder, Modified Starch, Starch-based Sticky Music Children's Educational Toys, Degradable Starch-based Packaging Filling Materials, Bread Crumbs And Other Food Additives, Pet Food, Aquatic Feed, Biology And Chemical Industries.

Customer-specific Food Processing Plant Project Solutions

As one of the leading manufacturers of food processing equipment, we are always searching for new solutions that benefit our snack food customers. Our experienced frying engineers always find the optimal solution for your industrial batch and continuous frying system application. That's why we also develop, design and produce custom fried snack production line.

Close collaboration with our customer is important to us even in the early development phase. No matter what the special requirements of instant noodles production line, snack food extruder machine, pasta production line application, we can develop a custom made food processing equipment to match your needs.

Loyal have a unique and efficient industrial continuous frying equipment for snack food extruder machine that provides the right crunch and desired moisture level.

The Industrial Microwave Sterilization Defrosting Drying Machine can be designed as powder dosing system and a wet slurry dosing system as required.

Some snacks can also be fried according to taste requirements, and we also provide Snack Production Line for the processing and packaging of fried extruded snacks.

Loyal Food Production Line meet the needs of customers to obtain snack food that meet their needs.

In ovens or drying units, electric or gas can be used as heating sources.

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## About packaging and after-sales service

Packing: Plastic Film Suitable For Ocean Carriage

Technical Support: The customer can inform machine related problems to us via telephone, email or fax. All information will be recorded and will be reported to the After-sale Service team. Meanwhile, the sales person will be tracking the case until problem solved.

Service Team: We have a professional After-sale Service team including 10 professional engineers with at least 6 years working experience. After-sale Service available : 1. Check & test before delivery 2. Instruction for installation 3. On site commissioning 4. Repair & maintenance

After the receipt of the advanced payment, we will provide allocation chart at the buyer's request. When effect the shipment, we'll provide operation manual, etc. in English.

Whether you are starting a busy day or enjoying a relaxing breakfast, breakfast cereal is always a convenient, nutritious and energetic choice.

With the continuous advancement of technology, modern breakfast cereal production can not only improve production efficiency, but also ensure the quality and healthy nutritious products. Behind every bite of crispy cereals, it is inseparable from the support of advanced breakfast cereal equipment and processes.

I hope this article can help you learn more about breakfast cereal production and add a wonderful choice to your life. Whether you are a business owner or a consumer, choose

high-quality breakfast cereals will bring more happiness and health to every day. May every morning be accompanied by warm cereals to welcome the beauty and hope of a new day.



## Reference

The following are five authoritative foreign literature websites in the field of Industrial machinery:

1. Food Engineering Magazine

Website: <https://www.foodengineeringmag.com/>

2. Food Processing Magazine

Website: <https://www.foodprocessing.com/>

3. Journal of Food Engineering

Website: <https://www.journals.elsevier.com/journal-of-food-engineering>

4. Food Manufacturing Magazine

Website: <https://www.foodmanufacturing.com/>

5. International Journal of Food Science & Technology

Website: <https://onlinelibrary.wiley.com/>