

How about puffed cereal corn flakes and Breakfast Cereal equipment?

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Corn Flakes Making Machine Description

Corn flakes making machine is from twin-screw extrusion lines produce cereal flakes plain or coated. The twin-screw extrusion technology is at the core of this very flexible scalable process. Corn flake machine includes mixing, food extruder machine, corn machine, drying, Hot air dryer, flavoring and so on. Corn flake machine or breakfast machine technology is ideal to meet the market demands and corn flake breakfast cereal manufacturing: Corn flakes/Breakfast cereal is a kind of crispy food, with the characteristic of hard to be steeped broken and strong grain taste. It can be used as a snack, and raw materials are eligible with coating recipes such as sweet syrups, honey, chocolate and other compositions. Then the corn flakes and cereals snacks can serve with milk and



Introduction Of Corn Flake Making Machine

We share our corn flakes manufacturing process knowledge to process healthy and balanced products made with wholegrain cereals or including a mix of multi-grains like wheat, oats, rice, barley, rye, Buckwheat or barley. Our automated corn flakes manufacturing process production lines are used to produce consistently high quality products while keeping the same organoleptic characteristics as traditional flakes. Corn flakes manufacturing process change molds and choose the right process to produce circles, balls, sheets, stars, letters and other products, and produce core filling snack filling biscuit, nutrition breakfast, corn flakes and other puffed foods.

How Does The Corn Flakes Production line

You Can Learn How To Make Corn Flakes As Follow:

The corn flakes ingredients materials (premix grains powder, minerals and vitamins, milk powder, emulsifiers, ...) are feed, mixed and conveyed in a preconditioner for the mixture to start the gelatinization. After mixer and then the corn flakes ingredients material is fed into the twin screw extruder; the screws mix the powders with a malt syrup, injected into the extruder; An advanced cooling system precisely adjusts the temperature in the barrel module. The homogeneous, pasty and cooked product is pushed throughout the barrel, which forms continuous unexpanded strands.

After a short cooling period, the cone flakes go to corn flakes processing steps using flaking machine consisting of two thermo-regulated and counter-rotating cylinders. The flakes are then transferred to a dryer oven machine/ hot air dryer and cooled before being packed. An additional coating operation may be applied to add, for example, a syrup, before drying in food processing.



corn flakes manufacturing process flow chart

1	Flour Mixer	Mixing materials
2	Screw Conveyor	Transfer Corn flakes raw materials from Mixer to Twin screw Extruder
3	Twin screw extruder	Extruding corn pellets
4	Vibrate Cooler	Cooling the corn flakes pellet
5	Air conveyor	Transfer Corn flakes pellet to flakes making machine
6	flakes making machine	Flaking corn flakes pellets into corn flakes
7	Air Conveyor	Transfer corn flakes to dryer

8	Commercial food dryer	Drying process in food industry to remove moisture
9	Hoister	Transfer Corn flakes to Vibrate Feeder
10	Vibrate Feeder	Transfer Corn flakes to how air dryer evenly
11	Hot air dryer	High temperature roaster oven make the corn flakes much more crispy
12	Air Conveyor	Transfer Con flakes to Sugar Sprayer
13	Sugar Sprayer	Spraying sugar on corn flakes surface
10	Commercial food dryer	Drying again to remove sugar moisture
11	Cooling machine	Cooling corn flakes with cooling fan
12	corn flakes packaging	Packing corn flakes in bags

How about puffed cereal corn flakes production line?

Puffed cereal corn flakes are mainly made of corn flour as the main raw material, after being puffed by a puffing machine, then compressed by a tablet machine, and then baked and matured by a second time. The cereal is softened by steaming and softening of the cereal, and then after being matured by the tablet machine.

Breakfast cereal corn flakes, cereal flakes, and baked ready-to-eat oatmeal are a kind of crisp food, which can be eaten directly or brewed with yogurt or milk. It has good rehydration, does not rot on the outside, has a smooth taste, and has a strong grainy flavor. . Puffed cereal corn flakes are mainly made of corn flour as the main raw material after being puffed by a puffing machine, then compressed by a tablet machine, and then baked and matured by a second time. The cereal is softened by steaming and softening of the cereal, and then after being matured by the tablet machine. The two types of equipment can be shared. The cereal and corn flakes produced by puffed cereal corn flakes equipment can be mixed with sugar, various vitamins and minerals, and can also be mixed with fruit, yogurt, coconut flakes, etc. Cereal corn flakes equipment produces popular instant cereal products or breakfast cereal crisp meal replacement foods on the market.



Corn flake production line flow of corn extruder:

raw material preparation ? powder mixing ? conveying ? extrusion and puffing ? conveying ? drying ? (packing)

Wide range of raw materials: rice, corn, oats, buckwheat, soybean meal and starch. Variety of products: snack food, crispy rice, sandwich food, instant rice porridge, nutritious rice noodles, bread crumbs. Longer service life: The screw and barrel are made of high-quality alloy steel, which is processed by quenching and tempering, forming nitriding, fine grinding and polishing, so that it has high strength, wear resistance, high pressure, and guaranteed long life operation of the screw.

The material of puffed corn flakes is fed by the feeder. In addition, the barrel is subjected to high temperature, high pressure and high shear, so that the material expands to meet the quality requirements, similar to the required organization state. Highlights of puffed corn flakes equipment:

1. Adopt advanced frequency converter speed regulation technology to make the equipment run more smoothly and save power;
2. Screws are made of alloy steel nitriding, which has a longer service life. It adopts a combined structure of building blocks,
3. Forced lubrication system to ensure a longer life for the transmission part of the equipment;

4. Visualized automatic temperature control system, which makes temperature control intuitive and more parameters;



Technical Parameters For Corn flake MAKING machine

Different model for sale of corn flakes making machine		
Model	Power Consumption	Output
LY65	90kw	100-150g/h
LY70L	120kw	200-250kg/h
KING75	140kw	300-500kg/h
KING95	190kw	800-1000kg/h

Parts of Corn Flakes Production Line

(1) Mixer. Mix corn meal or corn grits with nutritional additives and a proportion of water. This is the first step in the work of the corn flakes processing line.

- (2) Feeder. Feed the mixed material into the hopper of the extruder. This is the second step in the work of the corn flakes processing line.
- (3) Extruder. The raw material enters the hopper. In a pressurized system, small spherical particles are produced. This is the third step in the work of the corn flakes processing line.
- (4) Vibrator cooler. The granules are dispersed after entering the tablet machine, avoiding overlapping and pressing together. This is the fourth step in the work of the corn flakes processing line.
- (5) Air conveyor. The granules are transported to the tablet press. This is the fifth step in the work of the corn flakes processing line.
- (6) Flaking machine. The pellets are pressed into flakes, known as corn flakes. This is the sixth step in the work of the corn flakes processing line.
- (7) Air conveyor. Send the cornflakes to the oven. This is the seventh step in the work of the corn flakes processing line.
- (8) Pre-dryer. Ovens are mostly electric ovens. The temperature is adjusted by the control cabinet between 0-200 degrees. The inner pocket is made of stainless steel double nested. Baking time can be adjusted based on speed to remove moisture. This is the eighth step in the work of the corn flakes processing line.
- (9) Vibrator feeder. Send the cornflakes to the high temperature baking machine. This is the ninth step in the work of the corn flakes processing line.
- (10) High temperature baking machine. High temperature further drying, moisture below 3%. This is the tenth step in the work of the corn flakes processing line.
- (11) Seasoning thread. The seasoning line has octagonal cylinder, lifting cylinder, single cylinder and double cylinder. According to the output and product properties, there are spraying, sugar spraying and coating equipment. This is the eleventh step in the work of the corn flakes processing line .
- (12) Multi-layer oven. Remove the sugar moisture. This is the twelfth step in the work of the corn flakes processing line .
- (13) Cooling conveyor. The dried cornflakes were cooled to room temperature. This is the thirteenth step in the work of the corn flakes processing line .
- (14) Packaging machine. The finished pellets are conveyed to the crushing unit. This is the last step in the work of the corn flakes processing line .



Other advantages of puffed cereal corn flakes making machine

1. Provide general formulas for each category; 2. A variety of shapes can be selected; 3. Provide pre-sale consulting services, equipment services in sales, service installation and commissioning and training services; 4. Responsible for training personnel and guidance services; 5. Provide customer production line layout and layout services, and provide detailed plans in accordance with the purchase of customers' factories or actual conditions; 6. According to the workshop scale that the purchaser can provide.

The requirements for the tablet press are relatively high, the surface of the roller must have a high surface finish, and the roller must be kept at a constant temperature.

High temperature baking: Whether the corn flakes have a hard, crisp, dense structure and outstanding corn flavor, the baking process is extremely important. After the roasted corn flakes cool, it becomes a corn flake product. At present, many puffed cereal corn flakes are processed through post-processing, such as sugar, fried salt or chocolate, which mainly depends on market demand. The production requirements of puffed cereal corn flakes are high, and the process conditions are harsh.

I believe that in the near future, we will choose this equipment to create benefits.



Breakfast Cereal Making Machine Description

Cereal breakfast foods mainly refer to corn cereals manufacturing processed with modern technology using cereals (corn, rice, wheat, oats, etc.) as the main raw materials. Breakfast corn cereal is a kind of crispy food, with the characteristics of hard, steeped, broken and strong grain taste. Breakfast Cereal Making Machine includes mixing, extruding, drying, sugar coating and drying. breakfast cereal production line can be used as a snack or served with milk and coffee. Change molds and choose the right process to produce circles, balls, sheets, stars, letters and other products, and produce core filling snack, filling biscuit, nutrition breakfast, corn flakes and other puffed foods.

breakfast cereal making machine manufacturing process

Function Of Each Breakfast Cereal Machine		
1	Flour Mixer	Mixing materials
2	Screw Conveyor	Transfer cereals snacks raw materials from Mixer to Twin screw Extruder
3	Twin screw extruder	Extruding cereals

4	Air Conveyor	Transfer cereals snacks to dryer
5	Dryer	Drying process in food industry to remove moisture
6	Air Conveyor	Transfer cereals snacks to Sugar Sprayer
7	Sugar Sprayer	Spraying sugar on cereals snacks surface
8	Dryer	Drying again to remove sugar moisture
9	Cooling machine	Cooling cereals snacks with cooling fan
10	Packaging machine	Packing cereales corn flakes in bags



breakfast cereal production line Flow chart design

Raw material formulating-Mixer-double screw extruder----air conveyor--dryer-----air conveyor--sugar coating line--- dryer---cooling conveyor-Packing

The Advantages of cereals snacks machine:

1	<p>Twin screw extruder for Cereal breakfast making machines adopts the extrusion technology.</p> <p>After the cereals is extruded, the products will become bigger, puffy texture, crisp taste, starch form, increasing the water dissolve, easy to absorb by human.</p>
2	<p>Extrusion equipment tends to have good continuous working performance and high production efficiency, thus reducing production costs.</p>
3	<p>It can improve the textural characteristics, density and hydrophobicity of food materials, thus improving the taste and flavour of products, which is conducive to the refinement of coarse grains and makes them more acceptable to people.</p>
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5	<p>There is almost no waste during the production process, only a small amount of raw material is discharged during start-up and shutdown, thus reducing material waste.</p> <p>The extrusion process is a short process and the material is heated for a short period of time, thus preserving the maximum nutritional value of the material.</p>

Cereal vs Cornflakes - What's the difference?

Differenece Between Cereal And Corn Flakes	
Corn flakes	Breakfast cereals
High cost	Lower cost
More space	Less space
Corn Flakes' main ingredient is corn	It is made mainly from grains such as rice wheat, and barley
With flaking machine and baking machine	Without flaking machine and baking machine
After extruder is corn pellet	After extruder is puff snacks

Samples

Breakfast cereals come in a variety of shapes, sizes, and colors to meet the taste preferences and visual appeal of different consumers.



Shape: Common ones include flakes (such as corn flakes), round particles (such as Cheerios), puffed balls (such as crispy rice balls), and innovative three-dimensional shapes (such as stars, animals, etc.). Modern technologies such as 3D printing can also create personalized shapes, such as letters or brand logos.

Size: Usually between 0.5-3 cm in diameter, flake cereals are thinner (about 1-2 mm) while puffed ones are fluffy and light. Children's products are often designed to be small for an easy grip; adult models may be larger and emphasize the chewing feel.

Color: Natural cereals are mostly beige, brown and other primary colors, but many products add natural pigments (such as beet red, spinach green, curcumin) to enhance visual appeal.

For example, fruit-flavored cereals may be pink or purple, while chocolate flavored ones are dark brown. Under the health trend, "natural color" products without artificial colors are becoming more popular.

becoming popular.

These characteristics not only affect the taste (such as crispier slices and softer puffed balls), but also stimulate appetite through color and shape, especially attracting children while also fitting in with the brand differentiation strategy.