

Panko Breadcrumb production line

Detail Introduction :

The Panko Breadcrumb production line is a highly automated system dedicated to transforming stale bread into light, airy breadcrumbs cherished worldwide. Starting with the collection and sorting of bread, the line involves crushing the bread into fine particles through advanced milling machinery. These particles are then sifted to ensure uniformity in texture and consistency. Next, a gentle drying process removes excess moisture, preserving the bread's natural flavor. After drying, the breadcrumbs undergo a toasting phase, imparting them with a golden hue and delicious, crispy taste. Packaging machinery seals the finished Panko breadcrumbs in airtight containers, ensuring freshness until consumption. This streamlined production line guarantees efficiency, hygiene, and consistent product quality.