

Panko Breadcrumb production line

Detail Introduction :

The breadcrumb production line is an automated system dedicated to transforming stale bread into valuable breadcrumbs. Starting with the collection of bread waste, the process involves crushing the bread into fine particles through mechanical grinders. These particles are then sieved to ensure uniformity in size, followed by a drying phase to remove excess moisture. After drying, the breadcrumbs pass through a cooling system to maintain their crispiness. Finally, they are packaged in sealed containers to preserve freshness and ready for distribution. This streamlined production line not only reduces food waste but also efficiently converts it into a popular food ingredient used in various cooking applications.