

Loyal Company appeared at the 2025 Shanghai Bakery Exhibition: Intelligent Manufacturing Matrix empowers the upgrading of the food industry and has received extensive attention from the industry

Introdução detalhada :

Driven by technological innovation, creating an efficient smart manufacturing ecosystem

One-stop solution to enable industry upgrade

Industry recognition is rising, and cooperation opportunities are emerging

About Loyal Company

At the recently opened 2025 China (Shanghai) International Bakery Exhibition, Loyal, a global leader in the food manufacturing industry, took the theme of "Smart Manufacturing the Future, Baking for the World" and made a brilliant appearance with its innovative production line, biscuits line, puffed food production line and other production equipment, as well as one-stop digital solutions, fully demonstrating its hard-core strength in the field of intelligent food industry. On the first day of the exhibition, the Loyal booth attracted many professional visitors and became the focus of the scene.



Driven by technological innovation, creating an efficient smart manufacturing ecosystem

As the core highlight of this exhibition, Loyal Company focused on displaying its independently developed food processing and manufacturing equipment. The production line integrates the whole process equipment from raw material processing, automated production line to finished product packaging, and optimizes the production rhythm through AI algorithms, achieving a breakthrough of reducing energy consumption by 20% and increasing production capacity by 35%. Among them, the dynamic temperature control technology equipped with the new generation of intelligent ovens can accurately control the baking curve, adapt to the needs of diversified products such as bread, cakes, and biscuits, and help companies flexibly respond to market changes.

In addition, the "Pasta Flexible Production Line" released by Loyal for the first time has aroused heated discussions in the industry. The production line adopts a modular design, supports rapid switching from traditional straight noodles to special-shaped noodles, cooperates with the original low-temperature drying process to maximize the retention of wheat nutrition and taste. In the on-site demonstration, the equipment completed high

intensity continuous operation with a yield rate of 98%, and was highly praised by representatives of many leading food companies.

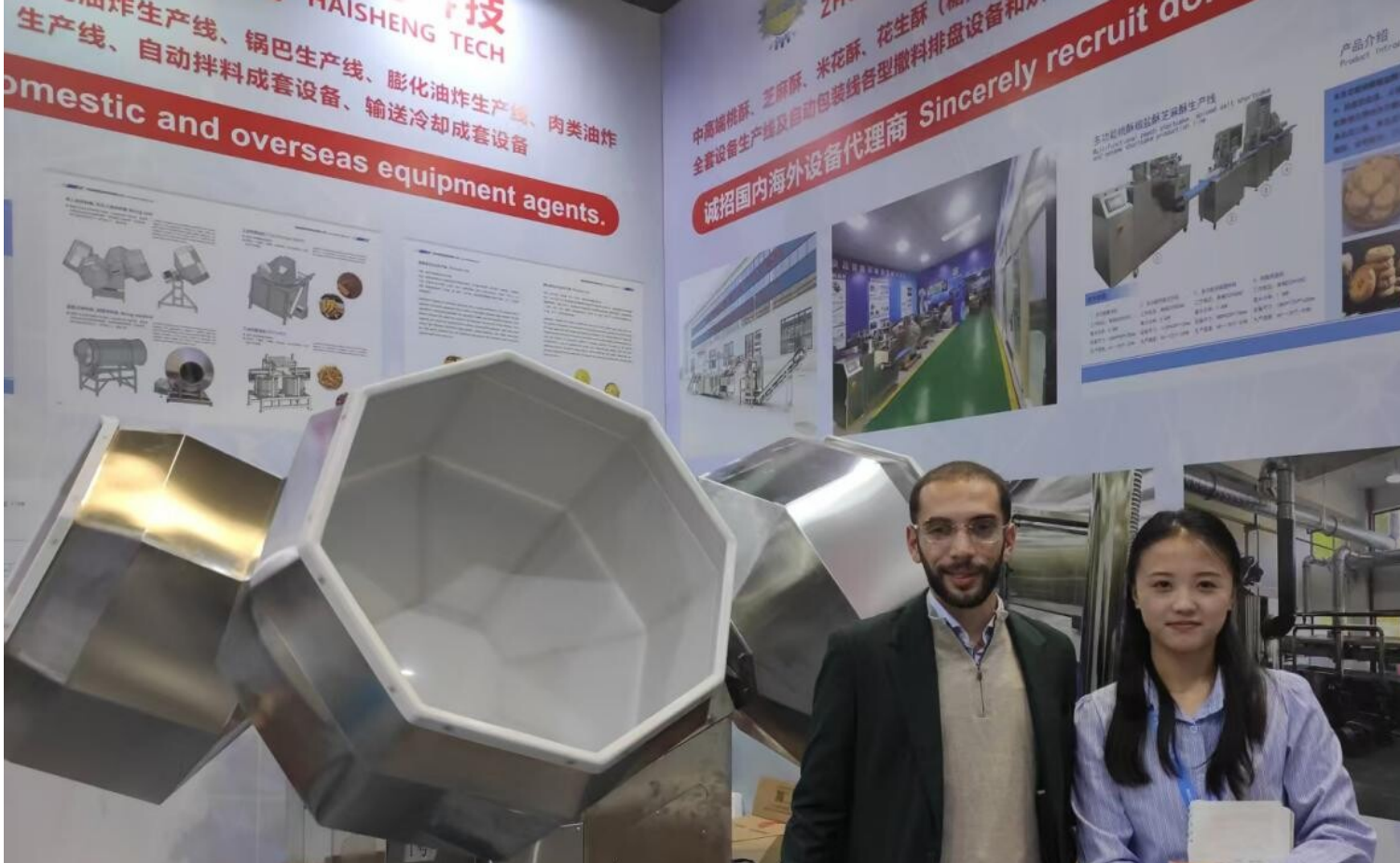


One-stop solution to enable industry upgrade

Facing the digital transformation needs of the food industry, Loyal launched the "Smart Factory Panoramic Solution", covering key links such as production management, quality control, traceability, and energy consumption monitoring. Through deep integration with the industrial Internet platform, enterprises can obtain equipment operation data in real time and realize remote operation and predictive maintenance. During the exhibition, many medium-sized enterprises consulted about the details of cooperation, hoping to break through the production capacity bottleneck and accelerate intelligent transformation through Loyal solutions.

Industry recognition is rising, and cooperation opportunities are emerging. On the first day of the exhibition, the Loyal booth received more than a thousand professional visitors and signed letters of intent for cooperation with more than ten companies. After visiting, experts from the China Baking Food and Confectionery Processing Industry Association said: "Loyal's technological innovation is closely linked to the pa

points of the industry. Its equipment is at the international leading level in terms of energy saving efficiency and intelligence, providing important support for China's food manufacturing upgrade."



About Loyal Company

Loyal has been deeply involved in the field of food equipment manufacturing for more than 20 years, with business covering more than 80 countries and regions around the world. With the mission of "technology empowering the future of food", the company continues to promote technological innovation in the sub-sectors of baking, pasta, biscuits, instant noodles, puffed food, nutritional powder, bread crumbs, etc., helping customers achieve cost reduction, efficiency improvement and sustainable development.