How is the Cereal Bar Made?

Cereal bars are produced in food processing plants by means of the Cereal Bar Production Line, which is a specialised machine for making cereal bars and can produce a wide range of cereal bars.

Cereal bars have a long history of development and as people's standard of living has improved, they have placed higher demands on them and paid more attention to the quality of cereal bars. Cereal bars are sweet, crunchy and easy to carry, and they are loved by many people and have a large share of the market. So, how are cereal bars made?

Cereal bars are produced in food processing plants by means of the Cereal Bar Production Line, which is a specialised machine for making cereal bars and can produce a wide range of cereal bars. We can also make our own cereal bars in a very simple way, and here are the two methods of making cereal bars.

Firstly, take a look at the method for making your own cereal bars.

1.Prepare the ingredients: peanut rice, oatmeal, pistachio nuts, dried cranberries, low gluten flour and honey.

2.will be oatmeal, peanuts, pistachio nuts, dried cranberries in proportion to weigh good.

3. the peanut rice is raw, to roast in the oven, baking time to pay attention to turn back and forth a little, about fifteen minutes or so, so that it is evenly heated.

4. Chop the roasted peanut rice and pistachio nuts.

5. Pour the chopped peanuts, chopped pistachios, oatmeal and dried cranberries into a bowl, add the low gluten flour and mix well.

6.Add the honey and stir again, taking a little more time to mix well.

7.Line a baking tray with greaseproof paper and pour the mixture on top.

8.Cover the top with a layer of greaseproof paper and use a flat-bottomed glass to press down firmly and evenly.

9.Preheat the oven to 175 degrees and bake on the middle shelf, top and bottom, for 25 minutes, until the top is golden brown.

10.Take out, cool to a certain point and cut into pieces. Yummy cereal bars are ready!

Tips:

1.Make sure to toss well after adding the honey.

2.Make sure to press it into the mould, otherwise it will not take shape.

3.Let it cool before cutting, it's not easy to cut when it's hot.

Homemade cereal bars are additive-free, high in fibre, low in sugar, low in fat, nutritious and with a wide range of flavours, they can be served with milk and eggs for a quick breakfast or as a snack. Easy to make, easy to carry, easy to store and so many benefits. See how the **Cereal Bar Production Line** processes cereal bars.

The cereal bar production line can take corn, rice, millet, oats and other cereals as raw materials, and add appropriate auxiliary materials, after mixing and stirring, extrusion molding, cooling and packaging a series of processes to form a variety of types of cereal bars, but also by changing the mold to make other snacks, the production of food quality, good taste, loved by consumers.

As shown, the cereal bar production line is an attractive, high performance machine that is ideal for the production of cereal bars and has many advantages.

Advantages of the cereal bar production line.

1?Automatic cutting, saving time and effort, more economical and convenient.

2?With multi-reforming flat structure, flat pressing and even thickness.

3?Adopting frequency conversion speed control, high degree of automation, stable performance, simple and convenient operation.

4?Made of alloy steel and special technology, durable, high pressure, longer screw life.

5?Frequency conversion, material discharge, levelling and cutting in one go, greatly saving time and improving work efficiency.

The advent of the **cereal bar production line** has brought great convenience to food processing plants and the production of high quality cereal bars to meet the needs of consumers, making it an ideal machine that is truly adapted to the requirements of society.

This is all you need to know about homemade cereal bars and the cereal bar production line. If you are interested in making your own cereal bars, you can follow the instructions in this article to make your own cereal bars.