

How to make bread crumbs?

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There are many types of breadcrumbs on the market now. If you like to make crispy foods or casserole dishes, you have probably used bread crumbs in your recipe. It is pretty possible to make your own breadcrumbs besides the store-bought ones. However, it is believed that the breadcrumbs produced by the factory are better in terms of taste and nutrition. So you might be probably wondering how exactly does the factory produces breadcrumbs?

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There are two ways to make breadcrumbs, one way is to make your own, and the other is to the factory-made ones. When we make bread crumbs ourselves, the main raw material used is usually bread. When the factory produces breadcrumbs, it uses wheat flour, cornflour, rice flour, etc., as the main raw materials. However, with added salt, vitamins, and minerals, etc., using professional equipment for the breadcrumb production.



How to make homemade breadcrumbs:

Easy homemade bread crumbs recipe using leftover bread. Perfect for mixing into meatballs, coating chicken and topping casseroles. You can use any type of bread. Keep in mind that the flavor of the bread, such as rye will affect the taste of the crumbs. If you want a finer texture to your crumbs, ground the pieces of bread more.

If you're cooking for yourself or live in a small household, bread is something that tends to go to waste the most. Instead of tossing out the last few slices of bread or the crusty ends of loaves, use them to make breadcrumbs. Once you see how simple this bread crumb recipe is, you'll never want to go back to buying packaged bread crumbs again. With just 5 minutes of prep time and 10 minutes in the oven, you can have delicious homemade breadcrumbs ready to use as a coating, for binding, or as a topping. Cut or tear the bread into pieces, toss with olive oil, salt and herbs. Then, place the bread on a baking sheet and bake until crisp. After the bits of bread have cooled, transfer to a zippered bag and roll flat with a rolling pin. The next step is to transfer to an airtight container or bag and store until you are ready to use.

In this way, the finished product is bread crumbs, and you can make delicious fried food anytime and anywhere in storage.

The specific methods of using professional equipment to produce breadcrumbs are as follows:

First, mix the raw materials according to the breadcrumb formula, then add an appropriate amount of water in the blender and mix them evenly, and then transfer them to the twin-screw extruder for extrusion and puffing. Eventually, the texture would become like the texture of the breadcrumbs.

Then cut the semi-finished product into a fixed length. Then it is transported into the crumb machine to be crushed. After crushing is completed, the final shape of the breadcrumbs is obtained. The size of the crushed particles can also be adjusted.

Then for the next step a dryer is used to quickly dry the breadcrumbs, following, a cooler is used to cool it down. Finally, using a packaging machine for the product packaging so that the production of breadcrumbs is complete. Lastly, the products are ready to be shipped to the store for consumers to purchase.

The above are two methods of making breadcrumbs. Well, if you happen to have unfinished bread in your hand, why not to use it to make bread crumbs? Or if that is too much work for you, feel free to buy directly in the store. However, the bread crumbs in the store use advanced extrusion technology, the bread crumbs produced are richer in taste and more nutritious.



The [Bread Crumb Machine](#) is the latest model of manufacturing breadcrumbs within the industry, and it is well recognized by numerous clients around the globe. At present, our machines have been successfully exported to a number of countries and regions such as Singapore, Canada, Pakistan, India, and Japan. Furthermore, it is witnessed that our machines have served as a helping hand for manufacturers around the globe pursuing success.

If you are on the lookout for buying high-quality equipment to improve your production technology level, then you've come to the right place. You can be firmly ensured that **the Bread Crumb Machine** will be your ideal choice. That is due to the fact that the equipment is not only superior in performance. Also our breadcrumbs produced are of exceptionally high quality. Moreover, the equipment has reliable quality, a long service time, energy-saving, quite user-friendly and super environmentally friendly, no pollution and waste in the production process. Therefore, our equipment has been used by many well-known enterprises.

We can provide customized services to our customers when needed. Also, we can provide you with comprehensive warranty service. Therefore, we will at all times be here for our valued customers and provide a satisfactory solution for any requirements. Our customers are more than welcome to visit our factory for on-site inspections!