

## What Are The Influencing Factors Of The Instant Noodle Production Line?

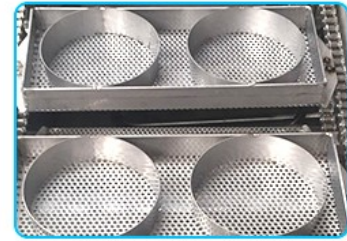
The instant noodles produced with corrugated sheets have short rehydration time, good elasticity, smoothness and transparency. And small instant noodle making machinery are comparable to large-scale equipment popular in the market.

The industrial instant noodle making machine is a new generation of miniaturized products produced by our company on the basis of researching similar products at home and abroad.

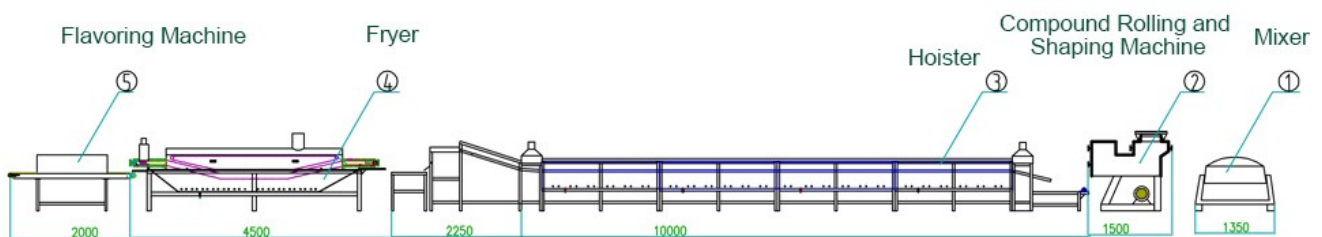


Its process is perfect, compact structure, novel design, stable and reliable performance. The automatic instant noodle making equipment is automatically completed from flour to finished products. And with simple operation, moderate output, energy saving, small floor space, low investment and quick results.

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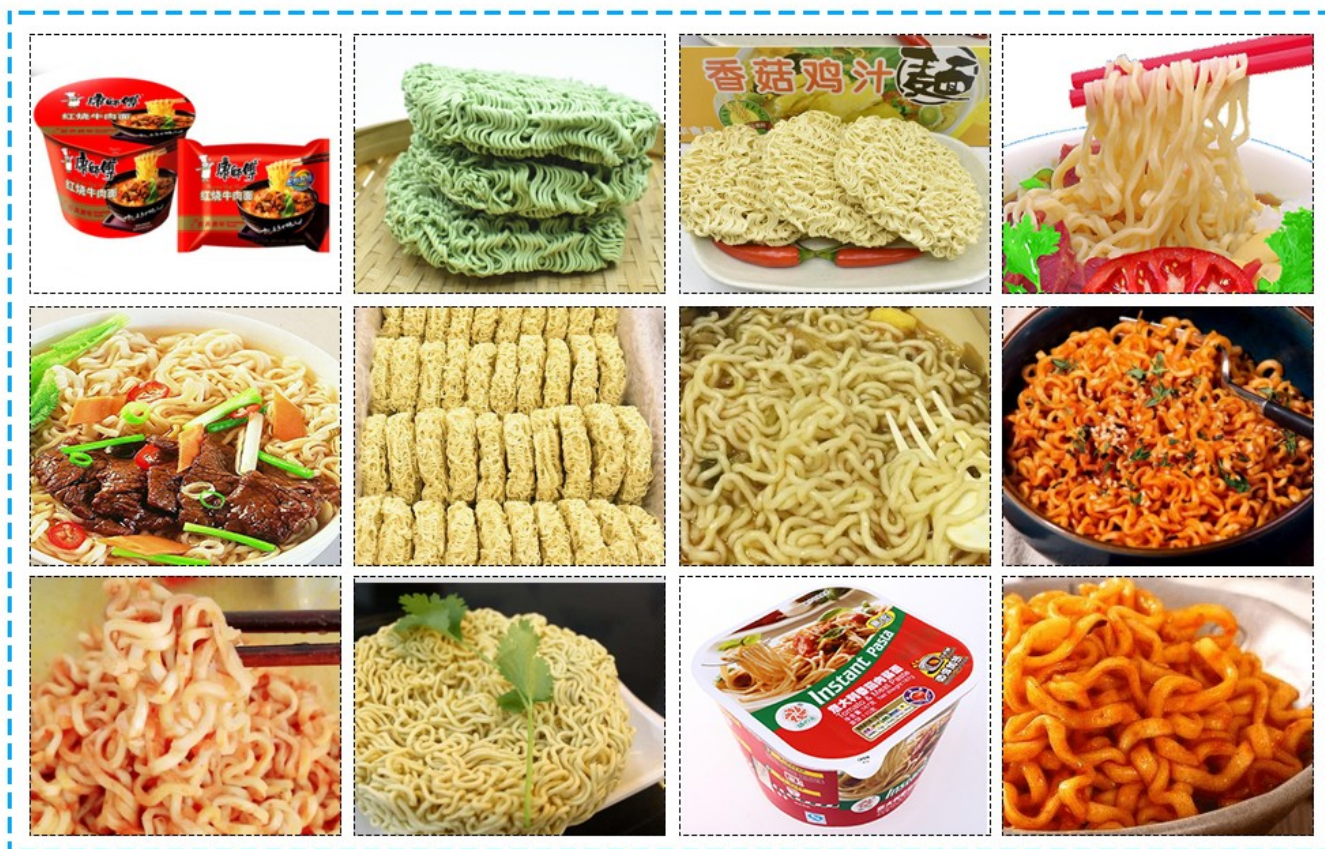
With the continuous progress and development of society. There are more and more fans of instant noodles. So what do you know about the influencing factors of the full automatic instant noodle production line? Below, Shandong Loyal will explain the influencing factors of the industrial instant noodle making production line:



The ash content of flour not only affects the color and smell of flour. But also it affects the uniform water absorption of flour during kneading, affects the formation of gluten network. And it has a certain impact on product quality.

Only when the protein and starch in flour absorb water can a good mixing effect be achieved. It is usually required to add about 30 kg of water to 100 kg of flour. And it can adjust accordingly

during the operation according to the water content of flour and protein. Adding as much water as possible without affecting the tableting and molding is beneficial to improve the quality of the product.



Add the right amount of salt. Appropriate addition of dissolved salt when making noodles not only enhances the flavor. But also strengthens gluten and improves dough processing performance. At the same time, salt can prevent the dough from rancidity. Usually: high protein content, add more salt, otherwise, add less; summer temperature is high, add more salt, winter less.

