

What products does nutritional powder equipment mainly process?

If you want to know more story about LOYAL brand? here can help you - <https://www.facebook.com/foodmachineloyal>

What are the main products of nutritional powder? Nutritional powder uses grains as the main raw material, with the addition of small amounts of health-promoting ingredients such as red beans, mung beans, black sesame seeds, walnuts, yams, Job's tears, buckwheat, highland barley, and barley. It achieves rapid cooking through extrusion and puffing, and then is crushed to obtain a ready-to-use nutritional powder. Consuming this specific nutritional powder increases the intake of essential nutrients, and long-term use can achieve effects such as lowering blood pressure and blood sugar, improving eyesight, clearing the liver, and removing dampness and toxins. Nutritional powder products play a significant role in improving and maintaining health in today's fast-paced lifestyle.



So, what equipment is used to process nutritional powder products? The process can be categorized into low-temperature baking, roasting, and puffing processes. Low-temperature baking uses microwave drying technology, mainly used for cooking high-oil bean products. Microwave cooking does not produce a very high starch paste consistency, requiring ultra-fine grinding. It requires boiling water for better consumption, and the product is prone to sedimentation. The roasting process uses high-temperature roasting, resulting in higher starch paste

formation compared to microwave baking. It produces a strong roasted aroma and better texture, but loses more nutrients. The last method is extrusion puffing. While the equipment and process flow for extrusion puffing are more complex than the previous two, the resulting nutritional powder is the best among the three production conditions. Its texture is better than microwave baking but slightly worse than roasting. Its mixing effect is better than both microwave drying and roasting, and it is less prone to sedimentation.



1. Introduction to the Five Grains Powder Production Line: This product's production line can be divided into small, medium, and large-scale lines based on production output and raw material properties. The production line configuration varies depending on the product's target market. Due to economic growth and continuous technological upgrades, food manufacturers increasingly adopt highly automated production line configurations.

2. Puffed Rice Noodle Production Line Flow: Raw material crushing ? Mixing ? Extrusion puffing ? Drying ? Secondary crushing ? Secondary mixing ? Storage ? Packaging ? Finished product warehousing

3. Equipment Configuration: Production and processing solutions will be rationally configured according to different customer needs and production requirements.

4. Production Line Advantages

Technology	Chenyang Company's puffed rice noodle production line adopts twin-screw extrusion puffing technology to replace the traditional steaming and cooking method for rice noodle production.
Operation	Chenyang Company's nutritional rice noodle production line integrates mixing, steaming, cooking, puffing, sterilization, and packaging, and does not require a boiler. The production process is simplified, efficient, and environmentally friendly.

Application	The puffing main unit adopts domestically high-efficiency twin-screw extrusion puffing technology. The segmented and combined screw structure can adapt to the puffing processing needs of different grain raw materials. The raw materials can be single materials such as rice flour and corn flour, or mixtures thereof.
Products	Changing the raw materials and auxiliary equipment can change the product, producing nutritional powders with different flavors.



Reference

The following are five authoritative foreign literature websites in the field of Industrial food machinery:

1. Food Engineering Magazine

Website: <https://www.foodengineeringmag.com/>

2. Food Processing Magazine

Website: <https://www.foodprocessing.com/>

3. Journal of Food Engineering

Website: <https://www.journals.elsevier.com/journal-of-food-engineering>

4. Food Manufacturing Magazine

Website: <https://www.foodmanufacturing.com/>

5. International Journal of Food Science & Technology

Website: <https://onlinelibrary.wiley.com/>