

How To Make Instant Noodles?

Instant noodles are also named fast food noodles, instant noodles, cup noodles, quick-cooked noodles, instant noodles. It is a noodle food that can be cooked in hot water in a short time. (Usually within 3 minutes) Instant noodles are made by rolling ,steaming and frying noodles that have been shredded, so that the shape of the noodles is fixed (usually square or round). Before eating, seasoning powder and sauce will be put into the soup of the noodles, to make the

noodles taste more delicious and more nutrition.

How to make instant noodles?

1.INSTANT NOODLES PRODUCTION PROCESS

Mixing Material - Rolling&Shaping- Boiling - Cutting and bending - Frying - Cooling - Ready the flavoring bags-Packaging

2.SIZE REQUEST FOR THE INSTANT NOODLE FACTORY

3.INSTANT NOODLES MANUFACTURING PROCESS PLANT WORKING DESCRIPTION:

Instant noodles manufacturing was simple operation by loyal's instant noodles machine.

Opertiaon	Description
1.Mix into dough	Put the prepared flour and water,salt into the dough mixer, and then continue to mixing until the dough is mixed
2.Rolling dough	The dough passes through multiple rolling rollers continuously ,to be a layer
3.Cutting extruded noodles	In order to make noodles curved, noodles are cut into curved noodles through an instant noodle forming knife
4.Steamed raw noodles	The cut raw noodles pass through a long steaming box, while steaming, the speed of the conveyor belt is increased, and the noodles are gradually pulled into the whole process, whole processing only takes two minutes
5.Paint oil on the surface of the noodles	Paint oil on the surface of the noodles to prevent the dough from sticking together. The noodles were elongated in the previous step, so that the oil can be applied more evenly.
6.Cut into one piece	The noodles coated with oil are cut by a rotary knife, the portion cut in one circle is one piece. Usually the length of the cutted noodles is 30cm, which is the most suitable length for

	people to grip when eat.
7.Serving a single serving of noodles	Each cutted noodle will be individually placed in a perforated stainless steel filter on the frying machine, waiting to be fried.
8.Frying noodles	Each piece of noodles is thoroughly fried at an oil temperature of 130°C ~ 140°C to complete the dehydration and hardening process. Required oil volume is 1200kg.
9.Cooling process	The fried noodle cakes are very hot , need to be cooled in an air-cooling cooler to 35? ~ 40?.
10.Inspection	Weigh the noodles first, to check if its meet the standards, and then check whether they are mixed with metal or other substances by X-ray machine. Most of them also need to manually check whether the shape of the noodles is normal.
11.Put the flavoring bags/oil bags	After each noodles cake passes through the material package machine on the conveyor belt, a package of seasoning package is placed on it.
12.Instant noodles Packing	The packaging bag is marked with the production date by a V-shaped inkjet machine, then the noodles are wrapped, and finally each side is divided and sealed by a heat-sealing hob at the end of the assembly line.
13.Second-quality inspection	The packaged surface must be weighed and irradiated by X-ray machine, and the package must be manually checked for leaks, offsets, discoloration and other problems.
14. Third-quality inspection(by woker)	Artificial edible tasting, to detect whether the taste of instant noodles is good enough.

SEASONS BAGS SOLUTION (POWDER SEASONING BAG AND OIL/SAUCE BAGS)

a---According to different customer's local market,some people can buy the finished flavoring bags directly,we can also provide flavoring bags solution.

b---Or we can provide the sauce oil packing machine,seasoning powder packing machine,then the customer can packing the flaovring material by themselaves.

INSTANT NOODLES PACKING

With Our bag packing machine,or cup packing machine,the noodles cake can be packed in

different size and style.