Microwave Cocoa Powder Sterilizing Machine

Introducción detallada :

1.Description Of Microwave Cocoa Powder Sterilizing Machine

As one professional microwave cocoa powder drying and sterilizing machine manufacturer,we can of
medium and large microwave drying and sterilization equipment drying machine for sale. The food p
mainly refer to carbohydrate-rich foods and root vegetables. Carbohydrate-rich foods include rice, wh
corn, while root vegetables include potatoes, potatoes, and yams. In addition, starchy fruits power su
various beans and bananas are also included in starchy foods.

2.Sterilization Principle Of Microwave Cocoa Powder Drying And Sterilizing Machine

Sterilization Principle Of Microwave Cocoa Powder Drying and Sterilizing Machine

1	The Thermal Effect Of Microwave Energy:	Under The Action Of a Certain Intensity Of Microwave Field, Insects And Bacteria In Food Will Absorb Microwave Energy To Heat Up Due To Molecular Polarization, Thereby Denaturing Their Protein And Losing Biological Activity.
2	The Non-Thermal Effect Of Microwave Energy:	Under The Action Of a Certain Intensity Of Microwave Field, Insects And Bacteria In Food Will Absorb Microwave Energy To Heat Up Due To Molecular Polarization, Thereby Denaturing Their Protein And Losing Biological Activity.
3	Microwave Sterilization And Preservation Are The Result Of The Combined Effect Of Microwave Thermal Effect And Non-Thermal Effect:	The High-Frequency Electric Field Also Changes The Membrane Potential And Polar Molecular Structure; It Causes The Proteins And Physiologically Active Substances In The Microorganisms To Mutate And Lose Vitality Or Death.

3.How To Make Powdered Food? What Is Powdered Food?

Powdered foods are edible powders that are made from raw food materials after processing such as and dehydration.For example, sesame powder made from sesame seeds, milk powder made from m

and vegetable powder made from fresh fruits and vegetables, coffee powder made from coffee bean made from wheat, and so on.Various types of powdered foods are used in various ways in daily life.Sometimes it can be part of a main meal or snack:Such as whole grain powder, fruit and vegetabl powder, milk powder, kudzu root powder, lotus root powder, etc. are often used as breakfast or snac sometimes used for food flavoring:Like pepper, allspice, chili powder, flour, starch, etc. are often use cooking;Powders like ground coffee, cocoa, matcha, and cinnamon are commonly used in beverages baked goods.

4.The Application Of Microwave Power Drying And Sterilization Equipment

Application of microwave machinery: equipment model of drying and sterilizing machine as a microw drying and sterilization equipment factory,to adopt the microwave drying making machine is a good .This equipment is mainly used for food drying, sterilization, heating, curing, etc. It can also be used f extraction and heating in the pharmaceutical and chemical industries.