Loyal Company appeared at the 2025 Shanghai Ba Exhibition: Intelligent Manufacturing Matrix empow the upgrading of the food industry and has receive extensive attention from the industry

Detail Introduction :

Driven by technological innovation, creating an efficient smart manufacturing ecosystem

One-stop solution to enable industry upgrade

Industry recognition is rising, and cooperation opportunities are emerging

About Loyal Company

At the recently opened 2025 China (Shanghai) International Bakery Exhibition, Loyal, global leader in the food manufacturing industry, took the theme of "Smart Manufacture, Baking for the World" and made a brilliant appearance with its innovative production line, biscuitsline, puffed food productionline and other production equipme well as one-stop digital solutions, fully demonstrating its hard-core strength in the field intelligent food industry. On the first day of the exhibition, the Loyal booth attracted m professional visitors and became the focus of the scene.



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ecosystem

As the core highlight of this exhibition, Loyal Company focused on displaying its independently developed food processing and manufacturing equipment. The product line integrates the whole process equipment from raw material processing, automated production line to finished product packaging, and optimizes the production rhythm the AI algorithms, achieving a breakthrough of reducing energy consumption by 20% and increasing production capacity by 35%. Among them, the dynamic temperature contratechnology equipped with the new generation of intelligent ovens can accurately contaking curve, adapt to the needs of diversified products such as bread, cakes, and bia and help companies flexibly respond to market changes.

In addition, the "Pasta Flexible Production Line" released by Loyal for the first time has aroused heated discussions in the industry. The production line adopts a modular desupports rapid switching from traditional straight noodles to special-shaped noodles, cooperates with the original low-temperature drying process to maximize the retention wheat nutrition and taste. In the on-site demonstration, the equipment completed high intensity continuous operation with a yield rate of 98%, and was highly praised by representatives of many leading food companies.



One-stop solution to enable industry upgrade

Facing the digital transformation needs of the food industry, Loyal launched the "Sma Factory Panoramic Solution", covering key links such as production management, que traceability, and energy consumption monitoring. Through deep integration with the in Internet platform, enterprises can obtain equipment operation data in real time and re remote operation and predictive maintenance. During the exhibition, many medium-s enterprises consulted about the details of cooperation, hoping to break through the production capacity bottleneck and accelerate intelligent transformation through Loya solutions.

Industry recognition is rising, and cooperation opportunities are emerging On the first day of the exhibition, the Loyal booth received more than a thousand professional visitors and signed letters of intent for cooperation with more than ten companies. After visiting, experts from the China Baking Food and Confectionery Pro Industry Association said: "Loyal's technological innovation is closely linked to the pa points of the industry. Its equipment is at the international leading level in terms of en saving efficiency and intelligence, providing important support for China's food manufacturing upgrade."



About Loyal Company

Loyal has been deeply involved in the field of food equipment manufacturing for more 20 years, with business covering more than 80 countries and regions around the wor the mission of "technology empowering the future of food", the company continues to promote technological innovation in the sub-sectors of baking, pasta, biscuits, instant noodles, puffed food, nutritional powder, bread crumbs, etc., helping customers achier reduction, efficiency improvement and sustainable development.