

Introduction of the Corn Flakes Production Line

The accelerated pace of life has made a variety of fast food products the new favourite of the public, and the convenience of eating them has gained many loyal consumers. Corn flakes are a very popular breakfast cereal that has found its way into millions of homes and has become the first choice of many people for breakfast.

As a cornflake manufacturer, we wanted to improve our production process and further expand our market, so we decided to upgrade our equipment and after much research, we decided to use the **Corn Flakes Production Line**. And after testing, we found that the line has many clear advantages.

What are the advantages of a cornflake production line?

1. All equipment is made of food-grade stainless steel, reliable quality, sturdy and durable.
2. With a fully automatic production method, the production efficiency is very high.
3. The whole production line has a compact structure and occupies a small area, which can be easily used by small and medium-sized enterprises.
4. A wide range of breakfast cereals can be processed and produced, with a wide range of applications.
5. Energy-saving design, no pollution and no leakage in the production process.



The **corn flakes production line** is a combination of mixer, elevator, extruder, air conveyor, dryer, flavouring machine and packaging machine, with extrusion system, flaking system, drying system, flavouring system and packaging system, which can complete the production and processing of cornflakes automatically.

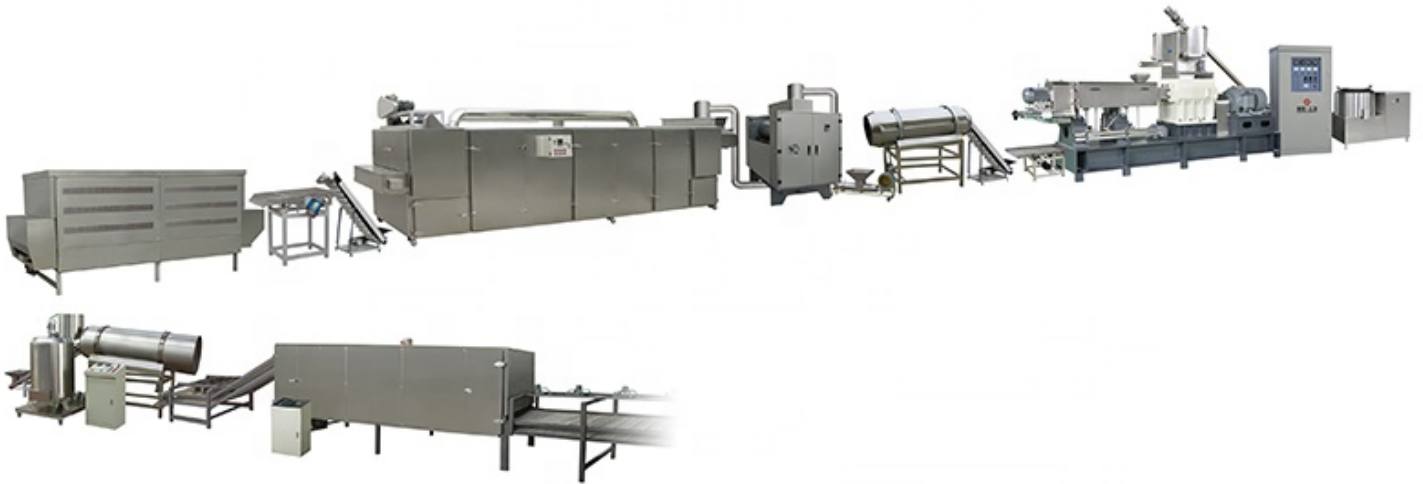
Corn flakes are processed and produced using a corn flake production line in the following ways:

The ingredients used in the production of cornflakes are corn, sugar, salt, vitamins and minerals, etc. These ingredients are blended according to the cornflake recipe, with a reasonable control of the nutrient and salt content to ensure that the processed cornflakes have a good taste, and the blended

ingredients are mixed well in a blender.

The raw material is conveyed into the extruder, where it is allowed to be fully cooked at high temperature and pressure, after which it is cut into tortilla chip shapes and awaits further processing. The cut and shaped cornflakes need to be pre-dried, after which they do not stick together and are of a higher quality. This is followed by a pressing process, where the cornflakes are pressed into shape. The pressed cornflakes are baked at a high temperature to create a crispy texture and to highlight the characteristic flavour of the corn. They are then seasoned and fed into a seasoning machine to create different flavours

The final step in the production of cornflakes is packaging, which can be fully automated using a packaging machine, resulting in higher quality cornflakes.



These are the specific steps in the production of cornflakes using the cornflake production line. The whole production process is very rigorous and uses advanced extrusion technology to ensure that the cornflakes produced are rich in taste and nutrition and are recognised by a wider range of consumers.

The line can be used to produce a wide range of breakfast cereals such as cornflakes, breakfast cereals and oatmeal, making it a very versatile and cost effective machine for the food processing industry.

With the help of **Corn Flakes Production Line**, our productivity and production quality have been greatly improved and we have become more competitive in the market, and we believe that our future prospects are very promising.

We approve of the line and have reached a very friendly relationship with the manufacturer. We hope that the manufacturer will develop more machines with superior performance to provide us with greater convenience!