

The technological charm and excellent technology modern nutritional powder production line

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Why Choose Us

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Nutritional powder is a powdered nutritional supplement made from natural ingredients (such as grains, beans, fruits and vegetables) or scientific formulas through modern technology. It is rich in protein, dietary fiber, vitamins and minerals, and is portable, easy to absorb, and has flexible formulas. It is widely used in meal replacement, sports nutrition, maternal and child health care, and special medical food. It is an ideal health solution for modern fast-paced life.



Application of Nutritional powder

1. Comprehensive and balanced nutrition: Suitable for people with unbalanced diets, people or those with poor digestion and absorption (such as the elderly), providing basic nutrients such as protein, carbohydrates, vitamins, and minerals.
2. Meal replacement use: Some nutritional powders (such as meal replacement shakes) can replace regular meals, control calorie intake, and help weight management.
3. Infants/children: Formula milk powder or growth nutritional powder, supplement DHA, calcium, iron and other nutrients that promote development.
4. Pregnant/lactating women: Rich in folic acid, iron, calcium, etc., to support fetal and maternal health.
5. Postoperative/disease recovery: High-protein, high-energy nutritional powder helps repair tissues and improve malnutrition (such as cancer patients, postoperative recovery).
6. Athletes/fitness people: Muscle-building powder (high protein + carbon water) or whey protein powder to promote muscle synthesis and recovery.
7. Enteral nutrition support: Provide nutrition through nasogastric or oral feeding for patients with dysphagia and intestinal dysfunction (such as homogenized meal, complete nutrition).

formula powder).

8.Disease management: Such as special nutrition powder for diabetes (low GI), low-formula for kidney disease, etc.

9.Protein supplement:Whey protein, soy protein, etc., suitable for vegetarians or people with insufficient protein intake.

10.Dietary fiber powder:Improve intestinal health (such as inulin, oligofructose).

11.Vitamin/mineral powder:For deficiency (such as iron, vitamin D powder).

12.Cannot replace normal diet:Nutritional powder is a supplementary means, and must be obtained through natural food first.

13.Must follow doctor's advice or instructions: Special medical purpose nutritional must be used under the guidance of a doctor.

14.Allergen test:Pay attention to whether the ingredients contain allergens such as lactose and gluten.



Equipment List of [Nutritional powder Making Machine](#)

Mixer? Screw conveyor?Twin screw extruder ?Air conveyor? Multi-layer oven?Cooling machine with dust pelletizing system?Mixer



Soybeans



Mixer



Twin Screw Extruder



Multi-layer Oven



Automatic Crash System



Blending Machine



Soy flour

Working principle of each machine

Powder mixer:

Mix various raw materials, such as grain powder, protein powder, vitamins, minerals, according to a specific formula ratio to ensure that the ingredients in the nutrient powder are evenly distributed and the product quality is stable and consistent.

During the mixing process, some liquid auxiliary materials, such as oil, syrup, flavoring can be easily added so that these auxiliary materials can be evenly coated on the surface of the powder raw materials to improve the taste and flavor of the nutrient powder.

crew conveyor:

The rotation of the spiral blades can be used to stably convey the raw materials mixed in the mixer from one location to another, such as conveying the raw materials from the mixer to the feed port of the twin-screw extruder to ensure the continuity of the production process. Screw conveyors usually have good sealing properties, which can prevent raw material leakage and external impurities from mixing during the conveying process, maintain the purity of the raw materials, and also reduce dust flying and improve the production environment.

Twin-screw extruder:

Material maturation: During the extrusion process, the rotation of the screw and the heating of the barrel allow the material to be rapidly matured under high temperature and high pressure, starch and other ingredients undergo gelatinization, protein undergoes denaturation, and the digestion and absorption rate of the nutrient powder is improved. According to different molds and process requirements, the material is extruded into a specific shape and particle size, such as flakes, granules, etc., to prepare for subsequent crushing and packaging processes, and also improve the appearance and taste of the nutritional powder.

The structure of the twin-screw extruder allows the material to be subjected to strong mixing and shearing during the extrusion process, further mixing the various raw materials evenly and also enables some added functional ingredients to be better combined with other materials, improving the quality and stability of the product.

4. Air conveyor

Efficient transportation: Using wind as a power source, the material processed by the twin-screw extruder is quickly transported to the designated location, such as transporting extruded particles to the oven or the next processing step. The transportation efficiency is high and can meet the needs of large-scale production.

Cooling materials: For materials that have been extruded at high temperatures, the air flowing during the air delivery process can play a certain cooling role on the materials, preventing the materials from deteriorating or other quality problems due to excessive temperature during subsequent processing.

5. Oven

Drying and dehydration: By setting the appropriate temperature and baking time, the moisture in the materials is removed so that the nutritional powder reaches a certain moisture content standard, which is convenient for long-term storage and maintaining the stability of the product, preventing the growth of microorganisms and the degradation of nutrients.

Crushing machine with dust pelletizing system

Crushing and refining: The materials dried in the oven are further crushed into finer particles to meet the particle size requirements of the nutritional powder products, so that the nutritional powder has better solubility and dissolution properties, which is convenient for consumers to eat.

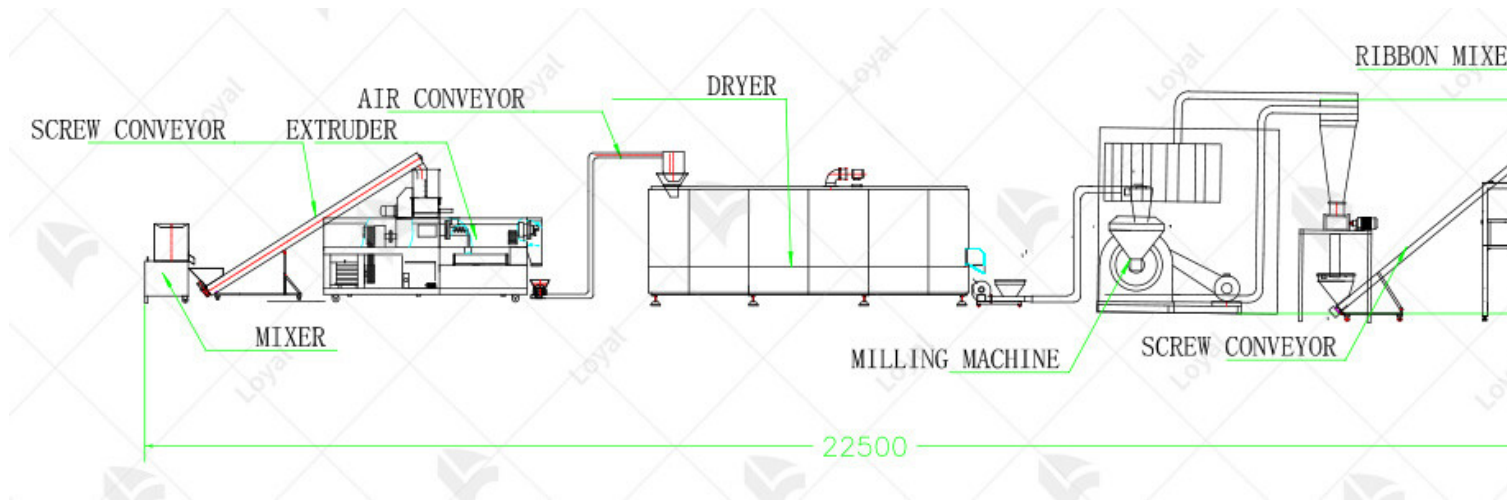
Particle size classification: Some crushing dust collectors have a particle size classification function, which can classify and screen the crushed powder according to different particle sizes, remove oversized or undersized particles, ensure the uniformity of product particle size, and improve product quality.



Technical Parameters of Nutritional Powder Making Machine

Model	Installed power	Power consumption	Output	Size(L*W*H)
LY65	81.57kw	53kw	100-150kg/h	16500x1150x2350mm
LY70	84.16kw	55kw	200-250kg/h	17500x1150x2350mm
LY85	147kw	110kw	400-500kg/h	31000x1500x3650mm

Flow chart of Nutritional powder Processing Machine



The Core Advantages of Nutritional Powder Making Machine

1. High degree of automation? PLC control system realizes full automation from feeding, packaging, reducing manual intervention.
2. Nutrient retention technology? Low temperature processing technology (such as vacuum drying) retains heat-sensitive ingredients to the maximum extent.
3. Flexible and adaptable? Modular design can quickly switch formulas to meet the production needs of different products (such as protein powder, grain powder).
4. Strict quality control system? Online detector monitors powder particle size and moisture content in real time to ensure quality consistency.
5. Energy saving and environmental protection? Dust recovery system reduces waste and energy consumption by more than 20%.



FAQ About the Baby Porridge Machine

When foreign customers consult about nutritional powder production lines, their focus is often on equipment performance, product quality, production efficiency, after-sales

guarantee, etc. Here are some common questions and answers:

1. What is the capacity of the equipment? Can it meet our production scale?

Our nutritional powder production line has a variety of specifications to choose from. The smallest model can produce 100kg/h, and the large model can produce 1000kg/h. Before confirming the specific order, we will accurately match the most suitable equipment for you based on the expected output and production plan you provide to ensure that it fully meets your production scale needs.

2. What is the degree of automation of the equipment? Is it difficult to operate?

The production line has a high degree of automation. From raw material pretreatment, weighing, mixing and stirring, drying and granulation to packaging, most links can be completed automatically, greatly reducing manual intervention and improving production efficiency. The operation interface is simple and intuitive, with detailed operation guides. Even if the operator does not have a deep professional background, he can become proficient after a few days of professional training from us.

3. What advanced technologies does the equipment use to ensure the stable quality of nutritional powder?

The equipment uses an advanced precision batching system, with errors controlled within a very small range to ensure the precise proportion of each nutrient; the mixing process uses three-dimensional efficient mixing technology to evenly distribute the nutrients; the drying and granulation uses low-temperature vacuum technology to retain the activity of nutrients to the greatest extent, avoid high temperature damage to nutrients, and thus stabilize product quality.

4. Can the hygiene standards of the production line meet international requirements?

Absolutely. All parts of the production line that come into contact with the material are made of 304 or 316L stainless steel that meets food-grade standards. The surface is smooth, so it is not easy to leave residual materials, which is easy to clean; the production process is fully enclosed to reduce the risk of external contamination.

5. Is the maintenance cost of the equipment high? Is maintenance convenient?

The equipment maintenance cost is low. Most of the parts we use are general models that are easy to purchase on the market and reasonably priced. The equipment structure is simple and designed, and each part is easy to disassemble, which saves time and effort in daily maintenance and inspection. We also provide you with detailed maintenance manuals, remote guidance, and arrange on-site service when necessary to ensure stable operation.

the equipment and reduce maintenance costs.

6. How long does it take to deliver?

Under normal circumstances, after receiving your advance payment, the equipment production can be completed and the delivery can be arranged within 30 weeks. However, there are special circumstances such as tight supply of raw materials and peak order, we will communicate and negotiate with you in advance to shorten the delivery cycle as much as possible to ensure the smooth progress of your project.

7. What after-sales services do you provide after purchasing the equipment?

We provide comprehensive after-sales services. The equipment warranty period is 1 year. During the warranty period, if the fault is not caused by human factors, we will repair or replace parts free of charge; arrange professional technicians to come to guide installation and commissioning to ensure the normal operation of the equipment; provide a 7×24 after-sales hotline to answer your questions encountered during use at any time; make regular return visits to understand the use of the equipment and provide technical support in a timely manner.



Why Choose Us

We are a professional manufacturer of food machinery and we have been manufacturing nutrition cereal bar processing line for nearly 20 years. In addition to the Nutrition Bar snack processing line, we also manufacture lines for deep-fried food, pet feed, starch and many more. Each of our lines has basically a variety of moulds, which can be adapted to produce a wide range of food products. We are not satisfied with the status quo but are constantly upgrading and innovating our products, adapting our production process to meet the market demand.

designs to the changing needs of the times and keeping up with the pace of progress
satisfied with the pursuit of excellence!