What ingredients are in corn flakes?

Detail Introduction :

What is the main production of the cornflakes?

What is the method of making cornflakes?

Corn flake is a very popular breakfast cereal food, which is loved by many consumers. When you eat cornflakes, you only need to use milk to brew directly, you can use it directly, and simple and conveni consumption is one of the most important reasons for cornflakes.

Everyone likes to eat cornflakes is because the flavor of the corn flakes is very prominent, and the tas crisp. Eat a thick corn incense. So what are the main materials of cornflakes?

What ingredients are in corn flakes?

The main material is corn flour, then added a proportion of raw materials such as white sugar, glucos vitamin, and minerals. Using a very unique production process, the final produced corn slices is good fragrance is highlighted, and it is widely welcomed by consumers.

The raw materials of the corn flakes are very rich. Only with high quality raw materials and advanced production technology, manufacturers can produce a high quality corn flake, stand out in the fierce r

What is the method of making cornflakes?

First, select some raw materials with a relatively high quality, formulated according to the formula of cornflakes. Add appropriate amount of water. Mix the raw material uniform. If you want to make a hi quality cornflake, you must use a high quality cornflake formula. The quality of the formula is a big relationship with the quality of the cornflakes.

Mixed homogeneous feedstocks are further processed in the extrusion machine. The original materia extruder will be confirmed and is extruded into the shape of the mold. Replace the mold can produce

variety of cornflakes. Thereafter, dry extrusion molded cornflakes.

The surface of the drying corn panel has a certain tension and does not stick together. The tablets ca
made. The corn flakes were pressed into shape, followed by drying again. In the high temperature sta
moisture of the cornflakes is lost, and a very crispy taste is formed. The shelf life is greatly extended.

For cornones that require seasoning, it can be placed in the invasive tube to season. Make a more un
flavor. If you don't need to season, you can pack it after cooling, and you can sell it.

The above is a specific production method of cornflakes. The choice of raw materials of corn flakes is
and it is also very important in production technology. Only in this way ensures that the cornflakes pr
by the manufacturer have a relatively high quality quality.

In this era of very rapid life, a variety of convenient and fast food will become the mainstream of futu
society. The corn flakes are one of them, with a very broad development prospect. For the majority o
manufacturers, the current competition is more fierce, using high-quality production equipment, will
manufacturers further enhance the market competitiveness.

Corn Flake Production Line is the industry's leading food machinery, has been exported to Singapore
India and Japan and other countries. The production line has received a very high evaluation in the lo
and the corn flakes produced are in the market. Corn Flake Production Line is made of food-grade sta

steel, and the equipment is firm and durable, long service life. And there is very high production effic
pollution production process, can be processed to produce a variety of breakfast grains, which are ve
range of applications.

The corn flake industry is a very hot industry with a broad development prospect. If you want to buy
device to improve your competitiveness, please contact us. We can provide customized services, and
forward to your arrival!