

An automated breakfast cereal production line is now available! —It produces 50 tons per day, is healthy with no additives, and offers quick return on investment.

Overall Introduction

Cereal breakfast foods mainly refer to corn cereals manufacturing processed with modern technology using cereals (corn, rice, wheat, oats, etc.) as the main raw materials. These cereals are meticulously selected and cleaned to ensure the highest quality, with each grain inspected for optimal size, texture, and flavor. Breakfast corn cereal is a kind of crispy food, with the characteristics of being hard to be steeped broken and possessing a strong, nutty grain taste that delights the palate. The aroma of freshly toasted corn mingles with the subtle sweetness of natural grains, creating a symphony of scents that awaken the senses and make it a delightful start to the day.

[Breakfast Cereal Making Machine](#) includes mixing, extruding, drying, sugar coating, and drying

processes. Each step is carefully monitored to achieve the perfect texture and flavor. The mixing process combines the grains with precise amounts of water and other ingredients to create a dough-like consistency, the aroma of which fills the air with a comforting, homey scent. The extruding process shapes this mixture into various forms, such as circles, balls, sheets, stars, and letters, each with its unique appeal and intricate design that catches the eye. The drying process removes excess moisture, ensuring the cereal remains crisp and delicious, with a satisfying crunch that echoes through the kitchen. Finally, sugar coating adds a sweet glaze that enhances the overall flavor experience, glistening under the light and inviting with its golden hue, followed by another drying phase to set the coating perfectly, leaving a smooth, appealing finish.

A [breakfast cereal production line](#) can be used as a snack or served with milk and coffee, offering versatility in consumption. When paired with warm milk, the cereal softens slightly, releasing more of its rich flavors, the creamy liquid enveloping each

piece and enhancing the nutty undertones. Coffee complements its robust taste with a hint of bitterness, creating a balanced and invigorating combination that energizes the morning. Changing molds and choosing the right process allows for the production of core filling snack foods, filling biscuits, nutrition breakfast options, corn flakes, and other puffed foods, catering to diverse dietary preferences and needs. The visual appeal of these varied shapes and colors makes them attractive to both children and adults alike, ensuring a fun and nutritious breakfast experience that delights all the senses.

Market Background: The global breakfast cereal market is rapidly growing with a strong demand for healthy snacks. Consumers are increasingly seeking out 'zero additives' and 'non-fried' health cereals, driven by a heightened awareness of dietary health and wellness. These cereals, often made from whole grains, nuts, and seeds, are rich in fiber, vitamins, and minerals, providing a nutritious start to the day. Traditional production

lines, however, often suffer from low efficiency and high labor costs, creating an urgent need for automation upgrades to meet modern demands. The vibrant colors and enticing textures of these new-age cereals have also captured the imagination of health-conscious families, making them a staple in many households. Each bite offers a delightful crunch, with a mix of soft and chewy elements that appeal to both children and adults alike. The natural sweetness from fruits and the subtle nuttiness from almonds or chia seeds add layers of flavor, making these cereals not just a healthier option but also a delicious one.

Product Positioning: This high-capacity automated breakfast cereal production line is specifically designed for medium to large food enterprises, catering to the needs of businesses looking to scale up their operations efficiently. Meeting stringent international health food standards (FDA/CE certified), it ensures that every batch of cereal produced adheres to the highest quality and safety benchmarks. The production line offers full automation from the initial raw material

processing through to final packaging, significantly minimizing human intervention and reducing the risk of contamination or error. The sleek, stainless steel design and state-of-the-art technology of this production line make it a standout choice for companies aiming to maintain a competitive edge in the market. The line features advanced sensors and precision machinery that meticulously handle each stage of production, from the precise mixing of ingredients to the seamless filling and sealing of packaging materials. The ambient hum of the machinery and the rhythmic clatter of automated arms working in harmony create a symphony of efficiency. The production line's user-friendly interface allows operators to monitor and adjust processes in real-time, ensuring optimal performance and product consistency. Its modular construction also provides flexibility, allowing for easy upgrades or reconfiguration to adapt to evolving production needs or new product lines.



Core Advantages:

?Ultra-high capacity: Capable of producing up to 24 tons of cereal per day, this state-of-the-art production line is perfectly suited to meet large-

scale order demands, ensuring a consistent and reliable supply without ever compromising on quality. The robust, industrial-grade machinery is designed to handle a wide variety of grains and cereals, from wheat and oats to rice and corn, providing unparalleled flexibility and scalability for diverse product lines. Each component, from the automated feeders to the precision milling units, operates seamlessly to maintain optimal performance and efficiency, delivering a superior end product every time.

?Healthy process: Emphasizing health-conscious consumers' preferences, the production process avoids the use of preservatives, thereby preserving the original flavor and nutritional integrity of the grains. This meticulous approach ensures that the grains retain their natural aroma, texture, and vibrant color, which is often lost in products laden with artificial additives. This commitment to natural ingredients sets it apart in a crowded market, appealing to those who prioritize clean eating and wholesome nutrition, seeking foods that are free from chemical residues and genetically modified organisms (GMOs). The result is a product that not

only tastes better but also supports overall well-being, making it a preferred choice for families, athletes, and anyone dedicated to a healthier lifestyle.

?Quick return on investment: With a projected recovery of investment costs within 6-8 months, this production line offers a compelling financial proposition. An included investment return analysis provides detailed insights into cost savings and revenue generation, making it an attractive option for forward-thinking businesses. The comprehensive support and maintenance services further ensure long-term operational efficiency and profitability.



production process

Raw material formulating ? Mixing ? Extruding, inflating cutting into ball shape ? cooling conveying ? Air conveying ? tablet compressing ? Drying ? Flavoring ? Conveying ? Drying ? Cooling

conveying

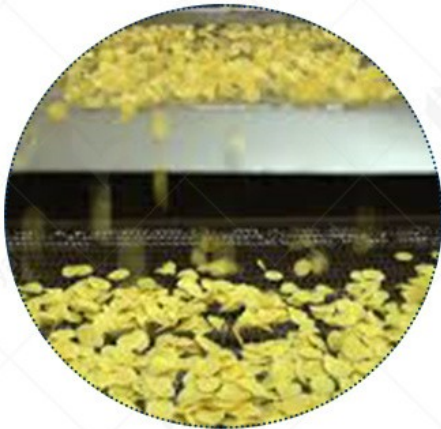
This breakfast cereal ball production line features a fully automated process that perfectly replicates the traditional art of cereal making. Every step, from ingredient preparation to final packaging, is meticulously designed to produce nutritious, crispy cereal products with premium quality.

The process begins with carefully selected grains and nutritional additives, which are precisely blended in an intelligent mixing system. The uniformly mixed ingredients then move to the extrusion stage, where they undergo a delightful puffing transformation under precisely controlled temperature and pressure, forming plump, spherical cereal balls. Still warm from extrusion, these cereal balls enter a gentle cooling system where they gradually set and stabilize.

After cooling, the cereal balls are conveyed via a specialized pneumatic transport system to the next

stage. Here, they undergo light pressing to slightly flatten their shape, optimizing them for the seasoning process. Advanced spray-coating technology ensures even flavor distribution across every piece. A secondary drying stage then locks in the seasoning, creating a perfect fusion of taste and texture.

Finally, the finished products go through a cooling stage to reach the ideal packaging temperature. The entire process is seamlessly connected, preserving the natural nutrition of the grains while enhancing them with unique flavors and textures. Combining traditional cereal craftsmanship with modern food technology, this production line guarantees consistently high-quality output in every batch



Technologies and equipment involved in breakfast cereal production and processing

Model	Installed	Real p	Output	Dimension	Price
-------	-----------	--------	--------	-----------	-------

	power	power			
LY-65	84kw	59kw	120-150kg/h	21000x1200x2200mm	20000USD
LY-70	132kw	92kw	200-250kg/h	23000x1500x2200mm	28000USD
LY-85	239KW	167KW	300-400kg/h	28000*3500*4300mm	30000USD
LY-75	186KW	140KW	400-500kg/h	24000*1500*2800mm	35000USD

What Is The Cost Of Breakfast Cereal Production Line?

Core Machine Features

Feature Category	Key Advantages	Technical Highlights
Automation & Control	Minimizes human intervention	Centralized PLC control for seamless

operation

- Self-diagnostic system for real-time fault detection
- Food-grade stainless steel contact surfaces
- Non-fried technology for low-fat products
- Heat recovery system cuts energy use by 30%
- Modular design for quick cleaning and maintenance
- Interchangeable molds for shapes/sizes

Health & Safety Ensures clean, additive-free production

Energy Efficiency Reduces operational costs

Versatility Adapts to diverse product types

Quality Assurance

Delivers uniform, high-quality output

(balls, flakes, rings)

- Supports sweet/savory flavor coatings
- Precision seasoning application (98% uniformity)



The **breakfast cereal production line** begins with the breakfast cereal suppliers first putting the raw material into the double screw extruder. The breakfast material, typically a mixture of grains like corn, wheat, and rice, along with other ingredients such as sugar, salt, and vitamins, is then subjected

to the action of the rotating screw within the extrusion puffing machine. As the material moves between the screw and the barrel, friction is generated, causing the material to be constantly cut, squeezed, and stirred. This mechanical action increases the internal temperature of the extruder, which can reach up to 150°C, and raises the pressure within it, often exceeding 100 psi. Under these high temperature and pressure conditions, the material is thoroughly cooked, transforming into a thick, sticky paste. As the pressure in the double screw extruder continues to build, the paste material is eventually ejected through the mold. Upon exiting the mold, the moisture within the material rapidly vaporizes, causing the cereal to puff up, creating a light and airy texture. Simultaneously, a rotating cutting tool near the mold cuts and shapes the puffed material into various forms, such as golden corn flakes, crispy wheat squares, or delicate rice rings. These freshly formed cereal pieces are then conveyed into a dryer, where they undergo a drying process. The drying temperature is carefully controlled to be around 120°C, ensuring efficient moisture removal

while preserving the cereal's nutritional value and flavor.

After drying, the cereal passes through an air cooling stage to bring down its temperature to about 20°C. Once dried and cooled, the moisture content of the cereal should be approximately 3%. This low moisture level significantly extends the shelf life of the puffed food, often up to six months or more. Additionally, the baking process imparts a distinct flavor to the cereal, enhancing its overall quality and appeal by caramelizing the sugars and giving it a slightly toasted aroma.



FAQ:

?What is the production capacity of this production line, and what size of enterprise is it suitable for?

A: •Standard capacity: 100kg/h-1000kg/h
(customizable small or extra-large equipment).

- Suitable customers:

?Small and medium-sized enterprises:

100-250kg/h modle, low investment threshold, suitable for start-up brands or contract manufacturers.

?Large enterprises: 300-1000kg/h, fully automated design, suitable for bulk exports or chain brands.

?Does the equipment meet food safety certification requirements?

A: Certifications: CE, FDA, ISO 22000 certifications.

Material Safety: All parts that come into contact with food are made of 304 stainless steel, eliminating any risk of contamination.

?What does after-sales service include?

A: • Basic services:

? Free installation and commissioning + operation training

? 1-year full machine warranty

- Value-added services (optional):

? Remote monitoring system (real-time fault diagnosis)

? Annual maintenance plan

? How automated is the production line? Is it necessary to have a technician operate it?

A: • Automation level:

? The entire process from raw material input to packaging is fully automated, requiring only manual input of raw materials and random inspections.

? Touchscreen control allows for one-button start-up after parameter settings.

- Operational difficulty:

? Ordinary workers can be trained to operate within 1 to 3 days.

? We provide operation manuals in both Chinese and English along with a fault code guide.

For more information, please visit the Facebook
page:<https://www.facebook.com/Foodextruderfactory>