

Unlock The Secrets Of Efficient instant noodle production line Manufacturing

If you want to know more story about LOYAL brand? here can help you - <https://www.facebook.com/foodmachineloyal>

In the fast-paced modern life, instant noodles are not just a simple food, but also carry people's emotions about warmth, convenience and memories. Whether it is a bowl of hot noodles after working overtime late at night, or the most familiar taste during school years, instant noodles have accompanied the growth and daily life of countless people in its unique way. And what supports all this is the silent and tireless [instant noodles production line](#).

The flour is mixed, rolled, steamed, fried or hot air dried, and each process is carried out under precise control to ensure the strength and taste of each noodle. The fully automatic [instant noodles production line](#) not only improves production efficiency, but also keeps the quality stable. You may not know that the seemingly simple pack of instant noodles is the crystallization of the wisdom of countless technicians and the perfect fusion of machinery and food technology.

This is not just a production line, it is more like a link that connects people's emotions and taste. Every pack of instant noodles is a silent dialogue between the factory and consumers, and the intersection of industrial aesthetics and daily life. On this production line, technology is no longer cold; it gently shapes a taste of home, a simple yet profound sense of satisfaction.



History of Instant Noodles

The history of instant noodles can be traced back to the mid-20th century, and it is an important milestone in the development of the food industry:

In 1958, Momofuku Ando, the founder of Nissin Foods in Japan, invented the world's first instant noodles - "Chicken Ramen". This instant noodle made by frying and drying technology can be eaten with just a few minutes of hot water, and it quickly became popular in the market, opening the precedent of the instant noodle industry.

In the 1970s, with the advancement of technology and the popularization of production lines, instant noodles began to spread widely in Asian countries and gradually moved to the global market. Various regions have developed rich and diverse varieties according to taste differences, such as beef noodles, seafood noodles, spicy noodles, etc., to meet the needs of consumers in different regions.

After the 1980s, new categories such as non-fried instant noodles, bowl noodles, and mixed noodles continued to emerge, and the product structure became increasingly diversified. At the same time, the production process has been continuously optimized, and automated production lines have become the mainstream, which has improved production efficiency and food safety.

Today, instant noodles have become one of the important ready-to-eat foods worldwide, not only carrying the needs of convenience and nutrition, but also reflecting the development and progress of the food industry.

What are fried instant noodles?

Fried instant noodles are the mainstream type of instant noodles. The production process includes:

Dough mixing ? Rolling and cutting ? Steaming ? Fried dehydration ? Cooling and packaging.

During the frying process, the water in the noodles evaporates quickly, forming a porous structure, which allows the noodles to rehydrate quickly. At the same time, the oil penetration gives the noodles a unique aroma and crispy taste.

Advantages of fried instant noodles

High production efficiency and low cost	Frying and dehydration are fast, suitable for large-scale industrial production, and the unit cost is lower than that of non-fried processes.
Better taste and flavor	1.Good rehydration: The porous structure has strong water absorption and can be

	eaten after 3-5 minutes of brewing. 2.Crispy and fragrant: During the frying process, oil (such as palm oil) penetrates the noodles, bringing a unique burnt aroma and smooth feeling.
Long shelf life	It can be stored for 6-12 months at room temperature, which is convenient for storage and transportation.
Mature technology and high market acceptance	Since Ando Momofuku invented fried instant noodles in 1958, the process has been stable and it is the most familiar type of instant noodles to consumers around the world.
Adapt to diversified products	The hardness of the noodles can be controlled by adjusting the frying temperature and time to adapt to different flavors (such as crisp noodles, instant noodles, fried noodles, etc.).



Instant noodle production line flow chart

ALKALI WATER MIXING TANK---ALKALI WATER MEASURING
 DEVICE---FLOUR MIXER---ROUND DISK AGING
 MACHINE---ROLLING & SHAPING MACHINE---STEAMING
 MACHINE---NOODLE CUTTING AND DIVIDING MACHINE---FRYING
 MACHINE---HEATING EXCHANGER---OIL FILTER---OIL
 CIRCULATING PIPELINE---OIL TANK---ARRANGING
 MACHINE---COOLING MACHINE---CONVEYING MACHINE

The above equipment is needed for large-scale instant noodle production lines. If the production volume is small, some equipment can be omitted.

You can tell your manufacturer all your ideas. A good cooperation comes from the sincere cooperation of both parties. Please believe that the plan will be implemented through the mutual discussion of your ideas.

The function of instant noodle production line

- 1.ALKALI WATER MIXING TANK: Mixing saline water, additives, etc. Body made of stainless steel316.
- 2.ALKALI WATER MEASURING DEVICE: Automatic metering of salt water. Body made of stainless steel316.
- 3.FLOUR MIXER: Mixing the raw material uniform.
- 4.ROUND DISK AGING MACHINE: Storage and maturation of dough.
- 5.ROLLING MACHINE: After heat treatment, increases the hardness of the roll, the noodles that are pressed out are lighter and stronger.
- 6.STEAMING MACHINE: Using the electrical to heating the water to have steam, then Boiling the noodles by steam. If steam heating is required, a boiler will need to be prepared.
- 7.NOODLE CUTTING AND DIVIDING MACHINE: It is used to cut noodles and adjust the frequency by controlling the size of noodles.
- 8.FRYING MACHINE: Fried instant noodles. Streamlined design, effectively control the oil level, with oil drain function, effectively reduce the oil content of the oil block by 5%, save the customer's raw material cost.
- 9.HEARING EXCHANGER: Working with the frying machine
- 10.OIL TANK: To storage the oil.
- 11.ARRANGING MACHINE: Arrange the dough
- 12.COOLING MACHINE: Cool to room temperature.

Output of instant noodle manufacturing

machine

According to customers' frequent inquiries, the output is divided into 11,000 pieces/8h, 30,000 pieces/8h, 60,000 pieces/8h, 80,000 pieces/8h, 120,000 pieces/8h, 200,000 pieces/8h, 250,000 pieces/8h.

Layout of the instant noodle production line

Regarding large-volume instant noodle production lines, no turns are allowed from pressing to cooling, please note this.

The advantages of instant noodle production lines mainly include efficient automation, large-scale production, cost control, and standardized quality. The following is a specific analysis:

1. Efficient automation to increase production capacity

(1) Continuous production: From dough mixing, rolling, steaming, frying/non-frying drying to packaging, the entire process is automated and reduces manual intervention.

(2) 24-hour operation capability: The equipment has high stability and is suitable for large-scale order needs.

2. Large-scale production to reduce costs

(1) High raw material utilization: Accurately control the amount of flour, oil, and seasoning to reduce waste.

(2) Low labor cost: A standard production line only requires 5 to 10 people to operate, and the labor demand is far lower than that of traditional food processing.

3. Quality standardization to ensure food safety

(1) Controllable process parameters: Automatic adjustment of

temperature, time, humidity, etc. to ensure the consistent taste of each package of noodles.

(2) Reduce pollution risks: Closed production environment + automated packaging to reduce the probability of human pollution.

4. Flexible adaptation to market demand

(1) Multi-category compatibility: The same production line can adjust parameters to produce fried noodles, non-fried (hot air drying) noodles, udon noodles, etc.

(2) Customized packaging: Supports multiple forms such as bag packaging, cup packaging, and barrel packaging to adapt to different consumption scenarios.

(3) Quick introduction of new products: The seasoning package formula can be easily changed, making it easy to launch new flavors.

If you are interested, I will recommend a company to you, please continue reading.



Recommended Company

Shandong Loyal Industrial Co.,Ltd. Is a Manufacturer Of Snacks Extruder Machine , Industrial Microwave Oven , Corn Flakes Production Line , And a Standing Director Of China Food And Drying Equipment Industry Association.

The Self-developed Twin-screw Extruder And Single-screw Equipment of Shandong Loyal Machinery Have Been Used In Production: Puffed Snack Food, Breakfast Cereal Corn Flakes, Fried Pasta, Bread

Crumbs, Fruit Chips, Baby Food, Textured Soy Protein (tsp) Food, Fish Feed And Pet Food. a Variety of Snack Production Line Supporting Products.at The Same Time, The Batching, Drying, Flaking, Baking, Frying And Spraying Equipment Matching The Twin-screw Extrusion System Have All Achieved Independent Design And Production.

Our Extrusion System Is Widely Used In: Puffed Snack Foods, Breakfast Cereals, Vegetable Protein Meat Products, Soy Based Nutrition Bars, Reconstituted Rice, Grain Nutrition Powder, Modified Starch, Starch-based Sticky Music Children's Educational Toys, Degradable Starch-based Packaging Filling Materials, Bread Crumbs And Other Food Additives, Pet Food, Aquatic Feed, Biology And Chemical Industries.

Customer-specific Food Processing Plant Project Solutions

As one of the leading manufacturers of food processing equipment, we are always searching for new solutions that benefit our snack food customers. Our experienced frying engineers always find the optimal solution for your industrial batch and continuous frying system line application. That's why we also develop, design and produce custom fried snack production line.

Close collaboration with our customer is important to us even in the early development phase. No matter what the special requirements of instant noodles production line, snack food extruder machine, pasta production line application, we can develop a custom made food processing equipment to match your needs.

Loyal have a unique and efficient industrial continuous frying equipment for snack food extruder machine that provides the right crunch and desired moisture level.

The Industrial Microwave Sterilization Defrosting Drying Machine can be designed as a dry powder dosing system and a wet slurry dosing system as required.

Some snacks can also be fried according to taste requirements, and we also provide Fried Snack Production Line for the processing and packaging of fried extruded snacks.

Loyal Food Production Line meet the needs of customers to obtain snack food that meet the needs.

In ovens or drying units, electric or gas can be used as heating sources.

Loyal have a unique and efficient industrial continuous frying equipment for snack food extruder machine that provides the right crunch and desired moisture level.

The Industrial Microwave Sterilization Defrosting Drying Machine can be designed as a dry powder dosing system and a wet slurry dosing system as required.

Some snacks can also be fried according to taste requirements, and we also provide Fried Snack Production Line for the processing and packaging of fried extruded snacks.



About packaging and after-sales service

Packing: Plastic Film Suitable For Ocean Carriage

Technical Support: The customer can inform machine related problems to us via telephone, email or fax. All information will be recorded and will be reported to the After-sale Service team. Meanwhile, the sales person will be tracking the case until problem solved.

Service Team: We have a professional After-sale Service team including 10 professional engineers with at least 6 years working experience. They can handle technical consultation about manufacturing process, maintenance, fault diagnosis and troubleshooting, etc.

After-sale Service available : 1. Check & test before delivery
2. Instruction for installation 3. On site commissioning 4. Repair &

maintenance

After the receipt the advanced payment, we will provide allocation chart at the buyer's request. When effect the shipment, we'll provide operation manual, etc. in English.

As consumers' demand for convenient and fast food continues to grow, the instant noodle market is showing strong development potential. An efficient and automated instant noodle production line can not only significantly improve production capacity and product quality, but also help companies quickly open up the market and establish brand advantages.

Today, it is the right time to enter the instant noodle industry, with mature technology, broad market and stable returns. If you are looking for a stable and promising food processing project, investing in an instant noodle production line will be a wise choice. Let us seize this opportunity and open a new chapter in food manufacturing!



Reference

The following are five authoritative foreign literature websites in the field of Industrial food machinery:

1. Food Engineering Magazine

Website: <https://www.foodengineeringmag.com/>

2. Food Processing Magazine

Website: <https://www.foodprocessing.com/>

3. Journal of Food Engineering

Website: <https://www.journals.elsevier.com/journal-of-food-engineering>

4. Food Manufacturing Magazine

Website: <https://www.foodmanufacturing.com/>

5. International Journal of Food Science & Technology

Website: <https://onlinelibrary.wiley.com/>