

Shandong Loyal Industrial Co., Ltd. Introduction to its Puffed Snack Production Line

The fried puffed snack market has shown a year-on-year growth trend in recent years. With the accelerating pace of life and increasing work pressure, consumers' demand for convenient and quick foods is constantly increasing, providing a broad development space for the fried puffed snack market.

Puffed snacks are divided into fried snacks and non-fried snacks. Fried snacks are usually made by deep-frying at high temperatures, using a large amount of oil to make the food crispy. Non-fried snacks use processes such as baking, puffing, or air-drying. Although they are not fried, they usually need to be dried to achieve a crispy texture. Below, we will introduce the two production processes and flows.



Non-Fried Snack Production Line: Raw material mixing ? Forming (extrusion puffing) ? Drying (high-temperature baking) ? Seasoning ? Cooling and Packaging

Fried Snack Production Line: Raw material mixing ? Forming (extrusion puffing) ? Low-temperature drying ? High-temperature frying ? Seasoning ? Cooling and Packaging



The puffed food industry has strong growth potential globally, especially driven by technological innovation and increased consumer health awareness, making its future promising. However, with consumers placing higher demands on food quality and health, the industry also needs to continuously innovate and improve in areas such as product quality, nutritional value, and sustainable development.

Based on different needs, we can provide mature and feasible

solutions, with professional engineers providing on-site installation and commissioning of machines, as well as training for operators and maintenance personnel to ensure normal machine operation.



After project completion, clients will include the project in their after-sales management files. Our after-sales team will periodically follow up on the product, providing professional analysis and timely feedback.

Currently, Shandong Loyal Industrial Co., Ltd., which operates a Puffed

Snack Production Line, occupies 75 acres, serves over 1,100 client factories worldwide, and sells its products to 118 countries and regions. It boasts a team with over 30 years of industry experience.



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/>