What is the production process of an infant rice cereal production line?

An infant rice cereal production line uses various grains and stable nutritional ingredients as raw materials. Through dry extrusion puffing, a starch gelatinization and modification process, the drawbacks of easily absorbed fats and oils in the raw materials are reduced. This results in infant rice cereal produced by this puffing equipment having special properties in terms of absorption and nutrition. Furthermore, in a short time, the infant rice cereal production line allows users to absorb various nutrients needed by the body, replenishing the body's energy. Nutritional rice cereal equipment supplier, puffed nutritional rice cereal production line process flow: Raw material preparation ? Mixing ? Conveying ? Extrusion puffing ? Conveying ? Drying ? Crushing ? Packaging. Nutritional rice cereal machine specifications and models: Nutritional rice cereal is suitable for the elderly who need a simplified absorption process, children who need rapid nutrient absorption, and busy white-collar workers who need to minimize preparation time.

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/