

# Artificial Rice Production Line Introduction

An artificial rice production line is a manufacturing process used to produce a rice-like product from various ingredients. The process involves mixing and extruding various grains, such as corn, wheat, and rice flour, with water, and other additives to create a rice-like product. The product can then be cooked and served like traditional rice or used as an ingredient in other food products. Artificial rice production lines are often used in regions where rice is scarce or expensive, as the product can be produced at a lower cost than traditional rice. The product is also popular in some areas as a healthier alternative to traditional rice, as it can be fortified with vitamins and minerals.



## Artificial Rice Process Line Flow Chart

1. Raw Material --- 2. Crushing-Ingredients --- 3. Mixing --
- 4. Extrusion --- 5. Pre-Drying --- 6.

Drying --- 7. Cooling --- 8. Packaging



## Artificial Rice Process Line Parameter

Model	Capacity (kg/h)	Installed Capacity (kw)	Actual Consumption (kw)	Speed Control Mode	Dimension(m)
LY3000	80-100kg/h	55.35kw	41.51kw	Inverter	24*4*3m
LY70L-I	150kg/h	63.54kw	47.66 Kw	Inverter	24*4*3m
LY70L-□	300kg/h	103kw	77.25 Kw	Inverter	24*6*3m
LY70L-□	450kg/h	172.64kw	129.48 Kw	Inverter	2.7*0.9*3m
LY70L-□	500kg/h	215.16kw	161.37 Kw	Inverter	20*12*3m
LY70L-V	600kg/h	268kw	201 kw	Inverter	20*12*3m
LY80-I	300kg/h	101.6kw	76.2 kw	Inverter	35*4*3m
LY80-□	600kg/h	98kw	73.5 kw	Inverter	35*7*3m
LY80-□	900kg/h	356kw	267 kw	Inverter	35*12*3m
LY75	500kg/h	132kw	99 kw	Inverter	50*4*6m
LY95	700kg/h	205kw	153.75 kw	Inverter	59*8*6m





## **The Function Of Artificial Rice Production Line**

The function of an artificial rice production line is to manufacture artificial rice, which is a type of food product that is designed to look and feel like real rice, but is actually made from other ingredients such as starches, proteins, and other additives.

The artificial rice production line typically consists of several stages, including mixing, extrusion, drying, and packaging. In the mixing stage, various ingredients are combined to create a dough or paste that will be used to make

the artificial rice. This mixture is then fed into an extruder, which shapes the dough into the desired size and shape of the rice grains.

The extruded rice grains are then dried, usually through a process of hot air drying or microwave drying, which removes the moisture and hardens the rice grains. Finally, the dried rice is packaged and prepared for distribution.

The function of the artificial rice production line is to create a consistent and high-quality product that can be used as a substitute for real rice in a variety of dishes. It is often used in areas where rice is scarce or expensive, or as a way to provide a more nutritious alternative to traditional rice products. Additionally, artificial rice can be flavored and colored to match specific culinary needs, making it a versatile ingredient in a wide range of cuisines.



## **The Advantages Of The Artificial Rice**



<b>Improved Nutritional Value</b>	Artificial rice can help address nutritional deficiencies in populations that rely heavily on rice as a staple food. By adding nutrients to rice, it can provide a more balanced diet and improve overall health.
<b>Increased Shelf Life</b>	Fortified rice has a longer shelf life compared to regular rice, which makes it a more practical and cost-effective option for food aid programs.
<b>Cost-Effective</b>	Artificial rice is often more affordable than other food sources of similar nutritional value, making it an attractive option for people with limited resources.
<b>Easy to Prepare</b>	Artificial rice can be cooked in the same way as regular rice, making it easy to prepare and incorporate into meals.
<b>Versatile</b>	Fortified rice can be used in a wide range of dishes and cuisines, making it a versatile food option.

Overall, artificial rice can help improve the nutritional status of populations that rely heavily on rice as a staple food, providing a cost-effective and practical solution to address malnutrition and food insecurity.

