

Components of Nutrition powder Process Line

Introduction Of Nutrition powder

Nutrition powder (also known as "infant formula cereal", "infant rice flour" or "infant rice paste") is an auxiliary food to supplement infant nutrition when breast milk or infant formula cannot meet the nutritional needs of infants and during weaning.

It is a supplement for infants and young children made from rice or millet as the main ingredient, with selective ingredients such as sugar, vegetables, fruit, eggs and meat, and processed with minerals such as calcium, phosphorus, iron, zinc and vitamins.

Nutritional rice flour is divided into ready-to-eat (the product is cooked through thermal processing and can be consumed with warm water or milk) and non-ready-to-eat (the product is uncooked and must be cooked before consumption).

Products mainly in powder form.



The Production Line Details □

Capacity	120-150KG/h;200-250KG/h; 300-500KG/h;800-1000KG/h; 1000Kg/h-1500Kg/h
Electricity supply	Customized according to your local electricity situation.
Machine details	1. Stainless steel, :201, 304, 316, on request. 2. Electrical components can be ABB, Delta, Fuji, Siemens; famous brands.
Certificates	CE,GOST,TUV,BV
Raw material	Maize flour, soy flour, rice flour, barley flour, and some other nutritional fortification
Product colour	Black; brown; yellow; white and various other colours

Flow Chart of Nutrition powder production line:

1. Mixer---
2. Twin screw extruder---
3. Air conveyor---
4. Multi-layer oven---
5. Automatic crash system---
6. Blending machine

Flow Chart Diagram:



Feature Of Nutrition powder Process Line

1.High degree of automation: It has a very high degree of automation, which can well meet the needs of customers and fully meet the needs of various enterprises.

2.Large output: It can realize multiple batch processing, thus avoiding problems such as equipment downtime and long downtime due to different batches. The output of the equipment is large, thus ensuring the production efficiency and quality. At the same time, the production speed of the equipment is fast, and the output can be adjusted at any time according to the output needs of different users.

3.Low energy consumption: It can effectively reduce the utilization rate of energy and achieve the purpose of saving costs.

4.Sanitation and cleaning: The equipment adopts a new type of dust removal equipment, which can well avoid dust pollution to the surrounding environment and ensure environmental hygiene. In the process of processing, a certain amount of dust will be generated. If the dust is not effectively removed, the dust will cause harm to the health of the workers.

5.Easy to operate: The device is easy to operate and easy to use, whether it is a small-scale enterprise or a large-scale enterprise, it can be easily used.

The above are the characteristics of the bread crumb production line. This equipment has the advantages of large output, high efficiency and low energy consumption, and can

meet the needs of various customers.



The Function Of Nutrition powder Process Line

1. **Mixer:** Mixer makes the raw material adding to water and other chemical additive fully mixed. The mixing process ensures that the ingredients are evenly distributed and forms a dough that is pliable and easy to work with.

2. **TwinScrew Extruder:** The material is cooked and expanded in the high temperature and pressure environment of the extruder. The control system of the extruder, the feeding system and the rotary cutting system are all frequency-controlled, which has the advantage of being more energy-efficient and of making the material more homogeneous. The feed system is located next to the screw conveyor and the feed opening is also equipped with a stirring shaft, so that the material enters the extruder more evenly.

3. **Air Conveyor:** The air feeder can transport material from the twin-screw mainframe to the oven, the air feeder can only transport some lighter materials.

4. Multi-layer oven: The presence of a multi-layer oven allows the material to become dry quickly so that it can be kept for longer. Customers can choose different ovens according to their different output requirements, such as three layers, five layers and seven layers.

5. Automatic Crash system: The function of the pulveriser is to make the material finer after baking and turn it into smaller particles.

6. Blending machine: The function of the blending machine is to bring the various materials together so that they can be mixed together more evenly.