

About the puffed food machine

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Puffed food is a cereal, potato or bean as the main raw material, using puffing processes such as baking, frying, microwaving or extrusion to make a significantly larger volume, with a certain degree of puffing of a crispy tissue, aroma, style of different leisure food.

Such as snow rice crackers, crisps, shrimp fries, shrimp chips, popcorn, rice nuts, etc.

Puffed food with its fresh and crunchy taste, easy to carry and eat, the raw materials are widely applicable, the taste is varied and other characteristics, increasingly become the consumer public favorite food

Puffed food is a new type of food emerged in the late 1960s, also known abroad as extruded food, spray pop food, light food, etc.



The advantages of puffed food

Nutritional composition

The protein-rich plant material is extruded and puffed at high temperatures for a short period of time, resulting in a complete denaturation of the protein and a porous structure, which facilitates contact with the body's digestive enzymes, thus increasing the utilisation and digestibility of the protein; the product is less likely to regenerate. Regrowth is a frequent problem in the preservation of cereals, as the texture of the product becomes coarse and the digestibility is greatly reduced due to regrowth.

Puffed food also facilitates the preservation of nutrients in the food. For example, rice puffed, which is the preservation rate of vitamin B1, B6 than steamed rice to improve about 1/5-2/3. And puffed food by autoclaving sterilization, more in line with health requirements

Nutritional value

When cereals are processed using extrusion technology, additives such as amino acids, proteins, vitamins, minerals, food colours and flavourings can be evenly distributed in the extrudate and irreversibly bound to the extrudate for the purpose of fortifying the food. As the extrusion is operated instantaneously at high temperatures, the loss of nutrients is minimal.

Convenient to consume

In cereals, beans, potatoes or vegetables and other raw materials, add different auxiliary ingredients, and then extruded puffed processing, can be made of a wide variety of nutritious puffed food; as a result of puffed food has become cooked, so most of the ready-to-eat food (open the package can be eaten), easy to eat, save time, is a class of very promising development of convenience foods.

Although the puffing technology is a physical processing technology, puffed coarse grains, coarse and hard tissue structure has been destroyed, no longer see the coarse grains of the kind, eat the taste of coarse grains, soft texture, taste improvement, become inexpensive and good quality food



Main applications of twin-screw extruders:

The equipment is widely used for cereals, snack foods, nutritional rice flour, histone, rice reconstitution, starch pasting, caramel products, pet food and aquatic feed.