

Advanced Technology: Panko Bread Crumb Processing line

Introduction to panko bread crumb production line

Breadcrumbs are a widely used additive to the surface of fried foods such as fried chicken, fish, seafood (shrimp), chicken thighs, chicken wings, raw onions, etc. Due to the characteristics of breadcrumbs (which can be divided into 4 main categories, European breadcrumbs, Japanese breadcrumbs, and puffed breadcrumbs), they can produce a caramel (crispy) flavour. European bread crumbs and Japanese bread crumbs are fermented bread crumbs with a unique fermented food aroma, which have good coloring during the baking process (baking color, golden brown can be obtained), and are not easy to color, and can be adjusted according to the coloring time of the ingredients (for example, if you are baking small chicken pieces and baking chicken drumsticks, the baking time is different, so the bread crumbs need different coloring times).

Puff crumbs are not literally breadcrumbs, they are only similar in shape, and they are not well coloured and easily discoloured during the baking process. However, because of their simple production process and relatively low cost, they are also used in many moulds on the market.

European-style breadcrumbs are mainly coarse-grained, hard, crispy, crumbly, and uneven in shape; Japanese-style breadcrumbs are needle-shaped and have a delicate flavour. Japanese-style breadcrumbs are divided into panko bread crumb

nutrition information.



Panko Bread crumb equipment Details



Necessary for panko bread crumb chicken tenders:

Power configuration	not less than 440W
Water supply and drainage	1Water supply is needed for the mixing area, and the amount of water used for mixing is about 700L/H 2The fermentation room needs water supply in order to produce humidity, and the water consumption is about 200L/H. 3Cleaning and washing room needs water supply and drainage, using local tap water.
Ingredients	High gluten flour, cooking oil, salt, yeast, colouring
Compressed air configuration	Cleaning equipment requires compression of the machine
Fuel	Natural gas or LPG
Fermentation room construction:	sandwich panel construction
Construction of cryogenic cold rooms	Construction of sandwich panels



Flow Chart:



Feature Of panko bread crumb chicken:

- 1. High degree of automation: Panko bread crumb recipe 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.