

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

Ingredients	Wheat flour, Vegetable oil, Yeast, Salt, Corn Starch, Mono-and diglycerides of fatty acids, Vitamin C, Tricalcium phosphate, Tartrazine, Food Yellow
Shape	Needle shape
Shelf life	12months
Color	granular, white / yellow
Advice for temperature of frying oil	Frying about 2-4minutes in 170-180°Coil.
Usages	Coating meats (eg: Chicken, Pork, Beef and so on), Seafood (the frying-Shrimps, Fishes), and Vegetables before frying.
Storage	Cool and dry place,store at room temperature
Features	Less oil absorption, improve the food explosion resistance

Necessary for panko bread crumb chicken tenders:

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



Flow Chart:

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.