

How do you make breadcrumbs from scratch?

[Breadcrumbs](#) play a very important role in many flavor snacks. They are mainly used in fried steaks, fried chicken, fried bananas and many other fried foods. After being fried, they will become very crispy. At the same time, they are making the ingredients taste more delicious. So the demand for them is increasing day by day.

What should we do when we need bread crumbs to make food at home and we don't have them? Can we make delicious breadcrumbs from scratch?

The answer is of course yes. The way of making breadcrumbs is very easy. At the same time, there is no need to use a high-end cooking machine. After the old things are used, they can be stored in the refrigerator for a few months.

Usually we can keep some bread that we can't eat. And then, when we accumulate to a certain amount, we can make bread crumbs. So it will not cause waste. And then, before we start making, we need to prepare some old bread, knives, cutting boards, sealed bags, rolling pins, peppers, onion powder, etc. Of course, the most important equipment is the oven.

First, we need to preheat the oven to 400°. During the preheating process, the bread can be taken out. At the same time, we should cut it into thin strips of uniform size and thickness with a knife. After that, the thin strips are gathered together and cut into even small squares again.

Then put the cut breadcrumbs on the baking tray. And then, bake in the oven for 8-10 minutes. After baking, they will become very crispy. And then, you can put them in a sealed

bag. If you like a different taste, you can add your favorite seasonings to the breadcrumbs. Such as pepper and onion powder.

The last step is to use a rolling pin to press the sealed bag. So they will become very delicate. Storing it in the refrigerator can effectively extend the shelf life to three months. And then, it can be used to make a variety of delicious fried foods.

The above is the process of making bread crumbs at home. For the factory, if you want to produce high-quality bread crumbs quickly and efficiently. Then the best choice is to use a bread crumb production line. This equipment can be used to realize automatic production. From the beginning of flour mixing, no manual intervention is required in every step. And then, automatic production can be realized only by setting the program. And then, the thickness can be selected. So, it can meet different market needs.

In addition, the equipment can also realize the process of feeding food. Such as chicken chops, snowflake chicken wicker, etc.. So, it can be used to complete the production.

Bread crumbs not only make food more delicious, but more importantly, the nutritional value in bread crumbs is also very high. At the same time, it is rich in protein, fat, vitamins and carbohydrates, etc.. So, it is a very large demand for ingredients.

Factory making breadcrumbs might as well try to use the breadcrumb production line produced by [Shandong Loyal Industrial Co., Ltd.](#) At the same time, it has high efficiency, large output, low investment and high return. It is a very worthwhile equipment!