

# How do you manufacture corn flakes?

With the acceleration of the pace of life, fast food has been welcomed by more and more people. At the same time, while pursuing quickness, health has become one of the important factors influencing choices. Corn flakes is a new type of fast food with long storage time and convenient eating. It can be eaten directly or processed into other foods by secondary processing.

Corn flakes is a very healthy food. As a whole grain, it can effectively stimulate gastrointestinal motility and prevent health problems. Such as constipation and enteritis. Modern people prefer to mix corn flakes with milk. It is not only rich in taste but also rich in nutrition. At the same time, it is deeply loved by the public.

So how are corn flakes made?

If you want to make corn flakes quickly, it is best to use the corn flakes production line. You can not only get higher quality corn flakes, but also the fully automated production method will greatly improve the production efficiency.

First, you need to prepare some good quality corn to avoid corn being bitten by insects. And then, clean the corn and grind it into corn flour.

After that, the clean corn flour and some other materials. Such as sugar, salt milk powder, minerals and vitamins, are mixed and put into the twin-screw extruder. At the same time, put milk, water and other liquids in, and cook the mixed objects.

The freshly cooked grain mixture is relatively hot. So, it needs a short cooling at this time. At the same time, it can be done with an advanced cooling system. After that, use flaking machine to perform operations such as cutting and flaking. At this time, you can choose a suitable shape according to your needs. Such as a circle, a triangle, and a flower shape. It can meet a variety of different needs.

In this way, more than half of the production of corn flakes has been completed. At this time, ingredients can be added to the corn flakes as needed. At the same time, the corn flakes can be wrapped with sweet pulp.

At this time, corn flakes contain a lot of moisture. So next, they need to be cooked to remove the moisture. And then, they are moved to the conveyor belt. And they are dried by drying equipment before packaging.

Of course, the corn flakes must be cooled before packaging. And then, the corn flakes are made. And the entire production process of the corn flakes is as described above.

The corn flakes production line can not only process corn flakes. At the same time, it can produce oatmeal, chocolate chips, etc. At the same time, it can be processed into a variety of flavors as needed. Such as chocolate flavor, nut flavor, and various fruit flavors. This choice is very convenient to make.

In the past five years, the compound annual growth rate of breakfast cereals has exceeded 17%. It is choosing to grow at an alarming rate. Because it is convenient and fast to eat and very healthy. So the market share continues to increase. Among them, corn flakes account for the largest proportion. So using corn flakes production line to produce corn flakes will be a very good choice.

In the pursuit of health now, breakfast cereals such as corn flakes will become more and more popular. At the same time, the demand for corn flakes production lines and other equipment will definitely continue to increase. If you want to make corn flakes, you might as well try using the [corn flakes production line](#)!