

How Does Food Extrusion Work?

The changes in the food processing industry have also brought great changes to our lives. The advancement of technology has allowed us to meet more foods, and the types of foods are also richer. Food extrusion technology has become a new technology widely used in the food processing industry. Using this technology can produce a variety of snack foods. The food produced has a rich taste and always occupies half of the world of snacks.

The [snack food extruder](#) takes the extrusion technology to its extreme, and can efficiently produce a variety of high-quality snack foods. So how exactly does food extrusion technology work? Shandong Loyal Industrial Co.,Ltd. gives the following answers:

In general, the food extrusion process is to place the food raw materials under the high temperature and high pressure state of the extruder. Then it is suddenly released to normal temperature and pressure to change the internal structure and properties of the raw material.

First of all, the solid raw materials are added to the hopper of the extruder. The outside heater transfers heat to the raw materials in the barrel through thermal conduction. Make the temperature of the raw material rise and reach the melting temperature. After the machine runs, the screw in the barrel rotates. Convey raw materials forward. During the movement of the raw materials, they will generate heat by friction, and work together with the heat conduction to make the materials continue to melt. At the same time, it is conveyed to the extrusion die of the extruder to extrude a specific shape. Then enter the cooling setting device to make the material solidify on one side and maintain the established shape on the other side. Under the action of the traction device, the

product is continuously advanced, and the finished food is obtained.

The extrusion technology can be used to process various puffed foods, as well as some grain foods, convenience foods, soy products, etc. And by simply changing the mold, the shape of the food can be changed, and foods with different shapes and patterns can be produced. Therefore, the food produced has a wide range, many kinds, and colors, and can form a series of products. Production and marketing flexibility is very strong.



Snack food extruder is the best equipment for making all kinds of snack foods, and it can perfectly apply food extrusion technology. Shandong Loyal Industrial Co.,Ltd. has been a professional manufacturer for many years. He has in-depth

research on food extrusion technology and has mastered the most advanced technology. The biscuit production line, cereal bar production line and snack food extruder are in the leading position in the industry, and all kinds of equipment have been exported to many countries and regions.

[Our company's](#) snack food extruder can produce many types of snack foods with a wide range of uses. Using special materials and technology, it is resistant to abrasion, long use time, low energy consumption, and small equipment area. Fully automated production methods have low investment and high returns for manufacturers. If you have any questions, please contact us and we will try our best to solve them for you.

The development of food extrusion technology has made the food processing industry more prosperous. We are also committed to scientific research and committed to promoting the progress of the industry. I believe that with everyone's efforts, the food processing industry will usher in greater development!