

# What Are Cereal Bars Made Of?

Healthy eating has become one of the hottest topics in today's society. Under the influence of the general environment, more and more people are beginning to change their diet. Crude grains have also become one of the most popular foods. Various foods made from whole grains are considered to be very healthy foods, such as various types of cereal bars.

Cereal bars are mainly made of oats, rice, corn and other grains. Flake and stick-shaped food made of high-viscosity syrup. In addition to the main raw material grains, some nuts, dried fruits, candies, chocolate and other auxiliary materials will also be added to it.

Cereal bars have a long history of development. It was once a common breakfast food in European and American countries. The taste of cereal bars is sweet, crispy, and easy to carry, so they are favored by many people. It still occupies a large part of the snack food market share. To make a more delicious and balanced cereal bar, you need to use a professional [cereal bar production line](#).

The cereal bar production line has been increasing in sales in recent years and is the best equipment for manufacturers to produce cereal bars. It specifically includes the following equipment:

## 1. Sugar cooker

The use of sugar cooking pot can realize the sugar soaking of raw materials. The production process will be greatly shortened, nutrients will not be lost, and oxidation will not occur. This can effectively ensure the original flavor of the food.

## 2. Blender

The main function of the mixer is to evenly mix various raw materials together. The equipment has the advantages of high temperature resistance, corrosion resistance, non-stick and non-deformation.

### 3. Conveyor

The conveying of raw materials can be realized by using a conveyor. The equipment is made of food grade stainless steel, clean and hygienic. The mixed food can be transported to the next link for processing and production.

### 4. Cutting machine

Using a cutting machine, the mixed raw materials can be cut into the desired shape. The shape of the food can be changed only by changing the mold of the equipment. It can produce a variety of different shapes of food and has a wide range of uses.

### 5. Cooling conveyor

Because the temperature of freshly made cereal bars is relatively high, the taste will decrease if they are packaged directly. Moreover, direct contact with high temperature of the packaging bag will also have adverse effects on the human body. Therefore, it is very necessary to use this equipment to cool it down.

### 6. Packing machine

The packaging machine can realize automatic packaging. The weighing error is very small, the packaging speed is high, and there are a variety of edge sealing methods.



Use the cereal bar production line to make delicious cereal bars. We are a company specializing in the production of various food machinery and have many years of production experience. The grain bar production line produced has a very high sales volume and has long-term partners at home and abroad. The equipment has a high cost performance, and [we Loyal](#) can provide customized services. If you have special needs, please feel free to contact us. Our instant noodle production line, feed production line and baby rice noodle production line are well received, and we will serve you wholeheartedly!

Only by using a cereal bar production line can high-quality cereal bars be produced. The operation of this production line is very simple, and it is an ideal choice for manufacturers!