

What Foods Are Extruded?

The advancement of food processing technology has made our diet more abundant. The emergence of new technologies has brought us many unexpected foods, and has also made many high-end foods more common. Extrusion technology is a major advancement in the food field. It is the emergence of this technology that has made great changes in the food industry. The types of food have become more abundant, and the taste has also been greatly improved.

In the food industry, inside the sealed cylinder with screw, extrusion refers to raw materials with sugar or protein as the main component under the condition of heating and pressurizing, it is subjected to friction and shearing force for a short time. It is a technology that changes the structure of the raw material inside, and then cuts and cools the product after being extruded from a certain shape of the extrusion die.



So which foods use extrusion technology?

Extrusion technology has penetrated into all aspects of our lives. Many foods that we have become accustomed to are made using extrusion technology, such as the following:

1. Breakfast cereals, such as puffed cereals and filled cereals.
2. Snacks, such as cereal slices, bread cubes and toast slices.
3. Baby food such as baby rice powders.
4. Textured protein and new protein products, such as soy nuggets.

The [Snack Food Extruder Machine](#) can be used to produce a variety of different shapes and different types of food. For manufacturers, they have more choices. The extruder can make the food form a porous structure. This special heating and pressurizing method in the extrusion process can have a beneficial effect on the food, such as maximizing the digestibility, fast-food, and mold-killing rate of the food. And harmful effects on food such as browning and damage to nutrition tend to be minimal.

Therefore, using an extruder is the best way to make a variety of foods. The produced foods have better taste and nutrition can be more comprehensively preserved. They are more widely welcomed in the market, and this is the reason why more and more manufacturers to use an extruder.

[We Loyal](#) have many years of research on extruders, and the extruders we produce have been exported to many countries and regions. The production efficiency of this machine is very high, and it has high production quality, which has been recognized by the manufacturer. The snack food production line contains this equipment, and the instant noodle production line and the baby rice powder production line are our best-selling equipment.

Using this equipment can achieve high-efficiency production while ensuring the quality of food. If you need it, you can contact us and we will serve you online 24 hours a day.

We are constantly innovating with partners in the food industry to develop and produce high-quality food machinery with new flavors, so as to help more manufacturers gain a broader market share, and look forward to our win-win cooperation!