

# Breakfast Cereals Microwave Sterilizer Machine

玉米片早餐谷物食品生产线  
Breakfast Cereals (Corn flakes) Processing Line



- 1. 拌粉机/Mixer
- 2. 螺旋输送机/Screw conveyor
- 3. 双螺杆挤压机/Double-screw extruder
- 4. 振动冷却机/Vibrase cooler
- 5. 滚筒干燥器/Rollers drying machine
- 6. 风送机/Air conveyer
- 7. 压片机/Flaking machine
- 8. 风送机/Air conveyer
- 9. 烘干机/Roasting oven
- 10. 振动冷却机/Vibrase cooler
- 11. 高温膨化烤箱/High-temperature inflated oven
- 12. 喷糖箱/Sugar sprayer
- 13. 烤箱/Multi-layer oven
- 14. 冷却机/Cooling machine

## 生产线介绍 Main Line To Features

早餐谷物食品是以谷物为原料，经挤压蒸煮、造粒、压片、干燥、焙烤、涂衣、烘干、冷却，也可经一次膨化加工成圈状、颗粒状、片状等。产品可兑入咖啡、牛奶后食用，也可作为休闲零食直接食用，味道甜美，口感极佳。

Breakfast cereals use main raw material. After extruding (or boiling), drying, roasting, and cooling, or after extruding and inflating to produce such as ring, grain of flakes shape. These kinds of food can be mixed with coffee or milk. Of course, it can be eaten directly as snacks, good taste.



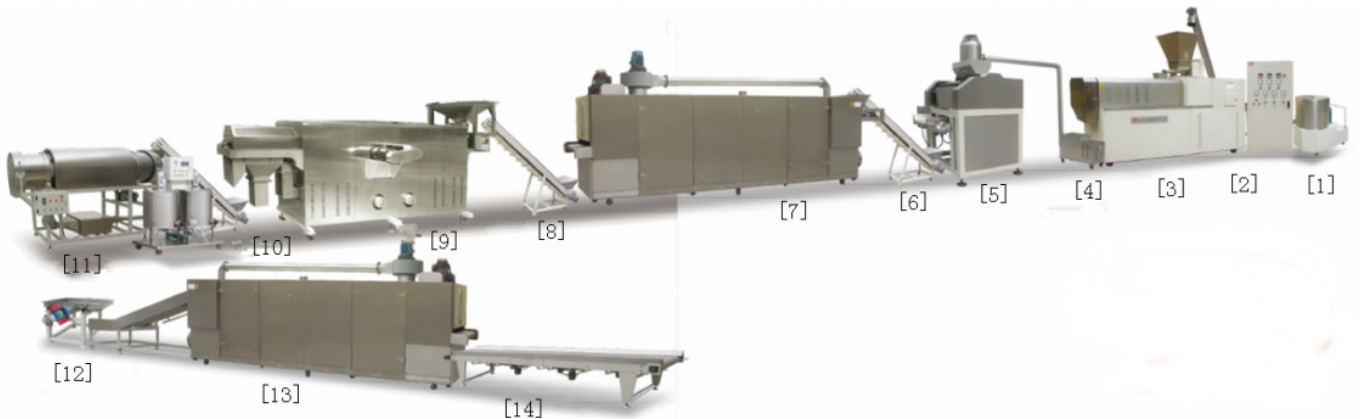
Breakfast cereals are made from grains, which are extruded, cooked, granulated, pressed, dried, baked, coated, dried and cooled. It can also be processed into circles, granules, flakes and so on by one expansion. The product can be blended into coffee, eaten after milk, or eaten directly as a leisure snack. It tastes sweet and tastes great. Breakfast cereals, as a convenient, fast, nutritious and balanced food, soon entered millions of households. In modern processing, extruder is usually used to complete the full kneading, cooking and pelleting of corn flour mixture after adding water. Corn flakes are rich in nutrition and relatively balanced. They are rare cereal breakfast foods. They are usually eaten with milk.



Breakfast cereal is to cereal such as jade rice, rice, wheat, oats and other raw materials processed into milk (cold food) or a little boiling moment (hot food) can eat breakfast food. Its taste has original taste, add arenaceous candy, bee honey, chocolate force, cinnamon and other flavoring products, and add dried grapes, nuts, coconut, almonds, dried fruits, vegetables and so on. In addition, some products strengthen a variety of vitamin, organic salt and other components, so as to achieve the balance of cultivation; Have add oat drum skin specially to increase food fiber dimension to contain quantity, enhance health care action.

The [breakfast cereals microwave sterilizer machine](#) makes food with the following characteristics:

- (1) good for health. Breakfast cereal food raw material is a variety of five grains, rich in food fiber dimension, has a certain health effect on the body.
- (2) balanced operation and maintenance. A variety of cereal combination with milk, nutrition was balanced.
- (3) natural quality. This kind of food is basically a natural raw material, without artificial additives.
- (4) convenient to eat. Breakfast cereals are convenient to eat, not to mention ready-to-eat or quick-cook.



The breakfast cereal made by the [microwave sterilization machine](#) is a kind of nutritious food. One aspect of it is that it is rich in complex carbohydrate, including dietary fiber dimension. Sugary, fatty cereal products contain more of these important ingredients than candy bars, and high-quality cereal products offer more complex carbohydrates than any of the other products discussed above, which is similar to some other cereal products (such as pasta packets and tortillas). In fact, there is a relationship between the cereal content of breakfast cereals and the complex carbohydrate content, and it needs to be pointed out that products made with added sugar, especially for children and people with high activity levels, need to consume more calories. Breakfast cereals also contain many important micronutrients, most of which have been fortified, such as vitamins and minerals.