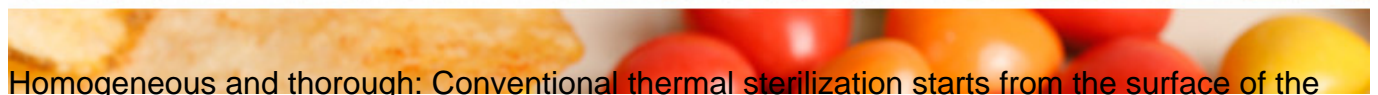


Puff Snack & Core-filled Snack Microwave Sterilization Machine

Advantages of [core-filled snack microwave sterilization machine](#):



Short time and fast speed: Conventional thermal sterilization transfers heat from food surface to interior through conduction, convection or radiation. It often takes a long time to reach the sterilization temperature. Microwave sterilization is a direct interaction between microwave energy and microorganisms such as food and bacteria. Thermal and non-thermal effects work together to achieve rapid heating sterilization. The treatment time is greatly shortened. The sterilization of various materials is generally 3-5 minutes. Low temperature sterilization keeps nutrient composition and traditional flavor.



Homogeneous and thorough: Conventional thermal sterilization starts from the surface of the material and then transfers to the interior through heat conduction. There is a temperature difference between inside and outside. In order to maintain the flavor of food and shorten the processing time, the sterilization effect is often affected by insufficient temperature inside the food. Because microwave has penetrating effect, when food is treated as a whole, surface and interior. Easy to control: microwave food sterilization treatment, equipment can be ready to use, without the thermal inertia of conventional thermal sterilization, flexible and convenient operation, microwave power can be continuously adjusted from zero to rated power, transmission speed can be continuously adjusted from zero to zero, easy to control.



Microwave Apple puffing technology is a major technological innovation. Through a series of processing and microwave puffing and drying of apples, a new and unique snack food, apple crisps, was made. [Microwave sterilization machine](#) maintains the flavor and color of the original fruit, does not add any additives, and is a natural green food. The product has crisp taste, sweet and sour taste, unique strong flavor, rich nutrition, good rehydration, easy storage, transportation and carrying. It is a high-level leisure food suitable for all ages, as well as a necessary food for frontier defense, coastal defense, mountain, plateau soldiers and field and underwater personnel. Product. Its success is a major breakthrough in apple processing technology, which can also produce other fruit and vegetable crisp products. The expansion of potato chips and chips used to be fried, which not only increased the calories of food, but also destroyed its original nutrients. Microwave puffing of potato chips and chips not only keeps the original flavor of the food, but also saves frying technology, excellent taste, unique flavor and low processing cost. It is an excellent project for deep processing of agricultural by-products. Recently, the technology of microwave processing instant noodles has made some breakthroughs. The instant noodles are expanded by high-field microwave. The product has excellent rehydration. The requirement for water temperature of instant noodles is reduced, the brewing time is shortened and the taste is increased. The technology also reduces the loss of palm oil. The equipment uses 2450MHz frequency and 35KW power, and the output of shift is 3-4 tons. Can work 24 hours.