

The Frying Process And Precautions Of Instant Noodle Production Line

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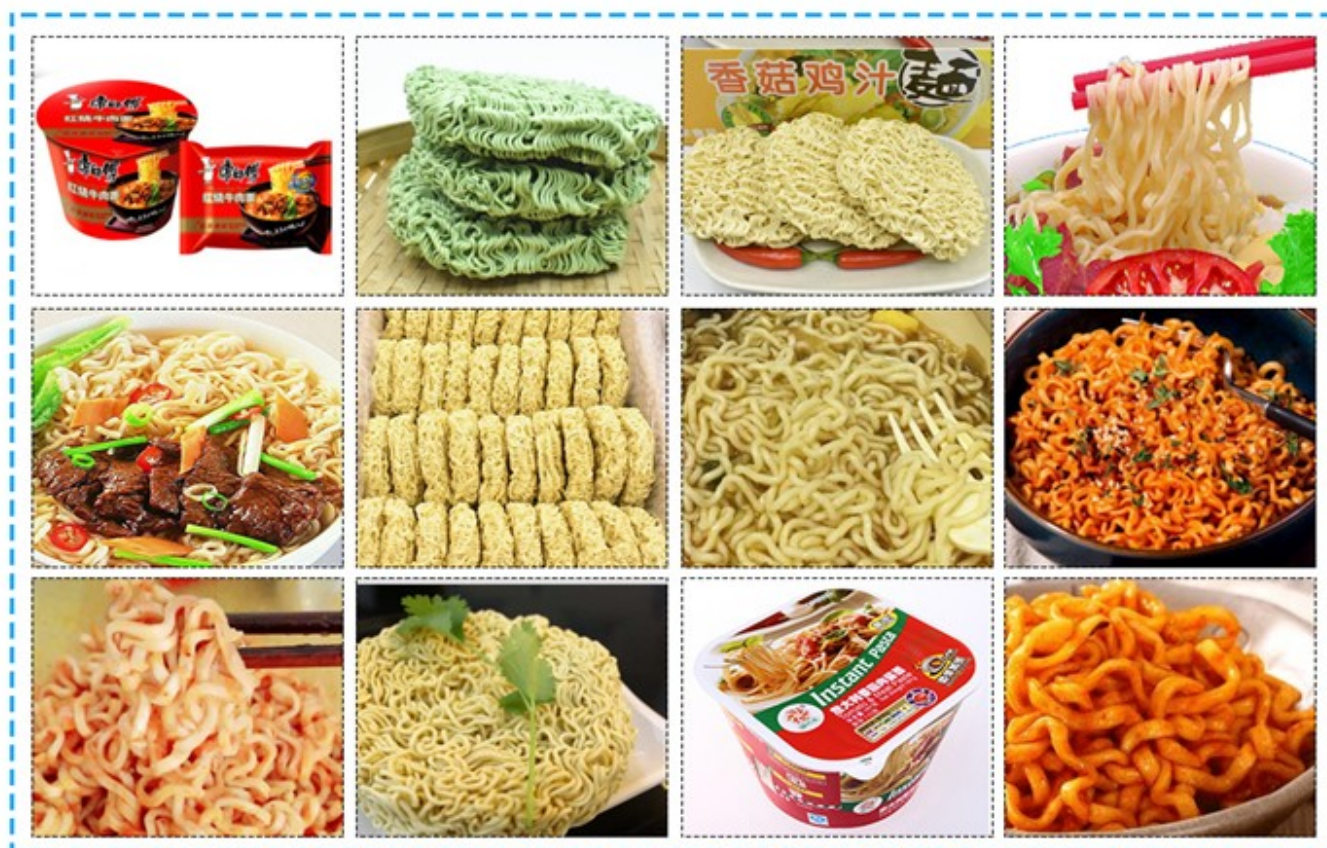


The frying effect of the instant noodle production line:

- (1) Make starch completely gelatinized;
- (2) Dehydration;
- (3) Fixed shape. ...

Specific operation: Control the transmission speed of the frying box to control the frying time.

Control the front temperature, middle temperature and back temperature of the fryer to ensure the frying effect. These are mainly accomplished by adjusting the flow of oil.

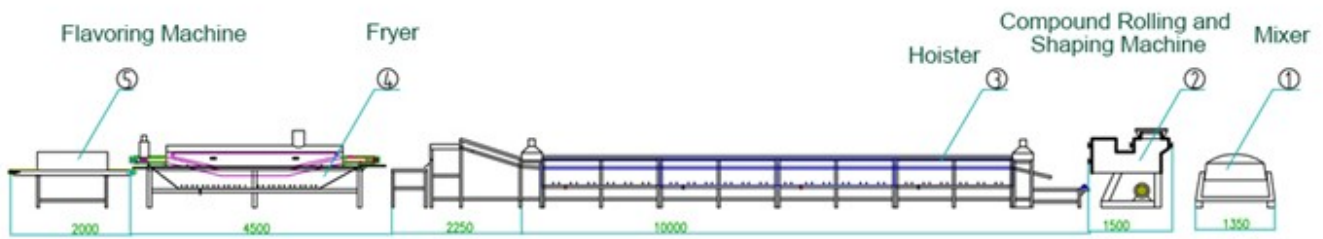


Factors affecting the frying effect of the full automatic instant noodle processing line:

(1) Frying temperature

If the oil temperature is too low, the noodles will not be deep-fried; if the temperature is too high, the noodles will be burnt.

Frying is divided into three stages in the process of commercial instant noodles production line: in the low temperature zone, the noodle block absorbs heat and the temperature rises and starts to be dehydrated; enters the medium temperature zone, the noodle block starts to be dehydrated in a large amount, and oil penetrates into the noodle; the noodle block in the high temperature zone has basically stable water content and no longer dehydration, The temperature is similar to the oil temperature. This improves the gelatinization degree of starch and deep denaturation of protein.



(2) Frying time

The frying time is also an important factor affecting the frying effect of the instant noodles making processing. It interacts with oil temperature. The water content in the noodles is determined, and the oil temperature is low, the frying time is long; the oil temperature is high, the frying time is short. If the frying time is too short, the noodles will not be completely dehydrated, and it is not easy to store; if the time is too long, the noodles will foam and fry, which will affect the quality of the noodles and increase the cost.

(3) Oil level

If the oil level is too low, the noodles will dehydrate slowly, which may not be deep-fried and consume oil; if the oil level is high, the circulation rate will increase, which will make it easy to rancidity. The oil level is unstable, which affects the gelatinization degree of the dough and the oil content of the product.



(4) Oil quality

The content of saturated fatty acids in the oil is low, the oil is easy to rancid, the product will not only consume a lot of oil, but also easy to rancid. The fat quality is good, which not only saves oil, but the quality of the fried dough is also very good. Generally, palm oil with a melting point of 26-30°C is used. To

In addition, the fuel consumption and the nature of the noodles themselves will also affect the frying effect.