

# Nutritional Rice Production Line Helps Self-Heating Rice Production

**Traditional instant noodles need to be soaked in boiling water to eat. Some special people, such as travel and business trips, cannot eat hot food without boiling water. When eating instant rice, you don't need boiling water or thermal power.**

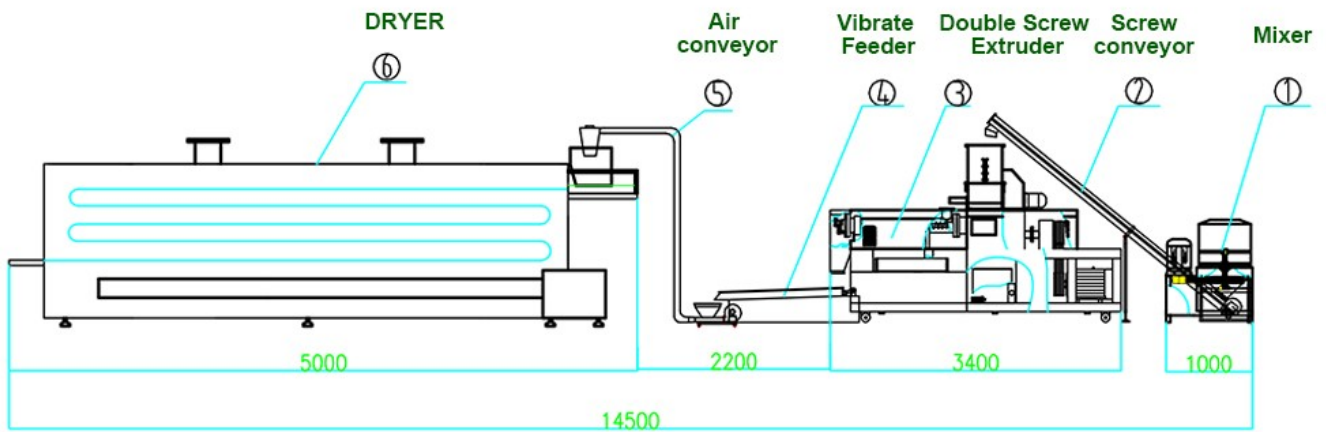
Traditional instant noodles need to be soaked in boiling water to eat. Some special people, such as travel and business trips, cannot eat hot food without boiling water. When eating instant rice, you don't need boiling water or thermal power. Open the outer packaging and put the pure water inside. The bag is poured on the heating bag, the water and the heating bag are automatically mixed to heat up, the rice and dishes are steamed. And it can be eaten in 8-15 minutes.



The self-heating rice comes with a heating bag. After encountering water. The temperature rises immediately within 3-5 seconds. The temperature is as high as 150°. The steam temperature reaches 200°. And the long heat preservation time can reach three hours. It is easy to mature the raw rice.



Self-heating rice is another convenience food developed after instant noodles. It is small in size, light in weight, easy to carry, safe and hygienic. It can meet the requirements of instant food under various conditions and is welcomed by more consumers. With the acceleration of people's life rhythm and the improvement of living standards. People's requirements are also constantly increasing. Self-heating rice can not only meet the requirements of instant and convenience, but also is a staple food. The rice of self-heating rice can be nutritious rice processed by a special process. It can make up for the lack of nutrition of other convenience foods, which is difficult to meet people's nutritional needs. It conforms to the consumption concept of modern people and has very broad prospects for development.



And our automatic nutritious rice production line is developed for the large amount of nutrients lost in the rice in the traditional rice milling process. Rice and its by-products can be made into highly value-added products through the extrusion process. In this process, broken rice and rice bran can be reused. The whole industrial nutritious rice production line process is simple and easy to operate: the broken rice is crushed and mixed with a certain amount of water, oil, etc., at a certain temperature, the raw materials are matured in the extruder. And then extruded by the die to form a rice shape, and finally reconstituted. The rice grains are dried at a low temperature. This extrusion technology effectively avoids the loss of nutrients, and thus becomes nutrient-rich fortified self-heating rice.

