

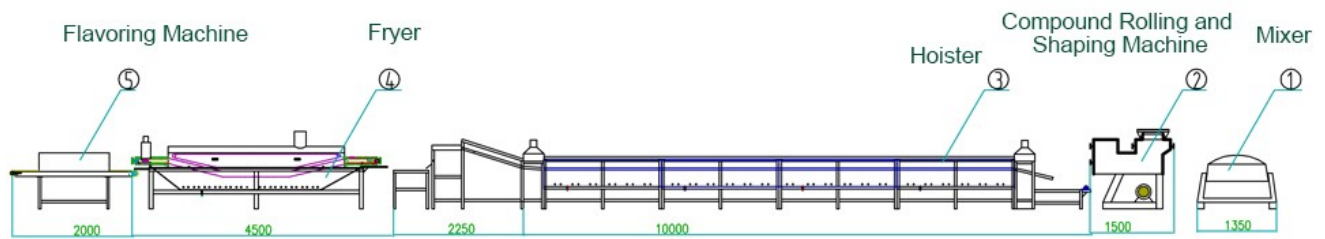
Selection Of Fats And Oils In The Production Process Of Instant Noodle Production Line

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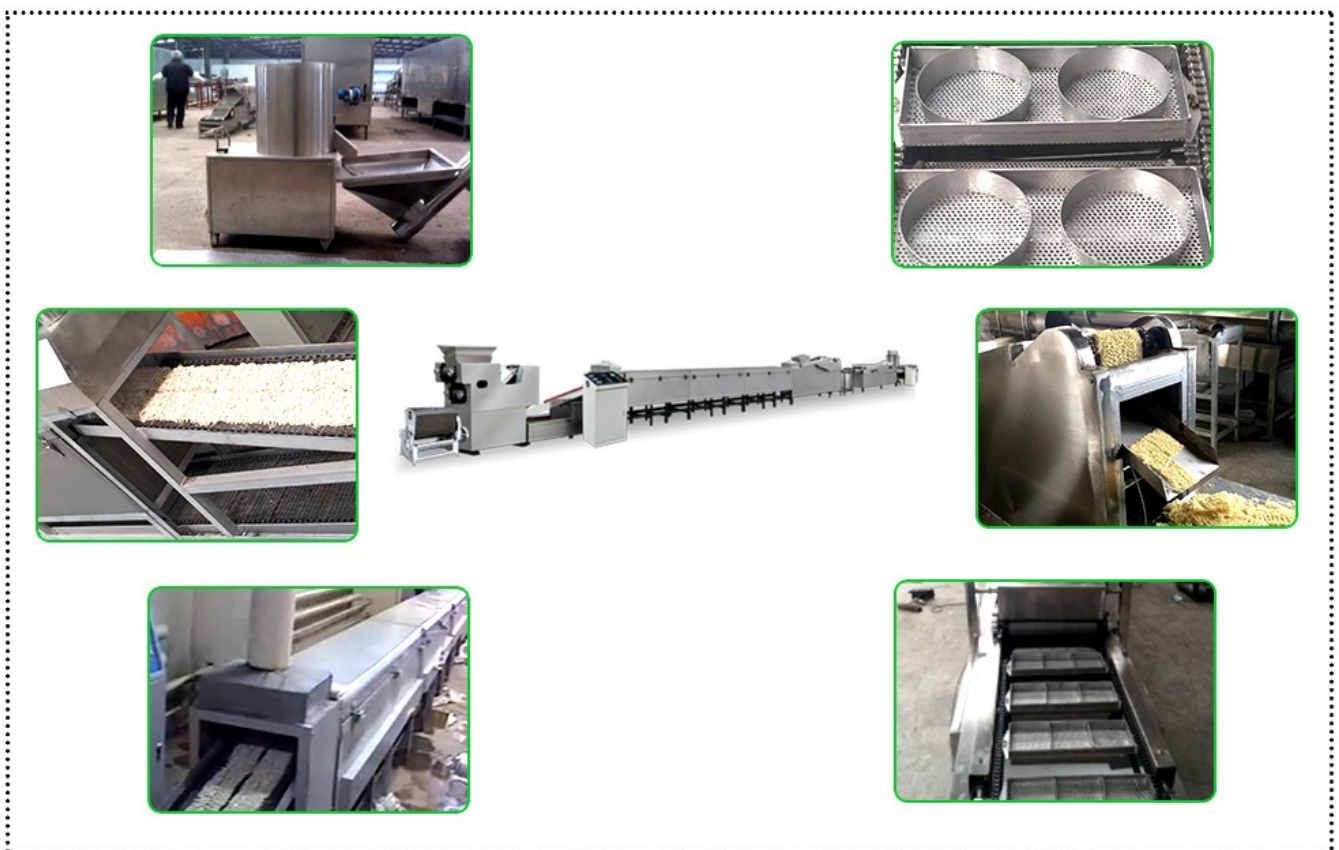
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The fats and oils used in convenience foods are mainly animal and vegetable fats. Triglycerides are formed from one molecule of glycerol and three molecules of fatty acids through ester bonds. Shanzhi is not only a processing medium (heat transfer medium). But also it is an important component in some convenience foods. Such as cereal breakfast, potato chips, puffed corn, etc.. But it is only used as a kind of other convenience foods such as bread and biscuits. Components, among them, fats and oils play a significant role in the appearance, flavor, texture, etc. of the product. And it is often a component that limits its shelf life.



In oils, fatty acids are straight-chain compounds containing a carboxyl group. Natural fatty acids usually contain 4 to 26 carbon atoms, and the melting point increases with the extension of the carbon chain. Fatty acids with 12 carbons or more are solid at room temperature. If fatty acids contain double bonds, they are called unsaturated fatty acids. They are more reactive than the corresponding saturated fatty acids and have a lower melting point. Polyunsaturated fatty acids are considered more beneficial in the diet than monounsaturated fatty acids.



The main source of edible fat is annual crops such as soybeans, peanuts, cottonseed, hemp seed, rapeseed, sunflower seed, etc.. And other crop oils such as palm oil, palm kernel oil, cocoa butter and olive oil. In addition, there are animal fats such as butter, butter, lard, mutton oil, etc.. And marine biological fats such as whale, fresh, and shark oil. Different processing

conditions of oil source

Different, its performance and use are also different.

