Unlock The Secret To Perfect instant noodle production line: A instant noodle production line Recipe Guide

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In the fast-paced modern life, instant noodles have become a fast food familiar to many people. Whether it is a night of overtime or a simple meal on the road, a bowl of hot instant noodles can quickly solve the problem of hunger after soaking in hot water for three to five minutes. But are you curious about how a small pack of instant noodles is produced? What mechanical equipment and process flow are behind it?

The instant noodle production line is the core of all this. It is an automated production process that integrates raw material processing, dough mixing, rolling and cutting, steaming, frying or air drying, cooling, seasoning and packaging. Through precise equipment configuration and stable operating parameters, the taste and quality of each piece of instant noodles are guaranteed to be unified, so that they can be stored for a long time and restored to the ideal eating state in a short time.

The History of Instant Noodles: From Emergency Food to Global Phenomenon

1. Origin (mid-20th century)

The prototype of instant noodles can be traced back to Yimian (fried egg noodles) in the Qing Dynasty of China, but the birth of modern instant noodles is attributed to Ando Momofuku (Wu Baifu), the founder of Nissin Foods in Japan.

1958: Ando invented the world's first industrially produced instant noodles, "Chicken Ramen", using "dehydration by deep frying" technology to make noodles long-lasting and quickly rehydrated.

Inspiration: Food shortages in post-war Japan, Ando saw people queuing up to buy hot noodles and decided to create a convenient, cheap and filling food.

2. Global Expansion (1960s-1980s)

1971: Nissin launched cup instant noodles, adding dehydrated vegetables and forks, completely revolutionizing the eating scene (astronauts even took them into space).

South Korea: After the introduction of instant noodles in 1963, it was localized into the spicy "Shin Ramen" and became a national food.

China: In the 1970s, Shanghai Yimin Food Factory tried to produce instant noodles, and in the 1980s, Master Kong braised beef noodles exploded the market.

3. Technological innovation and diversification

Non-fried technology: In the 1980s, Japan developed hot air drying technology, focusing on the concept of health.

Upgrade of seasoning packages: From single powder packages to oil packages, sauce packages, vegetable packages and even vacuum meat cubes.

Regional flavors:

Southeast Asia: Tom Yum Goong, curry flavor

Europe and the United States: cheese macaroni style

India: Masala flavor

4. Social impact and controversy

Positive side: Disaster relief emergency food (such as large-scale

distribution during the Japanese earthquake and the US hurricane).

Controversy: High salt and high fat have caused health concerns, and low-calorie, high-protein improved versions have appeared in recent years.

5. Modern trends

High-end: Michelin chef co-branded products (such as Singapore's "Yum Chef" ramen).

Environmentally friendly packaging: biodegradable materials replace plastic bowls.

Space food: In 2021, Japan will develop "space ramen" to adapt to zero-gravity environments.

Interesting trivia: The world consumes more than 120 billion servings of instant noodles each year, with an average of 4,000 servings eaten per second!

Instant noodle production line flow chart

ALKALI WATER MIXING TANK---ALKALI WATER MEASURING DEVICE---FLOUR MIXER---ROUND DISK AGING MACHINE---ROLLING &SHPAING MACHINE---STEAMING MACHINE---NOODLE CUTTING AND DIVIDING MACHINE---FRYING MACHINE---HEATING EXCHANGER---OIL FILTER---OIL CIRCULATING PIPELINE---OIL TANK---ARRANGING

MACHINE---COOLING MACHINE---CONVEYING MACHINE

The above equipment is needed for large-scale instant noodle production lines. If the production volume is small, some equipment can be omitted.

You can tell your manufacturer all your ideas. A good cooperation comes from the sincere cooperation of both parties. Please believe that the plan will be implemented through the mutual discussion of your ideas.

The function of instant noodle production line

1.ALKALI WATER MIXING TANK: Mixing saline water, additives, etc. Body made of stainless steel316.

2.ALKALI WATER MEASURING DEVICE: Automatic metering of salt water. Body made of stainless steel316.

3.FLOUR MIXER: Mixing the raw material uniform.

4.ROUND DISK AGING MACHINE: Storage and maturation of dough.

5.ROLLING MACHINE: After heat treatment, increases the hardness of the roll, the noodles that are pressed out are lighter and stronger.

6.STEAMING MACHINE: Using the electrical to heating the water to have steam, then Boiling the noodles by steam. If steam heating is required, a boiler will need to be prepared.

7.NOODLE CUTTING AND DIVIDING MACHINE: It is used to cut noodles and adjust the frequency by controlling the size of noodles.

8.FRYING MACHINE: Fried instant noodles. Streamlined design, effectively control the oil level, with oil drain function, effectively reduce the oil content of the oil block by 5%, save the customer's raw material cost.

9.HEARING EXCHANGER: Working with the frying machine

10.OIL TANK: To storage the oil.

11.ARRANGING MACHINE: Arrange the dough

12.COOLING MACHINE: Cool to room temperature.

Output of instant noodle manufacturing machine

According to customers' frequent inquiries, the output is divided into 11,000 pieces/8h, 30,000 pieces/8h, 60,000 pieces/8h, 80,000 pieces/8h, 120,000 pieces/8h, 200,000 pieces/8h, 250,000 pieces/8h.

Layout of the instant noodle production line

Regarding large-volume instant noodle production lines, no turns are allowed from pressing to cooling, please note this.

Benefits of eating instant noodles

As a globally popular fast food, although instant noodles have long been labeled "unhealthy", they do have some practical advantages in specific scenarios. The following is an objective analysis based on facts:

1. Efficient and convenient, saving time

Quick consumption: a meal can be completed in 3-5 minutes, suitable for urgent overtime, travel, exam review and other time-sensitive scenarios.

No cooking: no cooking skills and complex tools are required, an emergency choice for students and single people.

2. Super long shelf life, suitable for storage

Unopened fried instant noodles can be stored for 6-12 months, and non-fried noodles can even be stored for 24 months. They are ideal disaster prevention emergency food (more than one million servings were consumed during the 3.11 earthquake in Japan).

3. Basic energy supplement

Each serving (about 100g of noodles) provides 400-500 calories, mainly from carbohydrates, which can quickly relieve hunger and is suitable for temporary hunger relief for manual laborers.

4. Low-cost filling options

The unit price is generally lower than takeout or pre-prepared dishes. It can be used as a transitional option when the budget is limited (such as students and those entering the workplace).

5. Innovative and improved options are increasing

In recent years, healthier improved products have appeared:

Non-fried noodles: hot air drying technology reduces oil

Low-sodium version: salt content is reduced by 30%-50%

High-protein noodles: added soy protein and konjac powder

Freeze-dried vegetable packages: some brands provide real vegetable supplements

The advantages of instant noodles are mostly concentrated on "convenience" rather than nutrition. Recommended consumption:

Balance nutrition with eggs, vegetables, and soy products

Control frequency (?2 times a week)

Use less powder packets (reduce sodium intake)

Take a rational view of instant noodles - it is a practical invention of the modern food industry, but it should not become the mainstay of daily diet. It is a wise choice to make reasonable use of its convenience in special scenarios.

If you are interested, I will recommend a company to you, please continue reading.

Recommended Company

Shandong Loyal Industrial Co.,Ltd. Is a Manufacturer Of Snacks Extruder Machine , Industrial Microwave Oven , Corn Flakes Production Line , And a Standing Director Of China Food And Drying Equipment Industry Association.

The Self-developed Twin-screw Extruder And Single-screw Equipment

of Shandong Loyal Machinery Have Been Used In Production: Puffed Snack Food, Breakfast Cereal Corn Flakes, Fried Pasta, Bread Crumbs, Fruit Chips, Baby Food, Textured Soy Protein (tsp) Food, Fish Feed And Pet Food. a Variety of Snack Production Line Supporting Products.at The Same Time, The Batching, Drying, Flaking, Baking, Frying And Spraying Equipment Matching The Twin-screw Extrusion System Have All Achieved Independent Design And Production

Our Extrusion System Is Widely Used In: Puffed Snack Foods, Breakfast Cereals, Vegetable Protein Meat Products, Soy Based Nutrition Bars, Reconstituted Rice, Grain Nutrition Powder, Modified Starch, Starch-based Sticky Music Children's Educational Toys, Degradable Starch-based Packaging Filling Materials, Bread Crumbs And Other Food Additives, Pet Food, Aquatic Feed, Biology And Chemical Industries.

Customer-specific Food Processing Plant Project Solutions

As one of the leading manufacturers of food processing equipment, we are always searching for new solutions that benefit our snack food customers. Our experienced frying engineers always find the optimal solution for your industrial batch and continuous frying system line application. That's why we also develop, design and produce custom fried snack production line.

Close collaboration with our customer is important to us even in the early development phase. No matter what the special requirements of instant noodles production line, snack food extruder machine, pasta production line application, we can develop a custom made food processing equipment to match your needs.

Loyal have a unique and efficient industrial continuous frying equipment for snack food extruder machine that provides the right crunch and desired moisture level.

The Industrial Microwave Sterilization Defrosting Drying Machine can

be designed as a dry powder dosing system and a wet slurry dosing system as required.

Some snacks can also be fried according to taste requirements, and we also provide Fried Snack Production Line for the processing and packaging of fried extruded snacks.

Loyal Food Production Line meet the needs of customers to obtain snack food that meet the needs.

In ovens or drying units, electric or gas can be used as heating sources.

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About packaging and after-sales service

Packing: Plastic Film Suitable For Ocean Carriage

Technical Support: The customer can inform machine related problems to us via telephone, email or fax. All information will be recorded and will be reported to the After-sale Service team. Meanwhile, the sales person will be tracking the case until problem solved.

Service Team:We have a professional After-sale Service team including10 professional engineers with at least 6 years working experience. They can handle technical consultation about manufacturing process, maintenance, fault diagnosis and troubleshooting, etc.

After-sale Service available :1.Check & test before delivery 2.Instruction for installation 3.On site commissioning 4.Repair & maintenance

After the receipt the advanced payment, we will provide allocation chart at the buyer’s request. When effect the shipment, we’ll provide operation manual, etc. in English.

With the development of the food industry, instant noodle equipment has been continuously updated, achieving higher automation and energy saving, and greatly improving production efficiency. Nowadays, not only traditional fried instant noodles are popular, but low-oil and non-fried healthy instant noodles are also gradually entering the public's field of vision, satisfying consumers' pursuit of healthy diet.

Understanding the production process of instant noodles can not only make us respect the origin of a bowl of noodles, but also further understand the science and technology behind the food industry. The next time you eat instant noodles, you might as well think about the orderly and efficient production line behind it, which is a microcosm of modern manufacturing.

Reference

The following are five authoritative foreign literature websites in the field of Industrial food machinery:

1. Food Engineering Magazine

Website: https://www.foodengineeringmag.com/

2.Food Processing Magazine

Website: https://www.foodprocessing.com/

3.Journal of Food Engineering

Website:https://www.journals.elsevier.com/journal-of-food-engineering

4. Food Manufacturing Magazine

Website:https://www.foodmanufacturing.com/

5. International Journal of Food Science & Technology

Website:https://onlinelibrary.wiley.com/