

Advantages of fruit and vegetable chips production line

Detail Introduction :

1. Wide applicability

Many raw materials can be processed with variable temperature and differential pressure extrusion equipment. At present, dozens of food products at home and abroad have been processed by variable temperature and pressure difference puffing and drying. Many of the products produced have good nutritional properties, and many good markets can be developed.



2. Less investment in processing equipment for fruit and vegetable chips and quicker returns

Compared with other equipment investment, the new generation of fruit and vegetable chips processing equipment and puffing equipment has less investment and quicker results.

3. Less waste is generated

In line with environmental protection requirements, the puffed raw materials are generally made from edible parts of fruits and vegetables directly through cutting - pre-drying - puffing and drying. Many processing by-products can also be further processed and utilized, resulting in less waste and in line with environmental protection requirements.

4. Simple operation

Easy to control. There are several key links in the puffed food production process, the production technology is easy to master, the equipment structure is relatively simple, and it is easy to operate.

The vacuum technology used in fruit and vegetable chips has a very simple application principle in food drying, that is, under the condition of negative pressure, the boiling point of water is reduced, which increases the speed of water evaporation.