

Core filling puffy snacks production line: manufacturing process from raw materials to finished products

In the world of snacks, there is a kind of delicious food that brings a "crunchy" pleasure and hides a surprisingly dense filling - it is the core filling puffy snacks.

From a hot-selling item in Japanese convenience stores to a hot item in the live broadcast rooms of Chinese Internet celebrities, this small snack with a crispy outer layer and a smooth inner layer is sweeping the global market with its amazing creativity.

What are core filling puffy snacks?

Core filling puffy snacks are a kind of snack with puffed rice products (such as rice cakes and rice balls) as the shell and cream, chocolate, jam and other fillings inside. It combines the crispy taste of rice with the sweet flavor of the filling. It has the lightness of puffed food and the rich layers of sandwich biscuits, and is deeply loved by children and young people.



Main features

1. Shell material:

(1) The main raw material is rice, glutinous rice or grain flour, which is formed into a loose and porous structure through extrusion and puffing process, and has a light and

crispy taste.

(2) Starch and seasonings (such as salt and soy sauce powder) may be added to enhance the flavor.

2. Filling ingredients:

Common fillings: sweet or salty fillings such as chocolate, cream, jam, cheese, peanut butter, etc.

3. Filling state: solid (such as chocolate layer), semi-fluid (such as caramel sauce) or powder (such as milk powder mixture).

4. Shape: Mostly small pieces (such as cuboids, spheres), with the core layer located inside the rice cracker or between two rice crackers.

Typical classification

| Type | Representative products | Features |
|--------------|---|--|
| Sweet flavor | Chocolate-filled rice crackers, strawberry-filled | The filling is sweet, and the shell may be |

| | | |
|----------------|--|---|
| | | coated with sugar |
| Salty flavor | Soy sauce-filled rice crackers, cheese-filled | The filling is savory and fragrant, and the shell is slightly salty |
| Complex flavor | Peanut butter + chocolate double-layer filling | Various filling combinations, rich layers |

Key points of production process

- (1) Rice cracker puffing: After rice is crushed and mixed with water, it is puffed by a screw extruder at high temperature and high pressure to form a porous structure.
- (2) Filling injection: The filling machine accurately fills the filling into the rice cracker (or sprays it between two rice crackers).
- (3) Cooling and shaping: The filling needs to be quickly cooled and solidified to avoid penetrating the rice cracker and causing softening.



Examples of well-known brands

(1) Japan: Kameda Seika (Persimmon-no-Tane Filled Rice Crackers), Meiji (Mushroom Mountain Bamboo Shoots Village Filled Series)

(2) Taiwan: I-Mei Filled Rice Crackers, 77 Milk Rice

Crackers

(3) Mainland China: Rice Old Man, some products of Hsu Fuji

Differences from similar snacks

(1) vs. sandwich biscuits: The shell is made of flour (harder), while the rice shell of the sandwich rice crackers is more fluffy and fragile.

(2) vs. energy bars: The sandwich rice crackers are small in size and low in weight per piece, suitable for leisure scenes rather than meal replacements.

This type of snack is often used as a snack or refreshment for children because of its rich taste and portability. It should be noted that some products have high sugar or salt content, so you can pay attention to the ingredient list when purchasing.

Cultural significance

The success of rice crackers reflects the combination of food technology innovation and market demand:

Japan: Relying on traditional rice culture, it has become a

national snack through industrialization.

Other parts of Asia: It has been accepted as a "Japanese snack" and integrated into local flavors (such as durian fillings in Southeast Asia).

Today, core filling puffy snacks have become an important category in the global snack food market, and continue to attract consumers through flavor and form innovation.

So how are core filling puffy snacks made? What equipment does [core filling puffy snacks production line](#) include?

Core filling puffy snacks production line flow chart

?FLOUR MIXER→?SCREW CONVEYOR→?DOUBLE
SCREW EXTRUDER →?CORN FILLING
MACHINE→?SHAPING MACHINE
→?HOISTER→?DRYER→ ?FLAVORING MACHINE



The function of core filling puffy snacks production line

1. Mixer: Mixer makes the raw material adding to water and other chemical additive fully mixed.
2. Screw Conveyor: Screw conveyor can not only convey on the level but also by any angel these materials can

be conveyed in the stainless steel roller without leaking, dust pollution; meanwhile it can send the self-mixer to the feeding machine or the conditioner and directly send the discharge hole of the inflating extruder.

3. Twin Screw Extruder: Extruding different shapes by placing different molds. The screw has a self-cleaning function, and there is no need to disassemble the screw for cleaning when the machine is stopped.
4. Corn Filling Machine: After core filling for the finish product.
5. Shaping Machine: It has multiple functions such as traction, conveying, shaping and cutting. It is generally used to cut cylindrical, flat, long tube and other small foods, such as semi-puffed or non-puffed foods such as sandwich rice crackers and rice cakes, or multiple sandwich foods.
6. Oven: This machine is used to dry the snacks food. The heating temperature and the drying speed can be adjust. It can be used to bake and dry the food. The oven can bake all kinds of the inflating food, pet food, TVP/TSP food, peanut, nut, chew nut and so on. The temperature can be controlled willfully and designed according to the need.
7. Hoister: elevate products to flavoring machine
8. Flavoring Machine: Spray seasoning oil and powder onto the snacks so as to make the snacks tasteful. It can mix liquid, such as oil, honey, syrup, with snack food, beans, peanuts, chips, teas and other food.
9. Cooling Machine: Cooling the product easy to pack or store.

Technical specifications of core filling puffy snacks making machine

| Model | Installed power | Power consumption | Output | Size(L*W*H)(mm) |
|---------|-----------------|-------------------|--------------|-----------------|
| LY65 | 80kw | 55kw | 120-150kg/h | 21000*1200*2200 |
| LY70 | 115kw | 95kw | 200-250kg/h | 23000*1500*2200 |
| LY85 | 170kw | 140kw | 500-700kg/h | 28000*3500*2200 |
| KING135 | 230kw | 164kw | 800-1000kg/h | 29000*2500*3500 |

What are the advantages of the core filling puffy snacks production line?

1. Continuous operation, efficient production, and greatly increased production capacity
2. Stable product quality and high consistency
3. The twin-screw extruder can not only produce sandwich rice crackers, but also other types of food.
4. Our equipment adopts advanced frequency conversion control technology, which greatly reduces the consumption

of electricity and labor.

5. We have well-known partners such as Siemens.

6. Our equipment is made of food-grade stainless steel, carbon steel, etc.

7. The control system of the twin screw extruder has three frequency converters, and the speed of rotary cutting, screw speed and feeding speed can be adjusted. It can save energy, adjust speed, protect, improve process level and quality, and extend the service life of equipment. The power of the motor can be adjusted by converting the power supply frequency, and the motor can be operated at a variable speed.

What other products can be made from the core filling puffy snacks production line?

1. The production line can heat and extrude the raw materials and press them into different shapes through molds.

2. It can be widely used in the production of dog food, cat food, fish feed, extruded snacks, corn flakes, breakfast cereals and nutritional powder.

3. However, it should be noted that the bone meal in the raw materials of pet food has a strong smell. If it is processed into extruded food for human consumption after

being made into feed, it may produce cross-flavor and affect the taste.

With its perfect combination of crispy outer skin and dense inner filling, core filling puffy snacks are becoming the new favorite in the snack market. Whether it is the healthy low-sugar formula or the creative bursting taste, it has won a broad space for development.

For entrepreneurs, seizing this trend, the cost of raw materials is low, the production threshold is moderate, the process is mature, and the technical difficulty is lower than that of new baked or puffed products. Through differentiated tastes and precision marketing, there is a chance to stand out from the competition.

Above we talked about the definition, characteristics, differences, production line and core filling puffy snacks equipment, etc. If you are interested, I will recommend a company to you, please continue reading.



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 including 10 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.

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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The core filling puffy snacks will be eaten up, but the opportunity to make money will never be lost. Let the production line make money for you. The core filling puffy snacks are not only your wealth.

Choosing our production line means choosing quality and trust! Let us work together to bring more high-quality products to the market!