

Advantages Of Puffed Food

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The preservation rate and digestibility of nutrients are high.



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Give products better nutritional value and functional properties.

When using puffed snacks extrusion technology to process foods with grains as raw materials, additives such as amino acids, proteins, vitamins, minerals, food colorings, spices, etc. can be added to the extrudate evenly and reversibly combined with the extrudate to achieve the purpose of strengthening the food. Extrusion and expansion work of the puffed snacks processing line instantaneously under high temperature, so the loss of nutrients is small.



Variety of edible varieties.

Different materials are added to the raw materials such as grains, beans, potatoes, vegetables, etc., and then subjected to commercial puffed snacks extrusion processing to produce diverse and nutritious puffed foods. Puffed foods have become cooked foods, so most of them are ready-to-eat foods (you can eat them after opening the package bag). They are easy to eat and save time. Then the puffed food is very promising convenience foods.

