## Summary of the development of instant noodle production in China (1)

The development of China in the past is very fast, and it has become the most convenient food in the town. The fried instant noodles, which account for 90% of the total market sales, are still popular with many Puffers. Yesterday, the fried instant noodles have broad prospects for development because of their more nutritious and good taste.

## Microwave drying machine



favored by i. The convenience market is in urgent need of regulation, and it is imperative to establish a comprehensive industry organization. The production of instant noodles in China began in the 1970s, and early adopting hot air drying technology. With the continuous advancement of technology, this production method with large energy consumption and relatively backward technology has been eliminated.

## Instant noodle processing line

In 1890, Shanghai Yimin Food No. 4 Factory introduced the first bagged fried instant noodle production line from Japan.

The line uses atmospheric steaming and frying and drying dehydration processes with an annual production capacity of 4,500 tons.
In 1866, Beijing Changping Great Wall Food Factory first introduced the Fuji instant noodle production line in Japan. Then in 1987, Shanghai No. 1 Powder Factory introduced a bag made in Tokyo, Japan, with a noodle production line.
Since then, about 200 foreign-produced toilet production lines have been introduced, and the volume, scale, grade and brand have been continuously increased and improved.
Thanks to the efforts of our technicians, our food machinery manufacturers began to manufacture and produce instant noodle production lines. According to statistics, there are more than 1 60 instant noodle production lines in China's urban and rural areas, and more than 80 instant noodle manufacturers have a production capacity of 3,500,000 tons. Due to

market sales and seasons, the productivity is not saturated. The actual output is only over 100,000 tons.