

What is the Process of Making Marshmallows?

Detail Introduction :

Marshmallow is a very popular candy, and many people like to eat it, especially among children. Marshmallows have a fluffy structure that melts when you bite them. They taste like cotton, so they are called marshmallows.

There are also many types of marshmallows, and their unique taste has attracted a lot of consumers. Even many friends who don't like sugar have no resistance to marshmallows. Do you know how marshmallows are made? Let us take a look together!

What is the process of making marshmallows?

The main raw materials of marshmallows are white sugar, glucose syrup, gelatin, food flavors and pigments. Select high-quality formulas, select equipment with superior performance, and go through the processes of dissolving sugar, mixing raw materials, inflating, injection molding, cooling, powder/oil, cutting, cooling, removing starch/frosting, and packaging to make it soft and delicious Marshmallows.



If you want to produce high-quality marshmallows, you must use advanced production technology to stand out in the market, so as to gain more consumer recognition.

The specific production process of marshmallow is as follows:

First of all, the raw materials need to be formulated according to the formula of marshmallows. The formula of marshmallows is also very important and has a great relationship with the quality of marshmallows. Put the raw materials into the pre-mixer for heating until all the raw materials can be dissolved, and then transport the dissolved raw materials to the digester, and heat to make the

humidity reach the ideal state.

After cooking, it needs to be cooled. After cooling to a predetermined temperature, these raw materials need to be aerated. The main equipment used is an aerator. After the aeration is completed, the raw materials are reconstituted, and food flavors and colorings are added to make them into different flavors and colors. The more popular flavors are strawberry, sweet orange, grape, banana, pineapple, mint and blueberry.

After the blending is completed, the next step is to form. Different molds can be used to make different shapes. Common shapes include oval, heart, square, cylindrical, and cloud shapes. After that, the marshmallows will be transported to cool. Cool down again in the machine.

In order to prevent the marshmallows from sticking together during transportation or storage, it is necessary to sprinkle a thin layer of starch or icing on the marshmallows, which can further improve the quality of the marshmallows. Then use the cutting machine to cut the marshmallows, so far the marshmallows are basically processed.

The finished marshmallows will be transported into the dust compartment to quickly remove excess starch and frosting on the surface of the marshmallows. And finally packaged using a packaging machine, and then ready for sale.



The above is an introduction to the production process of marshmallows. I believe you must have a simple understanding. The seemingly simple production method requires a lot of advanced production techniques to make the final marshmallow soft and rich. Toughness and quality can be improved.

Marshmallow Production Line is a new type of production line that enjoys a high reputation in the industry, and many well-known confectionery companies are also using this production line. The use

of this production line can realize a highly automated production method, adopts the most advanced marshmallow production technology, simple operation, high output, low price, and high cost performance. It can complete all production procedures in an integrated manner, and can process and produce single color, double color, High-quality marshmallows in multi-colors, fillings and various shapes.

If you want to buy a high-quality equipment to improve your production level, **Marshmallow Production Line** will be your trusted choice. We can provide you with customized services,. If you need it, please contact us!