

NOODLE MACHINES

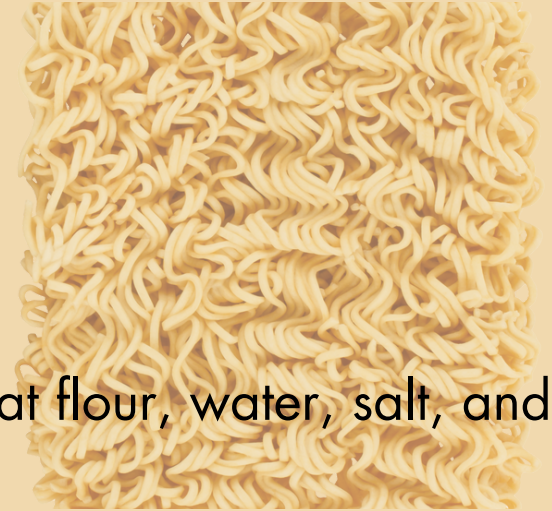


Noodle machines are specialized equipment used in the production of noodles, a type of pasta that is popular in many parts of the world, especially in Asian cuisine. Noodle machines are designed to produce high-quality noodles efficiently and consistently in large quantities.

Uses

1. Ramen noodles

Type of Japanese noodle that is typically made from wheat flour, water, salt, and alkaline mineral water called kansui.



2. Udon noodles

A thick, chewy Japanese noodles made from wheat flour, water, and salt.



3. Soba noodles

A thin, buckwheat noodle that is popular in Japanese cuisine.

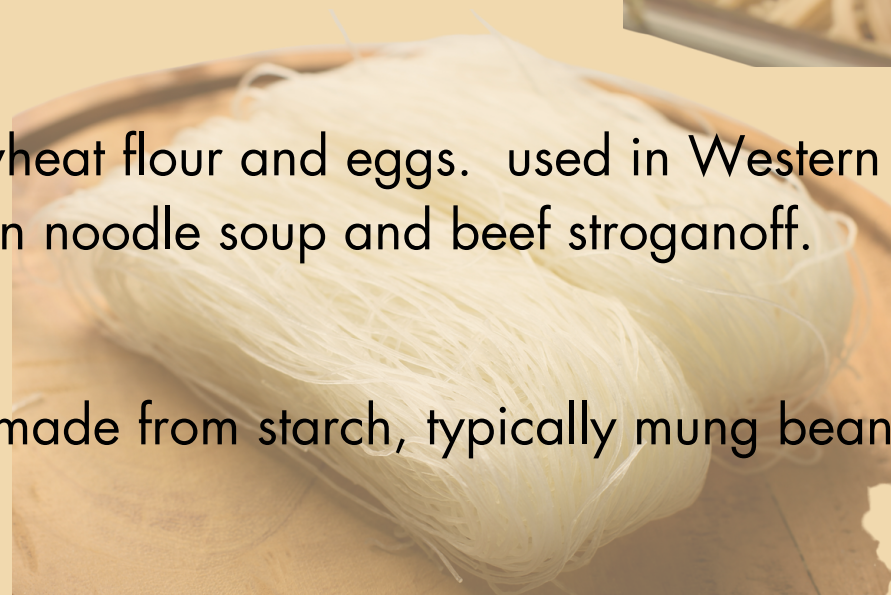


4. Vermicelli noodle

A thin, rice noodle that is popular in Southeast Asian cuisine.

5. Egg noodles

A type of noodle made from wheat flour and eggs. used in Western cuisine, especially in dishes like chicken noodle soup and beef stroganoff.



6. Glass noodles

A type of transparent noodle made from starch, typically mung bean starch or potato starch.

Market Scope

- The market for noodle machines is driven by the growing demand for noodles worldwide, particularly in Asia, where noodles are a staple food.
- The global noodle market is expected to grow at a CAGR of around 5% between 2021 and 2026, driven by factors such as increasing urbanization, changing lifestyles, and the growing popularity of Asian cuisine.
- The leading manufacturers of noodle machines include Yamato Manufacturing, G.G. Industries (India), Anko Food Machine, and Wonton Food.

