

MIYAKO SEIKA

Brown Rice Chips Manufacturer

Ingredients:
brown rice, rice bran oil,
sea salt, ao nori



Miyako Seika Plant



In front of plant 1



In front of plant 2

WAREHOUSE

Miyako Seika purchases dried dough made by Shoji Seika in Yamagata. The ingredients are brown rice and ao nori. Process: brown rice is washed, ground, steamed for 12min., mixed with ao nori, formed. figure 3: dried dough (they look like mochi rice cake chips)



1. carry-in entrance



2. warehouse



3. main ingredient: dried dough

Brown rice dough with ao nori is dried at 80 °C for 1.5 h.

Only solidified ingredients are dried. There is hardly any fear of contamination. cleaning: wiping

Drying



4.1 Drier



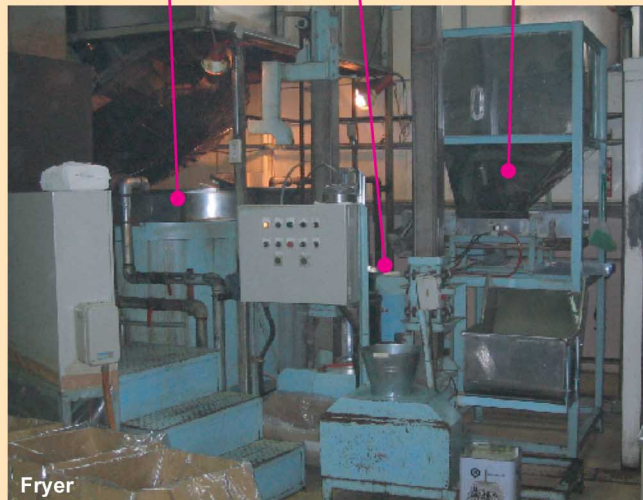
4.2 inside of the drier

Frying

7. fryer

6. ingredients slot

5. ingredients tank



Fryer



5. ingredients tank



5.6. tank and slot (from the top)



6. ingredients slot



7.1. rice bran oil is refilled



7.2. fried at 205 °C for 10 sec.



7.3. end of frying

Muso products are fried with rice bran oil while palm oil and rice bran oil are used for the other products. For this reason, it is unthinkable that Muso products are fried with oil with which other product are fried. The oil is all changed before every production for Muso. The kettle cannot be washed with water.

Seasoning

centrifuge

conveyers

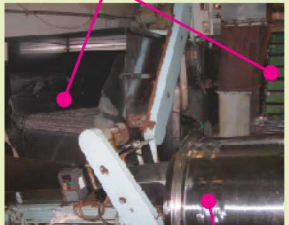
seasoner

nozzle

Seasoning machine is washed with water



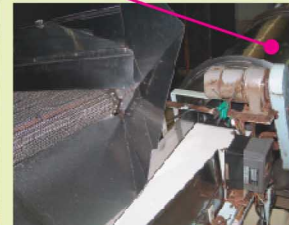
8. oil is drained by a centrifuge



8.1. conveyed to a seasoner



8.2. inside of conveyer



8.3. conveyer and seasoner



9. seasoned with salt

Salt tank

Packing room



10. packing machine



11. packing



12. metal detector



13. finished products