

extru**food**



The specialists in extruders and peripheral machinery for the confectionery industry

Extrufood is one of the world's leading specialists in the engineering and manufacturing of extrusion machinery and peripheral equipment for the production of confectionery. Extrufood is well-known for the unique continuous production lines and tailor-made components, such as Cooking, Mixing and Forming Extruders, Diemixes®, Multi-color dies and Rotary dies, which are being used by confectionery market leaders all over the world.

Extrufood manufactures this equipment for confectionery producers of:

- Licorice
- Fruit Gum
- Fruit Snacks
- Chewy Candy
- Chewing Gum
- Hard Candy
- Marshmallow
- Toffees & Caramels



Highest quality, efficiency and return on investment

The Extrufood production lines and equipment guarantee the highest level of production efficiency, maximum quality of the final product and in the end the highest possible return on investment because of the following unique qualities and aspects:

- All processes are in-line: mixing, cooking, forming, cooling, sugar sanding and cutting
- All our machines are customized solutions for each client and its products
- Highest production yield
- At all times a consistent final product and minimal waste
- Changing from one product, color or shape to another within minutes
- Less labor cost, reducing the total cost dramatically
- Largely self-cleaning, so more hygienic and again less labor intensive
- Minimal maintenance cost
- More than 100% longer lifecycle of the machinery

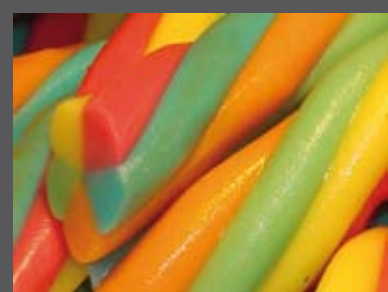


Unique combinations of colors, shapes and flavors

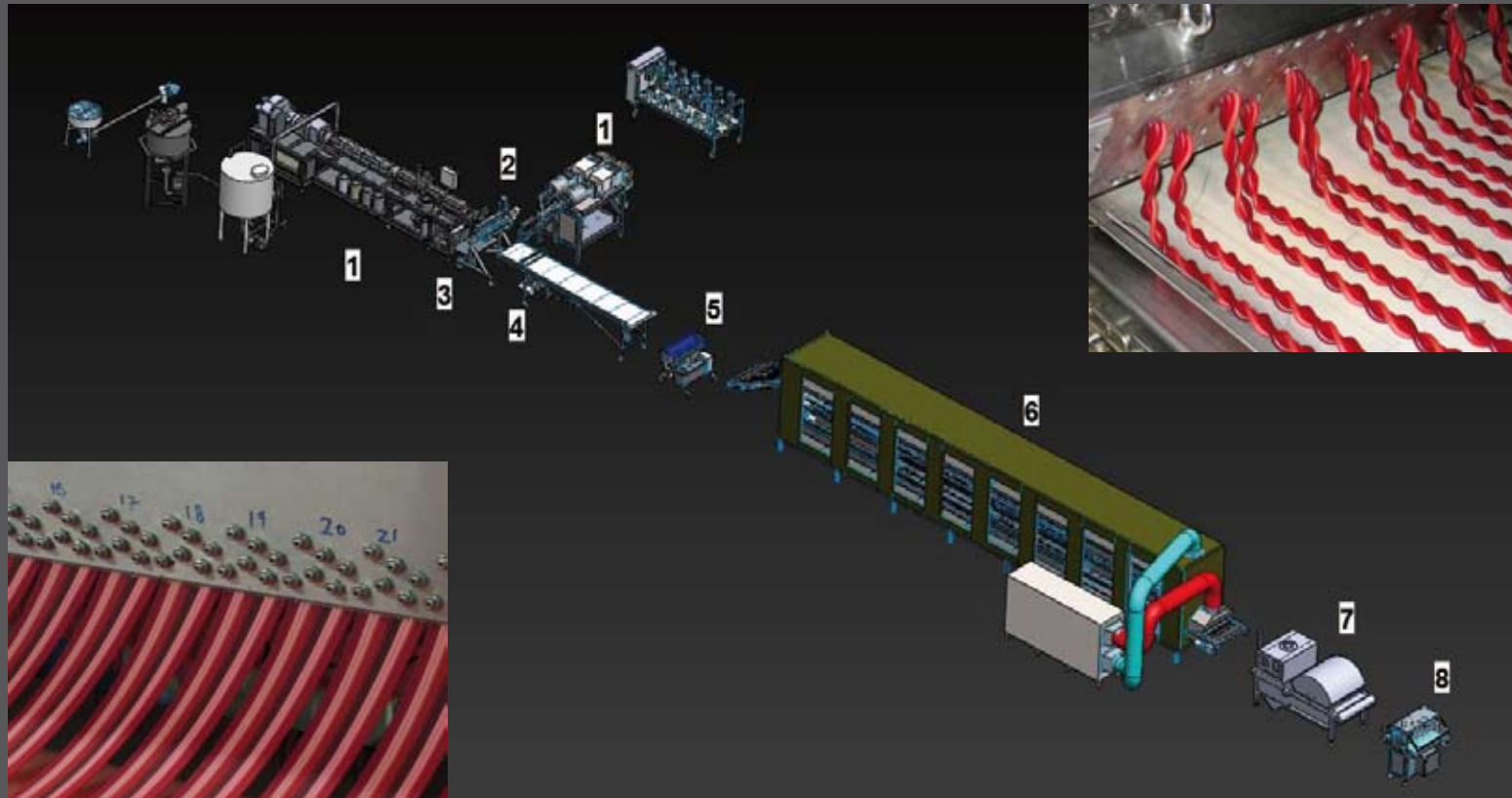
Besides these unique quality and efficiency standards, Extrufood offers confectionery production lines with a unrivalled amount of colors, flavors and exteriors. With only one extruder we can make products with up to 6 different colors and flavors, combined with differently colored fillings, either sugar coated or waxed.

Tailor-made & no cure no pay concepts

We will be pleased to show you our know-how, experience and quality. For over 25 years we have been active in R&D and in advising manufacturers about possibilities for (new) products and the processes and production lines to make them. Based on your questions and criteria we can present a non-binding tailor-made solution.



The Extruford continuous production line and its components



1. EXTRUDER

Extruford is an expert in extrusion and co-extrusion. Extrusion is the foundation for continuous production. The most important advantage of extrusion is a more homogenous and consistent cooking process which leads to a final product of a consistently higher quality.

Extruford has three types of extruders: cooking, mixing and forming extruders:

- The Cooking Extruder combines cooking, de-aeration and extrusion.
- The Forming Extruder is especially designed to build up sufficient pressure for co-extrusion of for example sugar paste in combination with the cooking extruder.
- The Mixing Extruder is an extended Forming Extruder combining mixing of the ingredients with co-extrusion.

2. SCREEN CHANGER

The cooking extruder can be fitted with a screen changer, which prevents solid particles from entering and then clogging the die. This is essential since this can interrupt production and cause loss of quality.

3. DIEMIX®

A Diemix® enables the production of licorice with up to 6 different colors simultaneously while using only one extruder. The Diemix® splits the cooked mass coming from the extruder into different flows. Each flow is then mixed with the desired color and/or flavor. The Diemix® has a compact design, and will usually fit in your production line without major changes.

4. DIES

Extruford is leading in the design and manufacturing of dies for the confectionery industry. The rotary dies and fixed dies enable production of licorice with almost endless possibilities for combinations of colors, shapes and textures; twisted or non-twisted, filled, solid or hollow.



5. WAXING

The waxing or oiling station coats the final product to enhance presentation, to prevent the product from sticking and to help retain moisture inside the packed product. In most extrusion production lines a waxing unit is positioned before the main cooling/conditioning tunnel. The waxing station is jacketed for cooling/heating with circulating water with temperature controller to keep the wax or oil used at an optimum temperature. The waxing unit can be fitted with differently grooved guiding rollers to ensure optimum coating for each type of product.

6. COOLING TUNNEL

Extrufood manufactures different (single and triple deck) cooling tunnels that cool and condition the extruded product to room temperature in the most efficient manner.

With continuous extrusion production lines, it is very important that the product has been conditioned to room temperature so cutting and packing can be part of the continuous production process. All Extrufood cooling tunnels are tailor made to customer specifications.



7. SUGAR SANDER

Our high quality sugar sanders stand for even distribution and great bonding of the sugar coating: they are easy to clean and fully automated: the best solution available.

The extruded product is guided onto a vibrating bed of sugar, while simultaneously a curtain of fresh sugar is dropped from the top over the product. The excess sugar is collected and recycled.

8. GUILLOTINE CUTTER

Our cutting systems have been especially developed to meet the requirements of a modern confectionery manufacturing line and differ fundamentally from traditional designs. The characteristic features of our modern design are reliability, ease of cleaning and maintenance and extremely accurate cutting. Our cutting machines feature knife travel synchronized with the belt speed, therefore ensuring a clean and vertical cut, and, depending on the product size, the capability of cutting speeds of up to 500 cuts per minute.



LAB EXTRUDERS

Next to its range of production size extruders, Extrufood also manufactures lab-size cooking- and forming extruders. These lab extruders are ideal for testing new recipes and new products. Recipes and products produced on either an Extrufood production extruder or on an Extrufood lab extruder will be fully interchangeable. An Extrufood lab extruder in your R&D department gives you all the flexibility you need to improve existing recipes, without losing production capacity.



EXTRUFOOD IS AN EXTRUGROUP COMPANY

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