
extru**food**

The specialist in extruders and peripheral machinery for the pet snack industry



Continuous production: mixing, cooking, forming, cooling and cutting

Customized solutions for each company and product

Highest production yield and return on investment

Unique combinations of colors and shapes





Extrufood is one of the world's leading specialists in the engineering and manufacturing of extrusion machinery and peripheral equipment for the production of pet snacks.

Extrufood is well-known for the unique continuous production lines and tailor-made components, such as Cooking, Mixing and Forming Extruders, Diemixes[®], Rotary & Fixed dies, which are being used by pet food market leaders.

Highest quality, efficiency and return on investment

The Extrufood production lines and separate compartments stand for the highest level of production efficiency, the 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 in-line: cooking, forming, cooling and cutting
- ⦿ All our products 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
- ⦿ Self-cleaning, so more hygienic and less labor intensive
- ⦿ Minimal maintenance costs
- ⦿ More than 100% longer lifecycle of the machinery



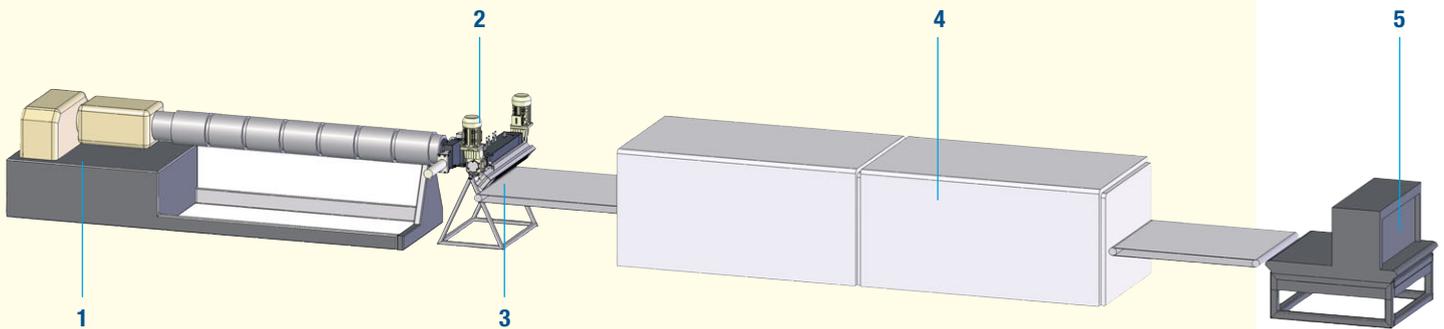
Unique combinations of colors, shapes and flavors

Besides these unique quality and efficiency standards, Extrufood has production lines for pet snacks with a unique amount of colors and shapes. Out of one extruder we can make single products with two or more different colors, combined with different shapes and fillings.

Tailor-made & no cure no pay concepts

We would be pleased to show you our know-how, experience and quality. For over 20 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 will present a tailor-made solution. If this concept is not suitable for you, no costs are involved.

The Extrufood continuous production line



1 | Extruders

Extrufood is an expert in extrusion and co-extrusion. Extrusion is the foundation for continuous production. Another advantage of extrusion is a more homogeneous and consistent cooking process which leads to a final product of a consistently higher quality.

Extrufood produces two types of extruders: cooking and forming extruders:

- The cooking extruder combines cooking and mixing of all ingredients
- The forming extruder is especially designed to build up sufficient pressure for co-extrusion in combination with the cooking extruder or another forming extruder



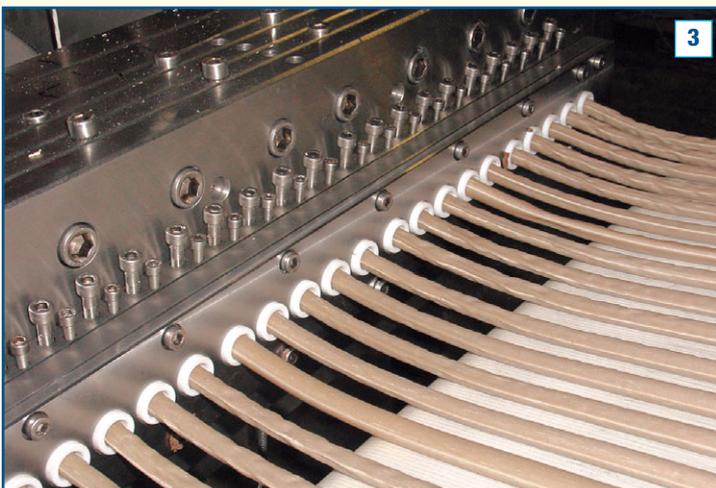
2 | Diemix®

A Diemix® enables the production of pet snacks with two or more different colors while using only one extruder. The Diemix® splits the cooked mass, coming from the extruder, into different masses. Each mass is then blended with the desired colors and flavors. The Diemix® has a compact design, and will usually fit in your production line without major changes.



3 | Dies

Extrufood excels in the manufacturing of dies for the pet food industry. The rotary dies and fixed dies enable production of pet snacks with almost endless possibilities for combinations of colors, shapes and textures; twisted or non-twisted, filled, solid or hollow.





4 | Cooling Tunnels

Extrufood manufactures different cooling tunnels that cool the product from approximately 100°C to room temperature.

5 | Cutters

Our cutting machines are all synchronous, which insures a clean, vertical cut. The speed of the cutter is fully adjustable up to 400 cuts per minute, providing flexibility in product length.

Lab Extruders

Extrufood has designed the ultimate twin screw laboratory extruder. This small, very flexible, extruder, with a capacity in the range of 20-50 kg/hr, is the answer to your development and testing needs for a large range of products.

The lab extruder is a scale-down version of our full-size cooking extruder, enabling the scalability of the process.



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