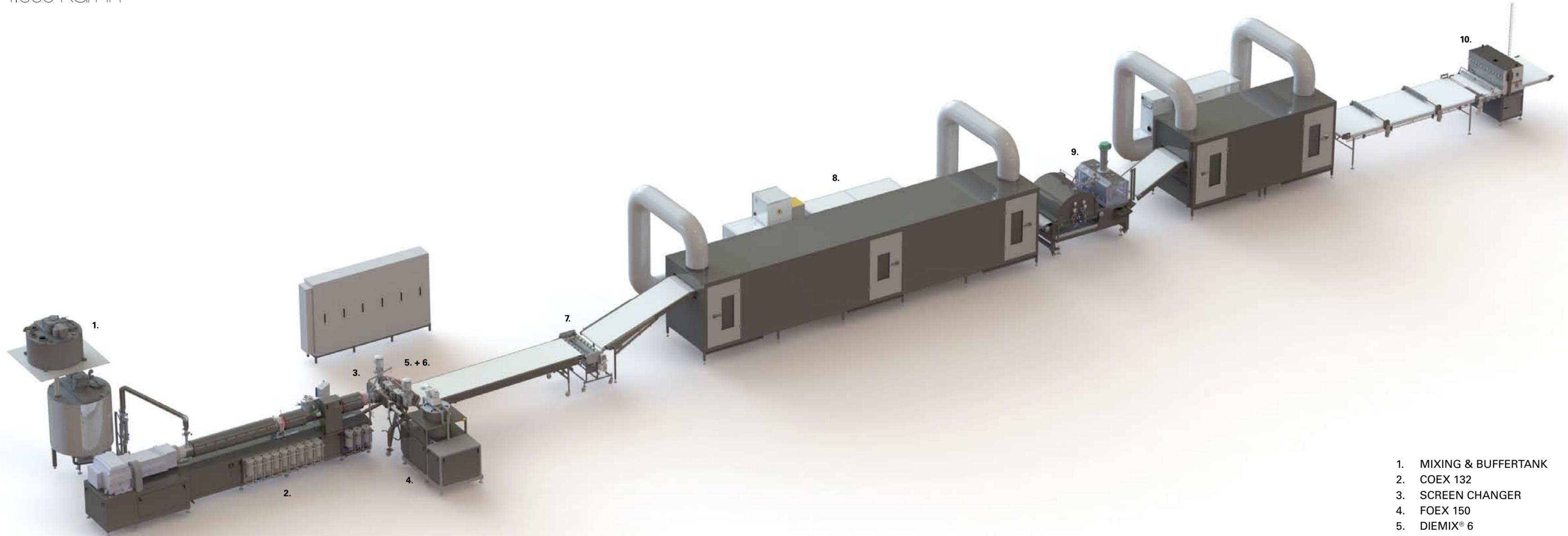


SPECIALISTS IN CONFECTIONERY EXTRUDERS



extru**food**

LICORICE PRODUCTION LINE 6 COLORED PRODUCTS
1.500 KG/HR



1. MIXING & BUFFERTANK
2. COEX 132
3. SCREEN CHANGER
4. FOEX 150
5. DIEMIX® 6
6. DIES
7. WAXING STATION
8. COOLINGTUNNEL
9. SUGAR SANDER
10. CUTTING MACHINE

Extrufood is the world's leading specialists in the engineering and manufacturing of extrusion machinery and peripheral equipment for the licorice industry. 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
- 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 almost 40 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.

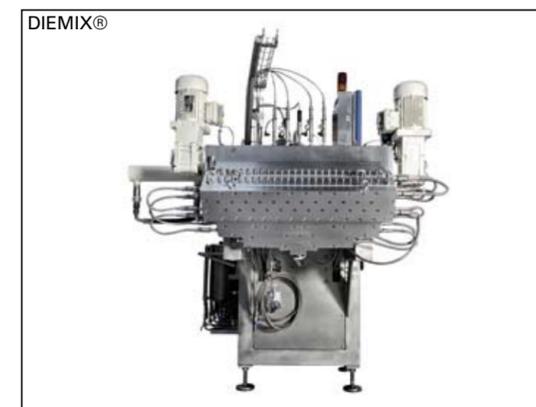
The Extrufood continuous production lines offer state-of-the-art technology and guarantee the highest level of production efficiency and maximum quality of the final product. The production lines and its components enable production of confectionery with a unique amount of colors, flavors and shapes.



COEX
Extrufood is an expert in extrusion and co-extrusion technology. 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. Extrufood has three types of extruders: cooking, mixing and forming extruders.



FOEX
The Forming Extruder is especially designed to build up sufficient pressure, for example to make a sugar paste co-extrusion product.



DIEMIX®
A Diemix® enables the production of licorice and/or sugar paste with up to 6 different colors simultaneously while using only one extruder.



DIES
Extrufood designs and manufactures state of the art dies, enabling production of licorice with almost endless possibilities for combinations of colors, shapes and textures; twisted or non-twisted, filled, solid or hollow.



WAXING STATION
The waxing station coats the final product to enhance presentation, to prevent the product from sticking and to help retain moisture inside the packed product.



COOLING TUNNEL
Extrufood manufactures single and multi-tier deck cooling tunnels that cool and condition the extruded product to room temperature in the most efficient manner. All Extrufood cooling tunnels are tailor made to customer specifications.



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 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.



CUTTING MACHINE
The characteristic features of our modern design are reliability, ease of cleaning, maintenance and extremely accurate cutting. Our cutting machines feature knife travel synchronized with the belt speed, therefore ensuring a clean and vertical cut. The capability of cutting speeds of up to 600 cuts per minute.

Extrufood excels in the manufacturing of dies for the confectionery industry. Well known are the dies for belts, spaghetti strands, ropes and cables for single or multi-colored extruded products which can be either solid, hollow or filled.

Extrufood was the first to offer multi-color confectionery production lines with the introduction of the Diemix®. The Diemix® enables the production of confectionery with a unique amount of colors, flavors and shapes. With only one extruder we can make products with up to 6 different colors, combined with different flavors, and up to 6 color fillings.



Natural colors & flavors

Over the past few years Extrufood has worked together with several leading companies in natural colors and flavors to develop a complete range of temperature stable natural colors and flavors. Natural colors and flavors that are suitable for confectionery extrusion offer in combination with an Extrufood Diemix® and Dieswitch®, an almost infinite amount of combinations in extruded confectionery.



100% Fruit snacks

A fruit snack is processed fruit that eats like a traditional snack food. The fruit snacks most familiar to consumers are commercial products, produced by combining fruit juices and fruit purees with colors and flavors. An innovative range of 100% fruit snacks can be made on the Extrufood cooking and forming extruders. The cooking process allows you to produce a broad spectrum of tasty, healthy products.



In a confidential and food-grade environment, new recipes and products can be tested, developed and evaluated for texture, bite, taste, color and shape consistency.



The Extrufood technology and testing center is a leading, creative and innovative facility in a confidential and food-grade environment, representing our state of the art technology.

The technology and test center's unique, high quality equipment such as our lab extruder, forming extruder and cutting machine, is developed by our technical experts.

During the trials we ensure you will receive the best possible service with respect to the development of all kind of licorice products, fruit gums and fruit snacks.

Our team also specializes in assisting clients in finding new formulas and ideas. Special tailor-made dies for products can be made on request.



extrufood

Extrufood is an Extrugroup company

De Factorij 40, 1689 AL Zwaag, The Netherlands • +31 (0) 229 233 815
info@extrugroup.com • www.extrugroup.com