

Process Technology for the Production of Cereals & Snacks



The KAHL Group as a specialist in the field of food processing also offers technologies for the extrusion of cereals apart from grain and rice.

The process can be adapted to the customer's demands on the final product. Flakes or cornflakes, for example, can be produced by means of extrusion or traditional cooking and subsequent flaking. Expanded breakfast cereals or snacks can be produced without difficulties using the KAHL extruder.



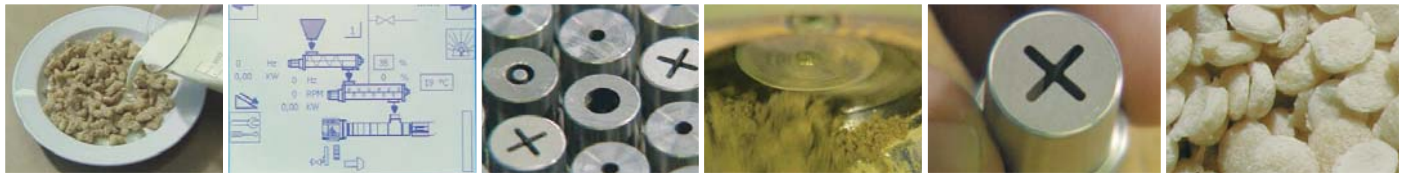
Prior to the extrusion process, the grain meals are mixed with further components, afterwards conditioned if required and exactly proportioned into the extruder.

In the extruder the components are kneaded and cooked, at the outlet they are shaped and cut.

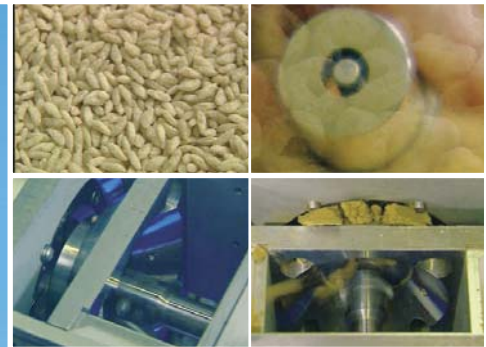
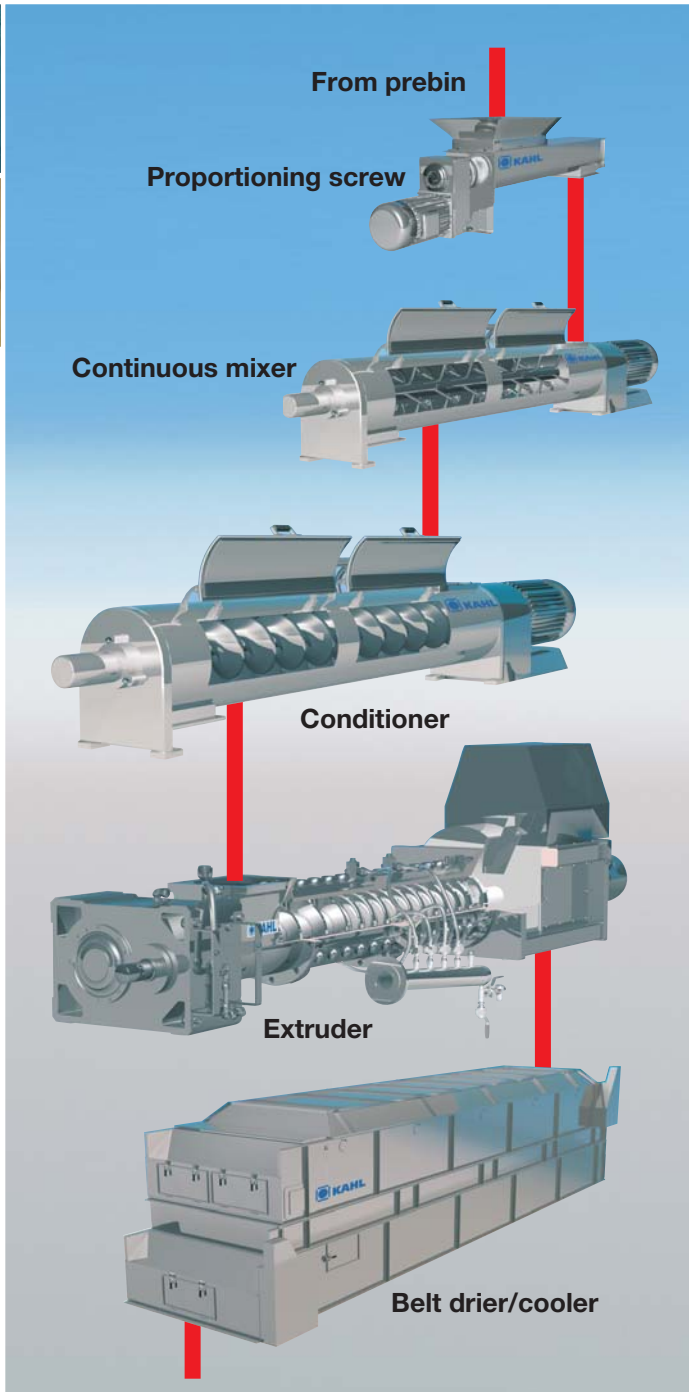


Due to its extreme flexibility, the KAHL single-shaft extruder offers a variety of possible applications, and this at a comparatively moderate investment volume.

KAHL Extruder for the Food Industry



Example of a process which can vary depending on the respective application.



The most important advantages resulting from the use of the KAHL extrusion process are:

- Moderate investment costs due to the flexible single-shaft extruder technology.
- Low energy and wear costs due to special KAHL technologies.
- Exact proportioning of solid matter, liquids, steam, and water.
- Optimum product conditioning due to the use of a mixing conditioner which does not only serve for optimum mixing of the components but also for conditioning the mixture with steam if required.
- Extruder design with hydraulically adjustable die. Thus blockings are avoided and a fast die change without special tools is ensured.
- Cooling or heating of the extruder by means of a double-walled tubular case.



AMANDUS KAHL GmbH & Co. KG
 Dieselstrasse 5-9
 D-21465 Reinbek / Hamburg
 Phone: +49 (0)40 727 71 - 0
 Fax: +49 (0)40 727 71 - 100
 info@amandus-kahl-group.de
www.akahl.de