



Petfood

When petfood quality counts, Clextal twin screw extruders are the solution. These advanced processing machines produce petfoods with excellent flavour, optimum nutrition and maximum digestibility. Sophisticated shapes offer added appeal and create brand loyalty among consumers around the world.



Clextal twin screw extruders offer major technical advantages in processing quality petfoods. That is why, for over 30 years, petfood processors have trusted Clextal systems to consistently produce premium petfoods that satisfy discriminating consumers:

Highest nutrition and digestibility

- Precise control of process parameters assures optimum gelatinization, expansion and texture
- Barrel designs allow introduction of heat sensitive nutrients or fresh meat at different processing stages
- Degassing technology with vent stuffer is available if required

Consistent quality

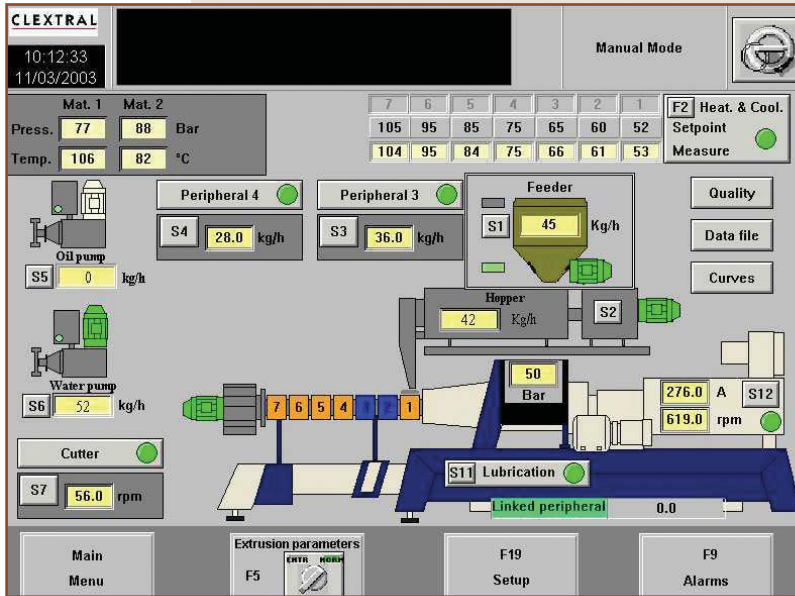
- Simple operation with repeatable results
- Proven screw designs provide superior mixing and energy transfer
- Independent control of process conditions assures consistent product regardless of variations in raw materials
- Perfect control of the temperature profile, with advanced internal cooling system

Creative shapes and textures

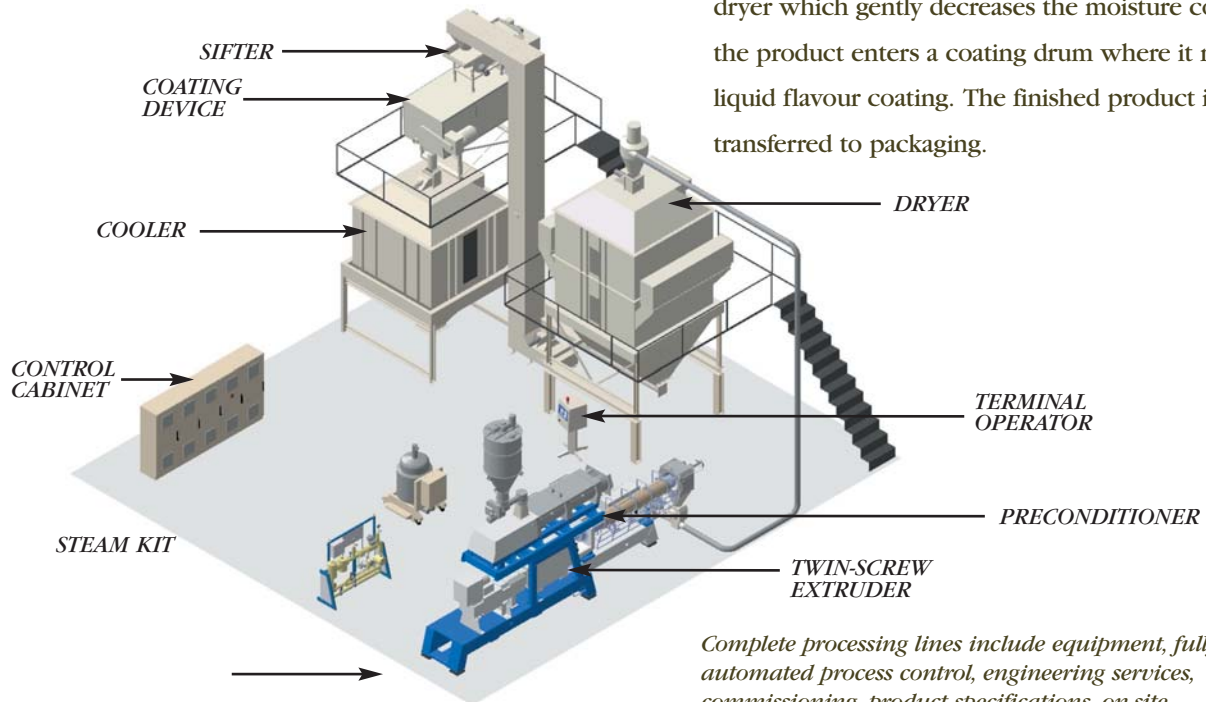
- Specialized dies form intricate shapes
- Ingredient flexibility to process virtually any cereal grain and granulation

Output from 25 to 25,000 kg/h

- Automated control systems can supply programmed start up and shut down, monitor line performance, generate production reports and provide automated recipe storage and recall



Control and automation of the complete line



Complete processing lines include equipment, fully automated process control, engineering services, commissioning, product specifications, on-site training and maintenance.

Petfood processing lines

Typical raw ingredients used in petfood include wheat flour, corn flour/grits, soy meal, meat flour, sugar, fat and a pre-mix of minerals and vitamins.

The dry ingredients enter the preconditioner and are hydrated with steam. The twin shaft unit blends the ingredients and assures proper moisture dispersion. The partially cooked mixture is fed to the twin screw extruder. Internal temperature, pressure, moisture and residence time are accurately controlled to assure optimum starch gelatinization without degradation.

Enriched liquids, meat slurries or steam may be injected through ports in the extruder barrel at various processing stages. Degassing processing may be used advantageously for producing premium or treats products. The petfood is formed as it is forced through the die. The die face cutter gives the product its final shape. The petfood enters a dryer which gently decreases the moisture content. Finally, the product enters a coating drum where it receives a liquid flavour coating. The finished product is cooled and transferred to packaging.

CLEXTRAL

EUROPE: CLEXTRAL SAS, Z.I. de Chazeau, BP 10, 42702 FIRMINY Cedex FRANCE • TEL: +33 4 77 40 31 31 • FAX: +33 4 77 40 31 23 • E-MAIL: clxsales@clextral.com

NORTH AMERICA: CLEXTRAL INC, 14450 Carlson Circle, Tampa, FL 33626 USA • TEL: +1 813 854 4434 • FAX: +1 813 855 2269 • E-MAIL: clextralusa@clextralusa.com

SOUTH AMERICA: CLEXTRAL LATIN AMERICA, Calle Mardoqueo Fernández N° 128, OF.802, Providencia, Santiago, CHILE • TEL: +56 2 335 59 76 • FAX: +56 2 335 59 77
E-MAIL: jcoelho@clextralusa.com - llacau@clextralusa.com

NORTH AFRICA: CLEXTRAL AFREM SERVICES, Lot. Mohamed Saddoune N° 163C, KOUBA, Algiers, ALGERIA • TEL: +213 21 21 01 17 • FAX: +213 21 21 00 79
E-MAIL: mtonkin@afreminternational.com

ASIA PACIFIC: CLEXTRAL ASIA PACIFIC, Room 9001, Novel Building, 887 Huai Hai Road (M), 200020 Shanghai, CHINA • TEL: +86 21 64 74 78 06 • FAX: +86 21 64 74 68 08
E-MAIL: jchen@clextral.com - eperroton@clextral.com - pbreillot@clextral.com

RUSSIA & CIS: CLEXTRAL Moscow Representation, a division of OOO LEGRIS Industries:125438, Moscow, Pakgauznoe Shosse, 1, 6th floor, office 609 • TEL: (+33) 6 73 84 52 08
E-MAIL: nlesyk@clextral.com

WWW.CLEXTRAL.COM