

EXTRUDATES IN MANY SHAPES, SIZES AND COLOURS



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Texture is one of the biggest quality attributes of many foods. It can signal freshness and also provides an enhanced taste experience and mouthfeel that sets your product apart and makes it that much more appealing to consumers.

Our individually developed extrudates can help you achieve this - whether as a stand-alone product or as part of a blend. With us, you are very flexible in terms of the ingredients you use, as well as features such as such as colour, taste, size, crunchiness and bulk density.

TH.GEYER

We are ready to develop the perfect product together with you!

Our extruded products allow you to give each of your products the perfect perfect crunchiness, or a special flavour or colour!

Additional (spray-based) coatings are possible for all extruded products.

APPLICATION

- Chocolate (for crunchiness)
- Muesli and cereals (for crunchiness)
- Bakery products (as topping, decoration or for better water retention)
- Cereal bars (for crunchiness)
- For protein and fibre enrichment

ADVANTAGES

- Individual solutions
- Possibility of coatings (colour, taste, fat)
- Crispies with high protein and fibre content possible
- Gluten-free possible
- Organic quality possible
- Better water binding

FORMS

Extrudates

- 1 mm x mm,
- Round to oval, cylindrical, ring-shaped
- Special shapes (e.g. bears, hearts, stars, etc.)

Cereal pillow

- 1.5 cm x 1.5 cm bis 3 cm x 3 cm
- Cushion-shaped, different fillings possible

Cereal sticks/snacks

- Length: 3 cm 20 cm / Diameter: up to 1.5 cm
- Elongated or rod-shaped, different fillings possible

POSSIBLE RAW MATERIAL SELECTION

- Crisps: Corn, wheat, spelt or quinoa spelt
- Crumpies: rice, chocolate, oat, raspberry or protein

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