

Further information see Schaaf Technologie GmbH

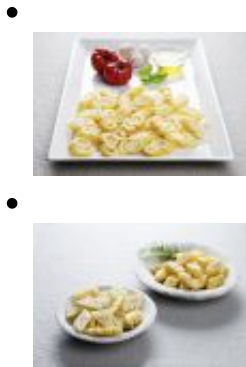
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Extruded bread chips, possibilities and limitations



As it is known extruded bread chips are cut not before the expanded dough has cooled down and hardened quite contrary to other direct expanded products cut at the die.

At that time Schaaf Technologie reported on development works to optimize die systems in a way that on the one hand bigger strand diameters can be reached without going below the pressure minimum levels and on the other hand reduce the frictions within the strand cross section arising by the expansion itself.

Schaaf has succeeded in extending the limits and to develop a completely independent product family of bread chips and consequently supplement the traditional bread chips shape by using new die designs and shaping machines although there are still physical and technological limits that cannot be set aside regarding the maximum size of the expanded strand.

A wonderful snack with cream cheese or sausage!

