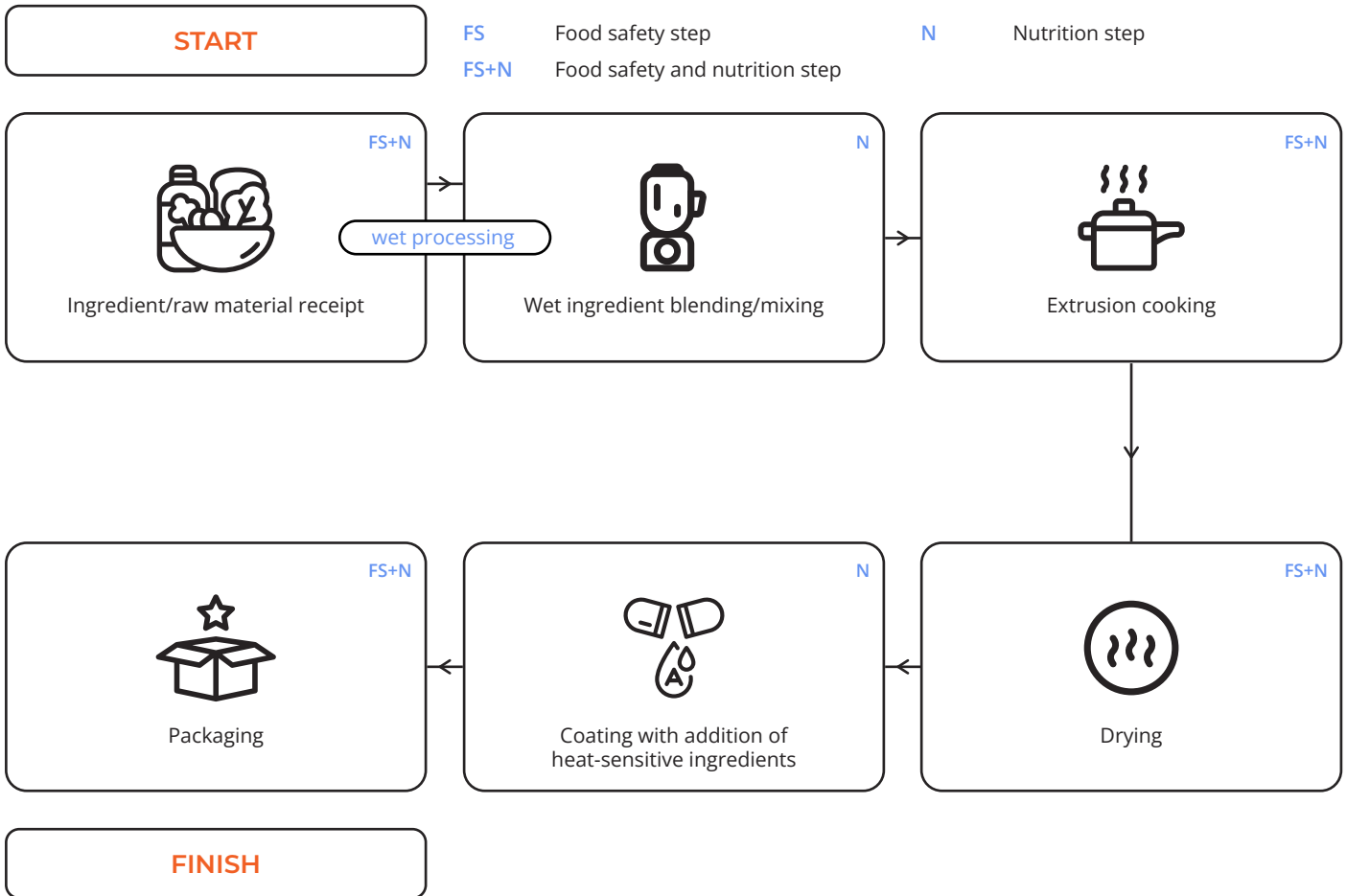


Extruded Snacks Flowchart



INGREDIENTS / RAW MATERIAL RECEIPT

FOOD SAFETY & NUTRITION

Raw incoming ingredients are tested to confirm they are acceptable, which could include nutritional, sensory and microbiological analyses, among others.

WET INGREDIENT BLENDING/MIXING

NUTRITION

The ingredients are mixed into a dough in a large blender. This ensures the correct amount of each ingredient is dispersed throughout the formulation.

EXTRUSION COOKING

FOOD SAFETY & NUTRITION

The dough is cooked under pressure and pushed through a small opening, creating the right shape and texture, as well as helping to ensure microbiological safety.

DRYING

FOOD SAFETY & NUTRITION

The remaining water is evaporated from the product to prevent the growth of pathogens and other microorganisms, ensuring the safety of the final product.

COATING WITH ADDITION OF HEAT-SENSITIVE INGREDIENTS

NUTRITION

The outside is coated with a mixture of liquid and dry ingredients, adding heat-sensitive vitamins and minerals.

PACKAGING

FOOD SAFETY & NUTRITION

The product is packaged to protect and maintain its safety and quality throughout the shelf-life.