

NEWS

Brabender® TwinLab-F 20/40 Food-grade twin screw lab extruder



What is it used for?

With the **TwinLab-F 20/40**, Brabender offers a stand-alone twin screw extruder as miniature scale, especially designed for laboratory applications.

It allows for experimental trials of potential product lines with extrudates in a wide range of shapes, colours and flavours.

Why is this important?

The application of measuring extruders in the food lab is a must for setting optimum production conditions and for ensuring high product quality.

New developments in snack products, breakfast cereals, flat breads, sweets, pet food and other special products can be prepared on a laboratory scale.

What is special about this device?

The TwinLab-F 20/40 comes with several options for individual configuration:

- Integrated motor: either 600 or 1200 rpm
- Customizable liner design:
 - Liner tempering: from below only or from both above and below
 - 4 top ports and 2 side ports for adding raw material and liquid (optional)
 - Display (optional)
 - Dosing unit holder (optional)
 - Tests can be run with different L/D ratios

- Large program of dies and modular screws available for different applications, e. g. pasta extrusion, forming extrusion, high-degree cooking, protein texturization



Modular Cooling Die
for protein texturization

Furthermore, the device features:

- Horizontally divided barrel, can be opened to observe the process, as well as for easy cleaning and food safety
- 4 heating zones heated electrically; cooling with water
- Web-based and user-friendly MetaBridge software



MetaBridge
Brabender

What are the benefits?

- Get to know new processes
- Test textures and sensory characteristics before trials have to be conducted on a production scale
- Vary your application ideas in terms of raw materials, composition, machine or product
- Use significantly less material to carry out your trials
- Minimize product waste
- Don't worry about impacting your current quality management system
- Establish methods for measuring your quality from raw material to end product in advance
- React to quality variations in a better way at a later date