



Food Extrusion Solutions Across Every Stage

Characterize ingredients, optimize processing, and verify final product quality – from lab to pilot scale



Raw material characterization

Gas pycnometry for skeletal
density measurement:

Ultrapyc series

Tapped density for analyzing
packing and compressibility:

Ultratap series

Particle size, shape, and
distribution analysis:

Litesizer series



Material behavior

Differential scanning calorimetry
for thermal characterization of
food materials and evaluation of
transitions affecting
extrusion behavior:

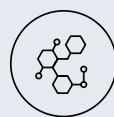
Julia DSC

Rotational and oscillatory
rheology of hydrated
formulations, plus powder
flow characterization:

MCR series

Temperature-dependent
pasting and viscosity behavior:

Brabender ViscoQuick



Composition analysis

Microwave digestion for
sample preparation prior
to elemental analysis:

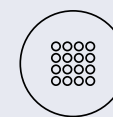
Multiwave series



Extrusion processing

Twin-screw extrusion
for material and
process development:

Brabender TwinLab series



Final product quality

Differential scanning
calorimetry for evaluating
thermal properties, structural
changes, and product stability
after extrusion:

Julia DSC

Moisture analysis and multi-
sample automatic oven drying:

Brabender MT-CA

