

Advances in Food Processing Using Extrusion Technology

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Abstract : For the purpose of making different uses of food material for the development of extruded foods are produced using single and twin extruders. Extrusion cooking is a useful and economical tool for processing of novel food. This high temperature, short time processing technology causes chemical and physical changes that alter the nutritional and physical quality of the product. Extrusion processing of food ingredients characteristically depends on associating process conditions that influence the product qualities. The process parameters are optimized for extrusion of food material in order to obtain the maximum nutritive value by inactivating the anti-nutritional factors. The processing conditions such as moisture content, temperature and time are controlled to avoid over heating or under heating which otherwise would result in a product of lower nutritional quality.

Keywords : extrusion processing, single and twin extruder, operating condition of extruders and extruded novel foods, food and agricultural engineering

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