Why Does this Site Require Cookies?

This site uses cookies to improve performance by remembering that you are logged in when you go from page to page. To provide access without cookies would require the site to create a new session for every page you visit, which slows the system down to an unacceptable level.

What Gets Stored in a Cookie?

This site stores nothing other than an automatically generated session ID in the cookie; no other information is captured.

In general, only the information that you provide, or the choices you make while visiting a web site, can be stored in a cookie. For example, the site cannot determine your email name unless you choose to type it. Allowing a website to create a cookie does not give that or any other site access to the rest of your computer, and only the site that created the cookie can read it.

Directly expanded ready-to-eat cereals are airy products with crispy or crunchy textures. Clextral twin-screw extrusion lines are designed to customer specifications with built-in flexibility so that they can produce an infinite variety of directly expanded cereals. This allows food manufacturers to respond, adapt and even anticipate on consumers’ demands for ever-increasing variations in taste, shapes and flavors. A wide choice of raw materials. Clextral expanded cereal production systems enable food producers to use an almost unlimited choice of raw materials: corn, wheat, oats, barley, rice. This technology is used to develop breakfast cereal, extruded snacks, cereal based ingredients and several other cereals based on extruded food products. Cereal extrusion. Make pet food, ready-to-eat cereal (RTE), candy, crisp breads, precooked food ingredients, pre-gelatinised corn flour, dried food mixes, instant beverage powder, croutons and breading, crackers and wafers, enzymes’ deactivations of full fat soy flour, imitation nuts, famine relief feeding, texturised vegetable protein (TVP) and deactivation of enzymes in cereal and oilseeds. Extrusion has made manufacturing more effective by bringing together several processing steps in a single, continuous unit. Extrusion cooking is now a well-established process for producing cereal based products.