



PREMIUM

Pet food products

SOURCE | TECHNOLOGY



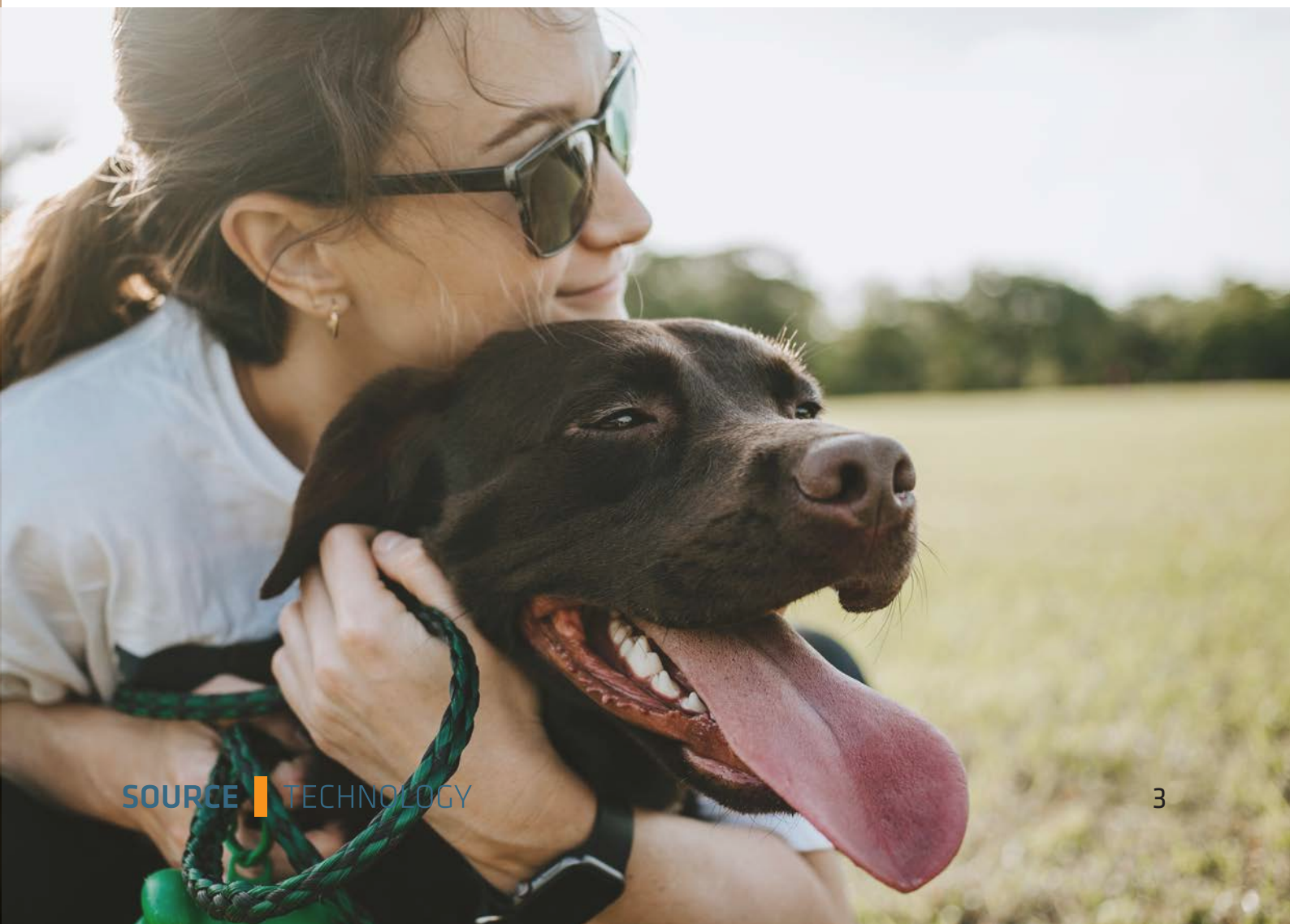
Pet food

Wet pet food

Create protein-rich pet food with the PowerHeater™ technology, that provides texture and a juicy, meaty appearance to pet food products – whether it has plant, meat, fish or hybrid protein ingredients.

Customers who work closely with us in developing their recipes want pet food products that are processed to achieve a firm and visible structure.

The PowerHeater™ handles flexible protein types and ensures optimal palatability of the finished product. When mixed with a properly formulated gravy or jelly, the final serving is ideal for both cats and dogs.



Wet pet food examples



PRODUCT

Ingredients

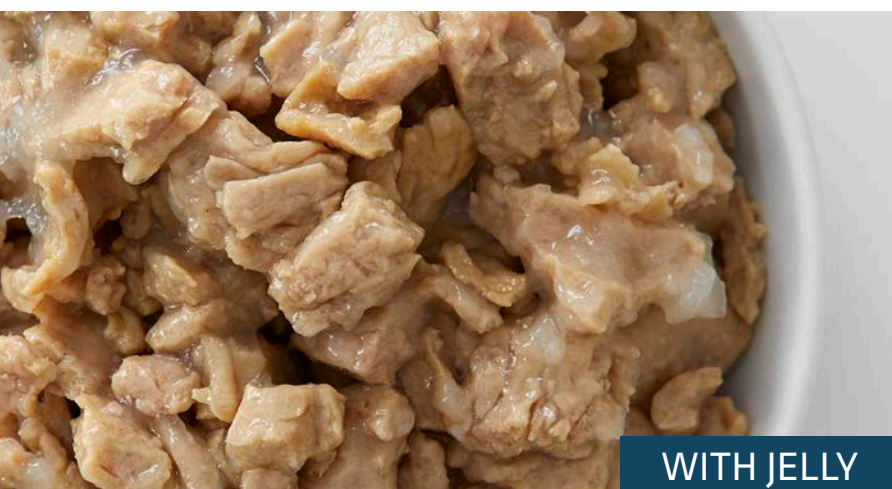
Pork liver
Chicken carcasses
Chicken MDM
Phosphate
Salt
Potato starch native
Water
Blood Plasma
Carrageenan



WITH GRAVY

Nutrition Product

Protein:	14,5%
Moisture:	65,4%
Fat:	12,3%



WITH JELLY

Nutrition 50/50 Gravy & Product

Protein:	7,3%
Moisture:	82,5%
Fat:	6,2%

Snacks examples



STRIP SNACK



JERKY



KIBBLE

Ingredients

Pork liver

Chicken carcasses

Chicken MDM

Phosphate

Salt

Potato starch native

Water

Blood Plasma

Carrageenan

Glycerin

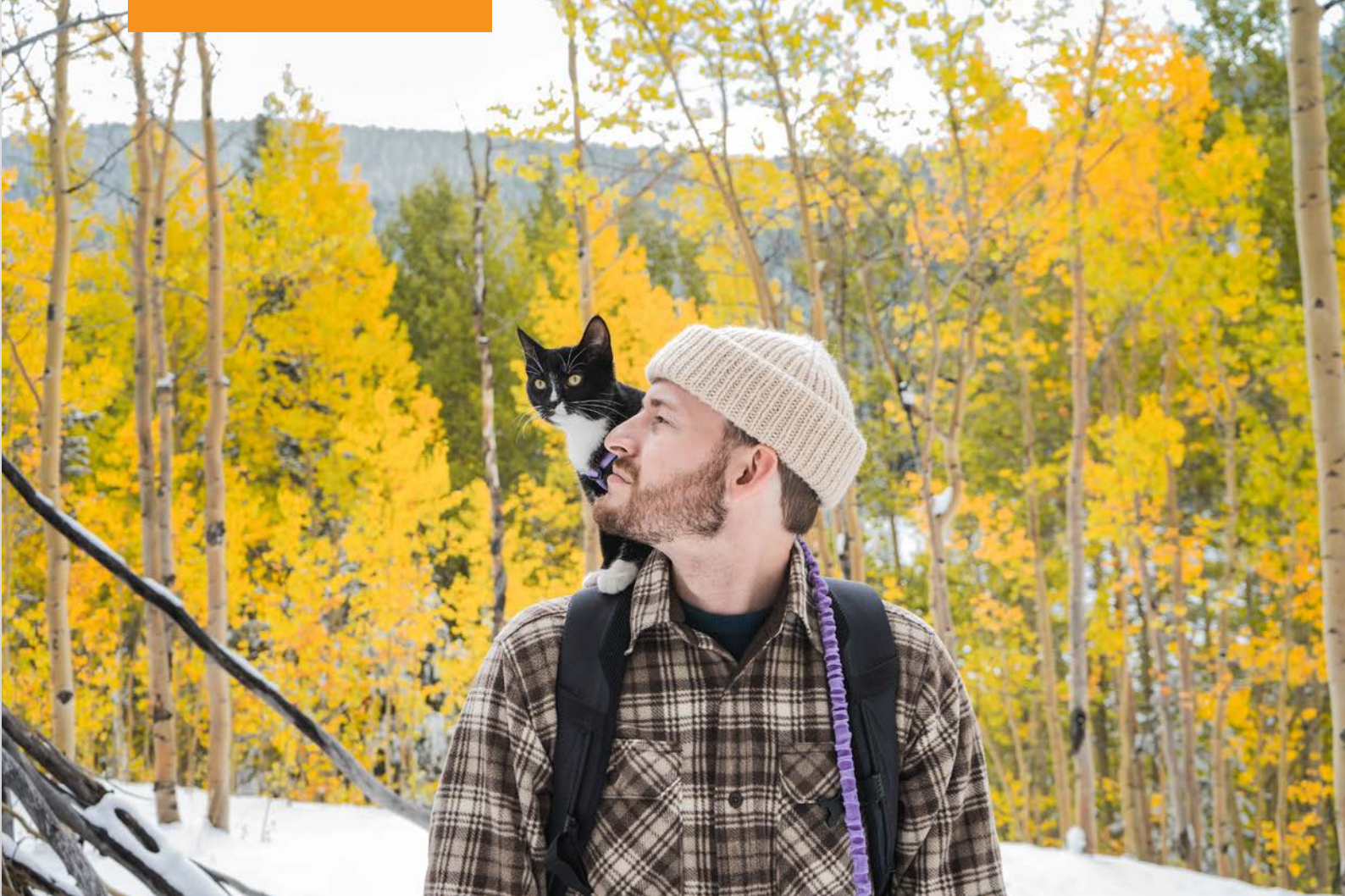
Nutrition Dried Product

Protein: 30-40%

Moisture: 5-15%

Fat: 20-30%





Snacks

Whether you want an all-meat, a plant-based, fish or hybrid protein snack, you can make a low-cost recipe with very visual fibrousness that gives the jerky, treats and kibble a natural look. The premium quality dry snacks are perfect for giving a beloved pet an extra special treat.

Give pets a great eating experience

At Source Technology, we have an experienced team who work closely with our customers to achieve just that. The reason it is possible is simply because of our PowerHeater™.

If you or your business dream of achieving a certain structure and juicy texture – let us help you! Contact us or your local distributor for information on the possibilities for your business.

Get started now

Our aim is to support you in every way possible. By understanding your needs we aim to give you the best possible experience, both in product development, but also in sparking interest in plant-based-, meat, fish, and hybrid production technology.

6 ways of getting started with the PowerHeater™

- Order product samples
- Join a Demo Day
- Book the Wenger Technical Center for one or more days. Contact us and learn when we have vacancies.
- Book an online live-feed test, performed by our specialists in the Wenger Technical Center. Contact us and learn when we have vacancies.
- Rent the technology of interest, find options here [Rental machines](#)
- ... or book a meeting for further details

At your service. All the way.

- Application – we develop recipes together with our customers
- Training
- Installation
- Service and maintenance
- Spare parts



The PowerHeater™

The PowerHeater™ is a unique extrusion-based technology, that processes and cooks a meat, plant, fish, or hybrid emulsion until the proteins and ingredients gel. This creates a fibrous and firm texture. The orientation of the fibrous 3D technology makes for a high-quality, succulent product.

The controlled temperature and pressure ensure the perfect bite and taste. No further processing is needed. You will have a finished ready-to-eat product with the PowerHeater™/ Flexicut™.



Model PH100-5

150-1200 kg/hr. - 330-2650 lbs./hr.*

* depending on the recipe



Model PH100-3

150-720 kg/hr. - 330-1590 lbs./hr.*



Model PH100

150-240 kg/hr. - 330-520 lbs./hr.*

* depending on the recipe



The FlexiCut™

The FlexiCut™ can cut hot product directly from the PowerHeater™. The patented technology is ideal for processing the whole cut product into different sizes of strips, chunks and cubes for various food products.

The adjustable cutting speed and knife types helps change product characteristics during the cutting process. The FlexiCut™ works with all three PowerHeater™ models.

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+45 7555 9095

info@sourcetechnology.dk

www.sourcetechnology.dk