



PREMIUM

Food products

SOURCE | A division of **WENGER**
TECHNOLOGY



Delicious food

Food service products

Create tasty protein-rich food with the PowerHeater™ technology, that provides 3D texture and a juicy, natural-looking meaty appearance to food products – whether it has plant, meat, fish or hybrid protein ingredients. Make food products for a pasta dish, sandwich, wrap, taco, pizza topping, soup topping, salad topping, stew, burger paddy, nugget, schnitzel, ready meals ect. You name it.

With 100% plant-based food products you can serve tasty vegan and vegetarian dishes, and meet the rising demand from flexitarians cutting back on meat. When making pure meat or hybrid products you can for instance refine you side-streams or trimmings into new products suited for the meat lovers.

Customers who work closely with us in developing their recipes want food products that are processed to achieve a firm and visible structure, yet moist. The PowerHeater™ handles all formulas and ensures optimal texture and bite of the finished product.



Food examples



Food examples













Snacks

Whether you want an all-meat, a plant-based or hybrid protein snack, you can make a recipe with very visual fibrousness that gives the snack or jerky a natural look. The premium quality dry snacks are perfect for people on the move.

Give people 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 for information on the possibilities for your business.

Snacks examples



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 food 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
- ... 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

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

* depending on the recipe



Model PH100-3

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



Model PH100

240 kg/hr. - 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.

Food size examples



Food size examples



Ingredients examples

Chicken Plain

Chicken (MRM) 6% fat

Water

Salt

Potato starch native

Dextrose

Nutrition

Protein: 17%

Fat: 6%

Carbohydrates: 1%

Recipe: 1022.1

Chicken Hybrid 50/50

Chicken (MRM) 6% fat

Water

Texturized pea/ wheat protein

Soy protein isolate

Rapeseed oil

Potato starch native

Salt

Natural flavour chicken

Nutrition

Protein: 19%

Fat: 6%

Carbohydrates: 4%

Recipe: 4001.1

Pork Speed Ham

Ham meat 4% fat

Water

Salt

Phosphate

Potato starch native

Dextrose

Sodium nitrite

Sodium ascorbate

Nutrition

Protein: 15%

Fat: 3%

Carbohydrates: 3%

Recipe: 2001.1

Beef Kebab

Beef trimming 90/10

Phosphate

Water

Pea protein isolate

Potato starch native

Dextrose

Salt

Spices

Rapeseed oil

Nutrition

Protein: 14%

Fat: 17%

Carbohydrates: 2%

Recipe: 3001.1

Vegetarian Beef (Clean label)

Soy protein isolate

Water

Texturized soy protein

Rapeseed oil

Egg white powder

Natural beef flavour

Salt

Natural colour/malt

Dextrose

Nutrition

Protein: 19%

Fat: 7%

Carbohydrates: 6%

Recipe: 8002.1

Vegan Beef (Clean label)

Soy protein isolate

Water

Texturized soy protein

Rapeseed oil

Potato protein

Natural beef flavour

Salt

Natural colour/malt

Dextrose

Nutrition

Protein: 21%

Fat: 7%

Carbohydrates: 6%

Recipe: 9002.1

Ingredients examples

Vegetarian Chicken (Clean label)

Soy protein isolate

Water

Texturized soy protein

Rapeseed oil

Egg white powder

Natural chicken flavour

Salt

Dextrose

Nutrition

Protein: 18%

Fat: 7%

Carbohydrates: 5%

Recipe: 8001.1

Your ingredients

Vegan Chicken (Clean label)

Soy protein isolate

Water

Texturized soy protein

Texturized pea/wheat protein

Potato starch native

Rapeseed oil

Natural flavour chicken

Salt

Potato protein

Dextrose

Nutrition

Protein: 23%

Fat: 5%

Carbohydrates: 2%

Recipe: 9040.1

Your ingredients

Vegetarian Chicken Nuggets

Soy protein isolate

Water

Texturized soy protein

Rapeseed oil

Potato starch native

Dried potato flakes

Egg white powder

Natural chicken flavour

Salt

Dextrose

Nutrition

Protein: 17%

Fat: 11%

Carbohydrates: 7%

Recipe: 8005.2

Your ingredients







+45 7555 9095

info@sourcetechnology.dk

www.sourcetechnology.dk