



TEST CENTRE

STATE-OF-THE-ART TECHNOLOGY CENTRE

POWERHEATER™

TEXTURIZED FOOD PROCESSING

YOUR ADVANTAGES

TEXTURIZED FOOD PROCESSING

- Delicious texture & bite
- Actual visible meat appearance
- Flexible product sizes and shapes
- Controlled peak cooking temperature
- Low formula costs
- Low carbon foot print
- Continuous automatised process



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SOURCE | TECHNOLOGY

SOURCE | TECHNOLOGY

Version 1-2017

MEAT



PROCESSED PORK



PROCESSED CHICKEN



PROCESSED BEEF

VEGETARIAN/VEGAN



FRIED "CHICKEN"
VEGETARIAN



FRIED "BEEF"
VEGETARIAN



FRIED "CHICKEN"
VEGAN

PET FOOD



POWERHEATER™



CHUNKS IN GRAVY



DRIED SNACK