

MEAT FOOD SERVICE PRODUCTS



PowerHeater™



SOURCE | TECHNOLOGY

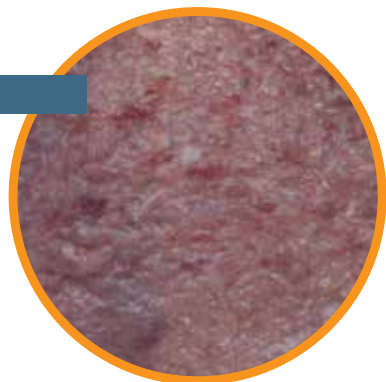
FROM EMULSION/GROUND MEAT TO TEXTURIZED MEAT

CHICKEN



Ingredients	%
Chicken (baader meat)	67.0
Fat/Skin	13.0
Modified starch	4.0
Water	13.0
Phosphate & Salt	3.0
Total	100.0

BEEF



Ingredients	%
Beef chuck	67.0
Fat/Skin	13.0
Modified starch	4.0
Water	13.0
Phosphate & Salt	3.0
Total	100.0

PORK



Ingredients	%
Picnic shoulder	67.0
Fat/Skin	13.0
Modified starch	4.0
Water	13.0
Phosphate & Salt	3.0
Total	100.0



TEXTURIZED CHUNKS & SNACKS IN ALL SIZES



TOPPING SHAPES AND SIZES EASILY PROCESSED
FOR ANY APPLICATION

POWERHEATER PRODUCTS FOR MULTIPLE PURPOSES

- Pizza toppings
- Ready meals
- Soup ingredients
- Chili con carne
- Lasagna
- Sandwiches
- Snacks
- Food service ingredients

PIZZA TOPPINGS



FAST FOOD INGREDIENTS



SOUP INGREDIENTS



READY MEALS



SNACKS



PIZZA TOPPINGS



Pizza toppings in various shapes and sizes for multiple purposes. Texturized Meat manufactured for all species according to specifications.



FOOD SERVICE INGREDIENTS

Texturized meat fast food ingredients manufactured for multiple purposes such as Sandwich, Dürüm, Taco, Pizza, Shawarma etc.



SOUP INGREDIENTS



Texturized meat ingredients in various shapes and sizes for multiple purposes such as canned and frozen soup.



READY MEALS

Ready Meal texturized meat ingredients manufactured for multiple purposes such as microwave dishes and frozen meat for home cooking, institutions, canteens, the army etc.



SNACKS

Meat snack products with or without texturized meat appearance according to application.



FORMULATION COSTS – EXAMPLES

PORK TOPPING



Ingredients	%	Formula costs EUR per kg
Picnic shoulder	67.0	
Fat/Skin	13.0	
Modified starch	4.0	
Water	13.0	
Phosphate & Salt	3.0	
Total	100.0	~2.0

BEEF TOPPING



Ingredients	%	Formula costs EUR per kg
Beef chuck	67.0	
Fat/Skin	13.0	
Modified starch	4.0	
Water	13.0	
Phosphate & Salt	3.0	
Total	100.0	~2.4

CHICKEN TOPPING



Ingredients	%	Formula costs EUR per kg
Chicken (baader Meat)	67.0	
Fat/Skin	13.0	
Modified starch	4.0	
Water	13.0	
Phosphate & Salt	3.0	
Total	100.0	~1.8

PRODUCTION COSTS FOR THE POWERHEATER



Utility & Maintenance	Costs EUR per kg meat recipe
Steam costs (0.15 kg steam per kg meat recipe)	0.002
Electricity costs (0.01 kW per kg meat recipe)	0.002
Compressed air costs	0.001
Maintenance costs (3,500 hours per year)	0.001
Total costs (EUR per kg)	0.006

Figures are subject to formula composition and raw materials.

SOURCE | TECHNOLOGY

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