Source Technology – Samples produced at recent open days
Meat, vegetarian, vegan and hybrid – Goujons, burgers, meat balls, pizza toppings, pie fillings, soup particles, sandwich fillings, salad toppings, snack food, ready meals.

Continuous processing cooking system, emulsion/grind to finished diced/cut product at up to 1.2 tons/hour, customers costs have been as low as 0.5p per kg cost of production. Compared with conventional cooking costs of 6p – 10p per kg.
Vegan Beef – Zero egg albumen
Vegetarian Beef meat balls

Vegetarian Beef
Vegetarian Beef showing fibre possible
Vegetarian Chicken

Vegan Chicken
Vegetarian Chicken nuggets

Hybrid Chicken - Baader meat (50%) and meat free
Chicken - Baader meat before and after
Speed ham – ‘Bacon’ Single system from emulsion to cooked, continuous cooked line of up to 1.2 t per hour – minimum labour
Beef strip - Single system from emulsion to cooked, continuous line of up to 1.2 t per hour – minimum labour

Beef strips – small - fried
Beef Crumble

Beef Bolognese
Beef strips – large - fried

Chicken Baader and Speed ham