MEAT FOOD SERVICE PRODUCTS



SOURCE TECHNOLOGY



FROM EMULSION/GROUND MEAT TO TEXTURIZED MEAT

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

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

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
- Food service ingredients













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.







PRODUCTION COSTS FOR THE POWERHEATER

Utility & Maintenance

Steam costs (0.15 kg steam per kg meat recipe)

Electricity costs (0.01 kW per kg meat recipe)

Compressed air costs

Maintenance costs (3,500 hours per year)

Total costs (EUR per kg)

Figures are subject to formula composition and raw materials.

FORMULATION COSTS – EXAMPLES

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

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

Ingredients	%	Formula costs EUR perakg
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









Costs EUR per kg meat recipe

0.006	
0.001	
0.001	
0.002	
0.002	

SOURCE TECHNOLOGY

Plant and Corporate Offices

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